

UNITED SAFETY AGENTS
F S V P
COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

GSL PREMIUM FOOD EXPORT CORP.

Name of Foreign Supplier

FRIED BANANA CHIPS | FOR USE BY U.S. RECEIVING FACILITY

Name of Product

DECEMBER 01, 2021

Date of Initial Verification / Reverification

DECEMBER 02, 2022

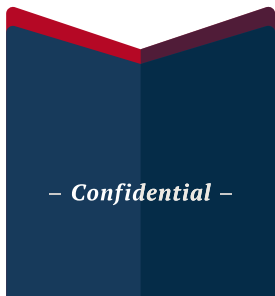
Date of FSVP Plan Expiration

VERIFICATION COMPLETE | APPROVED FOR IMPORT

Status of Review

NUMBER 01

Version



– Confidential –



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NOTICE of REDACTION



This FSVP Plan has been partially redacted and is intended for review purposes only. All food safety documents are subject to change without notice, may contain non-binding recommendations, and should be considered uncontrolled.

Any documents provided by a foreign supplier are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the consent of the foreign supplier is prohibited.

Please contact United Safety Agents with any questions or concerns.

Supplier: GSL Premium Food Export Corp. Product: Banana Chips | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Mar. 01, 2021 Review End: Dec. 01, 2021

UNITED STATES CODE of FEDERAL REGULATIONS

The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.

- 101.** §101.1–101.108. Food Labeling.
- 106.** §106.1–106.160. Infant Formula Requirements
Pertaining to Current Good Manufacturing
Practice, Quality Control Procedures, Quality
Factors, Records and Reports, & Notifications.
- 110.** §110.3–110.110. Current Good Manufacturing
Practice in Manufacturing, Packing, or Holding
Human Food.
- 111.** §111.1–111.610. Current Good Manufacturing
Practice in Manufacturing, Packaging, Labeling,
or Holding Operations for Dietary Supplements.
- 112.** §112.1–112.213. Standards for the Growing,
Harvesting, Packing, and Holding of Produce for
Human Consumption.
- 113.** §113.3–113.100. Thermally Processed Low-Acid
Foods Pkged in Hermetically Sealed Containers.
- 114.** §114.3–114.100. Acidified Foods.
- 117.** §117.1–117.475. Current Good Manufacturing
Practice, Hazard Analysis, and Risk-Based
Preventive Controls for Human Food.
- 120.** §120.1–120.25. Hazard Analysis and Critical
Control Point (HACCP) Systems.
- 121.** §121.1–121.401. Mitigation Strategies to Protect
Food Against Intentional Adulteration.
- 123.** §123.3–123.28. Fish and Fishery Products.
- 129.** §129.1–129.80. Processing/Bottle Drinking Water.
- 131.** §131.3–131.206. Milk and Cream.
- 133.** §133.3–133.196. Cheeses & Related Products.
- 135.** §135.3–135.160. Frozen Desserts.
- 136.** §136.3–136.180. Bakery Products.
- 137.** §137.105–137.350. Cereal Flours.
- 139.** §139.110–139.180. Macaroni & Noodle Products.
- 145.** §145.3–145.190. Canned Fruits.
- 146.** §146.3–146.187. Canned Fruit Juices.
- 150.** §150.110–150.160. Fruit Butters, Jellies,
Preserves, and Related Products.
- 152.** §152.126. Fruit Pies.
- 155.** §155.3–155.201. Canned Vegetables.
- 156.** §156.3–156.145. Vegetable Juices.
- 158.** §158.3–158.170. Frozen Vegetables.
- 160.** §160.100–160.190. Eggs and Egg Products.
- 161.** §161.30–161.190. Fish and Shellfish.
- 163.** §163.5–163.155. Cacao Products.
- 164.** §164.110–164.150. Tree Nut and Peanut Products.
- 165.** §165.3–165.110. Beverages.
- 166.** §166.40–166.110. Margarine.
- 168.** §168.110–168.180. Sweeteners and Table Sirups.
- 169.** §169.3–169.182. Food Dressings and Flavorings.
- 170.** §170.3–170.285. Food Additives.
- 179.** §179.21–179.45. Irradiation in the Production,
Processing and Handling of Food.
- 190.** §190.6. Dietary Supplements.
- 501.** §501.1–501.110. Animal Food Labeling.
- 507.** §507.1–507.215. Current Good Manufacturing
Practice, Hazard Analysis, and Risk-Based
Preventive Controls for Food for Animals.
- 570.** §570.3–570.280. Food Additives.
- 579.** §579.12–579.40. Irradiation in the Production,
Processing, & Handling of Animal & Pet Food.

Note: List is not exhaustive. Other regulations may be applicable.

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21 C.F.R. § 1.500 – § 1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- §1.500.** What Definitions Apply to This Subpart?
- §1.501.** To What Foods Do the Requirements in This Subpart Apply?
- §1.502.** What Foreign Supplier Verification Program (FSVP) Must I Have?
- §1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- §1.504.** What Hazard Analysis Must I Conduct?
- §1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- §1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- §1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- §1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- §1.509.** How Must the Importer Be Identified at Entry?
- §1.510.** How Must I Maintain Records of My FSVP?
- §1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufacturing Practice Regulation?
- §1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- §1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- §1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages 27 through 35 for substantiation of the FSVP QI's / PCQI's qualifications and certifications.

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DESIGNATION of ROLES & SUMMARY of REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Ziba Nut Corporation FDA FEI: 3016047992

Physical Address: 600 West Broadway, Suite 700 DUNS No.: 12-18-82726

City: San Diego State: California, 92101 Country: United States

Mailing Address: 600 West Broadway, Suite 700

City: San Diego State: California, 92101 Country: United States

Phone Number: +1 (619) 209-6001 Email Address: mmorshed@zibanut.com

Name of Representative(s): Mr. Massoud Morshed Title: Commercial Rep.

FOREIGN SUPPLIER &/OR MANUFACTURER as defined by §1.500

Company Name: GSL Premium Food Export Corp. FDA FFR: 13116346412

Manufacturing Address: Sitio Lacube, Barangay Zone IV FDA FEI: 3004293696

City: Nueva Ecija Province/Territory: Central Luzon, 3111 Country: Philippines

Office Address: The Coco Palace Hotel Compound, Km 83 Maharlika Highway, Calihan

City: San Pablo City Province/Territory: Laguna, Calabarzon, 4000 Country: Philippines

Phone Number: +63 495622733 Email Address: gslpremium@elcoco.com.ph

Name of Representative(s): Vilma Maturan Title: QA/QC

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Dec 01, 2021

Agent/QI Name: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual. Date: Dec. 01, 2021

SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Banana Chips, Bulk.	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	Verified & Approved.
	<input checked="" type="checkbox"/> FSVP Importer	<input checked="" type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	See Addendum.
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information. ■ Required ■ Recommended ■ Confirm efficacy of previously applied control(s)

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REGISTER of SUBSTANTIATING DOCUMENTS



HAZARD ANALYSIS

Requested Required Received Reviewed

NOTES GSL Premium Food Export Corp.'s HACCP Plan received.
Dated: Jan. 2021
GSL Premium Food Export Corp.'s SSOP Manual received.
Dated: July 2015
GSL Premium Food Export Corp.'s Quality and Food Safety Matrix received.
Dated: Sept. 2018

Note: We respectfully request that an unabridged copy of the supplier's HACCP/HARPC Plan be provided for evaluation.



ON-SITE AUDIT

Requested Required Received Reviewed

NOTES No substantiating information provided by the supplier.
Note: We respectfully request that a full copy of the supplier's annual on-site audit report be provided.
Note: On-site audit report was not relied upon to approve this foreign supplier.



SAMPLING OR TESTING RESULTS

Requested Required Received Reviewed

NOTES Pesticide Residue Certificate of Analysis received from supplier.
Dated: April, 2021. Laboratory: SGS
Aflatoxins Certificate of Analysis received from supplier.
Dated: April, 2021. Laboratory: SGS
Microbiological Certificate of Analysis received from supplier.
Dated: April, 2021. Laboratory: SGS
Heavy Metals Certificate of Analysis received from supplier.
Dated: November 2021. Laboratory: SGS



OTHER FOOD SAFETY RECORDS

Requested Required Received Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire received.
Dated: November 12, 2021
Completed by: Vilma Maturan



PRODUCT LABELING

Requested Required Received Reviewed

NOTES Product Bulk label received.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

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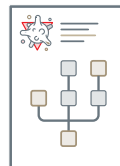
VERIFICATION FREQUENCY *for* UPDATED DOCUMENTS

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA’s review and determination of the supplier’s compliance history and food safety program, receipt of the following food safety documents are recommended accord to their individually-marked time interval.



FACILITY FOOD SAFETY PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



RECALL PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



HACCP PLAN / HARPC PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



PRODUCT LABEL

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



ON-SITE AUDIT RESULTS

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



QUALIFICATIONS

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



LABORATORY TESTING RESULTS

- if positive results are returned
- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- Chemical Biological
- other: _____



IMPLEMENTATION RECORDS

- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- other: _____



FDA REGISTRATION

- if a change or update occurs
- bi-annual basis (*regardless of change*)



FSVP QUESTIONNAIRE

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



FACILITY LICENSE

- if a change or update occurs
- annual basis (*regardless of change*)
- not applicable



NOTES

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

unitedsafetyagents.com/documents



Supplier: GSL Premium Food Export Corp. Product: Banana Chips | for use by U.S. Receiving Facility

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FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier's compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter(s), Import Alert(s), or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

RESULTS of EVALUATION

Date of Action	Description of Action
N/A	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.

Covers: GSL Premium Food Export Corp. FEI: 3004293696 Date: Dec. 01, 2021

Note: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.

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REVISION LOG for FSVP PLAN

Version No.	Date of Change	Description of Revision
No. 01	Dec. 01, 2021	Product and supplier underwent initial FSVP verification.

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ADDENDUM

NOTE

Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice (21 CFR 101.30), when applicable.

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ADDENDUM

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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor

Bob Bauer
completed on
05/13/2021


 Robert Brackett, VP and Director
 Institute for Food Safety and Health



 Gerald Wojtala, Executive Director
 International Food Protection Training Institute



 Steve Mandernach, Executive Director
 Association of Food and Drug Officials


Certificate # 31d8ad94

FSPCA
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FSPCA Preventive Controls for Animal Food
delivered by Lead Instructor

Charles Nolan
completed on
07/09/2020


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 Gerald Wojtala, Executive Director
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 Susan M. Hays, Executive Director
 Association of American Feed Control Officials


Certificate # 223faa17

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 International Food Protection Training Institute



 Joseph Corby, Executive Director
 Association of Food and Drug Officials


Certificate # d2e9c287



Produce Safety
ALLIANCE

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:
PSA Grower Training Course
Delivered by PSA Lead Trainers and/or PSA Trainers
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,
Lindsey Pashow**


 ASSOCIATION OF FOOD
& DRUG OFFICIALS
SINCE 1998


 Joseph Corby
 Executive Director, AFDO


 Elizabeth A. Bihn, Ph.D.
 Produce Safety Alliance Director

Class Number
NY-180712-GR

Grower ID Number
50447

Training Date and Location
7/12/2018-7/12/2018
Voorheesville, NY

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09/14/2017


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delivered by Lead Instructor
Amanda Evans
completed on
07/25/2017


Robert Brackett, VP and Director
Institute for Food Safety and Health


Gerald Wojtals, Executive Director
International Food Protection Training Institute


Joseph Corby, Executive Director
Association of Food and Drug Officials


IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
KUMON INSTITUTE OF TECHNOLOGY


INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


AFDO

Certificate # 2d697331

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CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA Preventive Controls for Human Food
delivered by Lead Instructor
Mirasol Mohal
completed on
06/05/2019


Robert Brackett, VP and Director
Institute for Food Safety and Health

INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtals, Executive Director
International Food Protection Training Institute

ifpti
Certificate # ed6f0b58


Steve Mandernach, Executive Director
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06/13/2017


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Gerald Wojtals, Executive Director
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Certificate # 917b0241


Joseph Corby, Executive Director
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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



This is to certify that

William Barber

Has been awarded the

**Level 4 Award in HACCP Management for
Food Manufacturing
500/6523/3**

PASS

*Date of Award
10 November 2016*

Richard Burton
Head of Qualifications



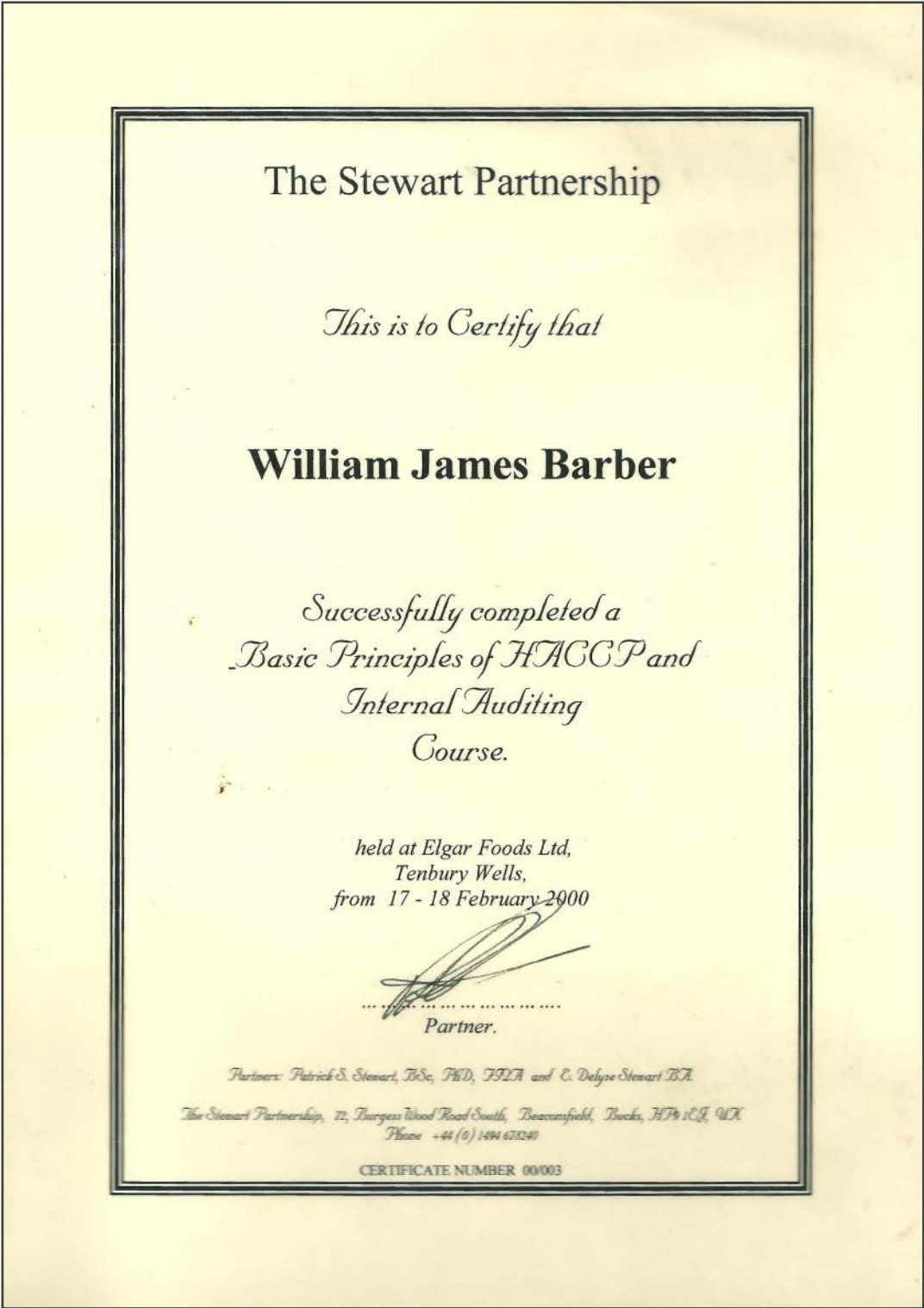
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Supplier: GSL Premium Food Export Corp. Product: Banana Chips | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Mar. 01, 2021 Review End: Dec. 01, 2021


CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



Supplier: GSL Premium Food Export Corp. Product: Banana Chips | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Mar. 01, 2021 Review End: Dec. 01, 2021

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



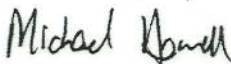
NATIONAL VOCATIONAL QUALIFICATION


LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS
(Q1054402)


IS AWARDED TO
WILLIAM BARBER


THE HOLDER HAS A NUMBER OF FORMAL UNIT CREDITS BY WHICH THIS AWARD WAS ACHIEVED


AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64


M Howell
Chairman
The City and Guilds of London Institute


C Humphries
Director-General
The City and Guilds of London Institute


Qualifications and Curriculum Authority





The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1900.
The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds HAB.

Supplier: GSL Premium Food Export Corp. Product: Banana Chips | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Mar. 01, 2021 Review End: Dec. 01, 2021

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



**CERTIFICATE OF UNIT CREDIT TOWARDS
NATIONAL VOCATIONAL QUALIFICATION
LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS**

**IS AWARDED TO
WILLIAM BARBER**

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050274

CONTINUED

AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64

Michael Howell

M Howell
Chairman
The City and Guilds of London Institute

C Humphries

C Humphries
Director-General
The City and Guilds of London Institute

ROT



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SUBSTANTIATING DOCUMENTS


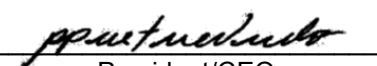


This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety documents. All substantiating documents have been reviewed and assessed by United Safety Agents LLC.


Note All foreign supplier-provided documents are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the express written consent of the foreign supplier is prohibited. Enclosed documents are meant for review purposes only and are subject to change without notice. Documents may contain non-binding recommendations and are uncontrolled.

	GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone IV, Sta. Cruz, Davao del Sur Contact No.: (082) 276-0312	Index No.	HM - 7.0 - 7.8
		Issue No.	01
		Revision No.	00
Section : 7	HACCP PLAN	Date	15 Jan 2021
Subject :	HACCP Worksheet (Sweetened Banana Chips)	Page No.	1 of 2


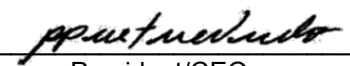
Critical Control Point	Significant Hazard	Critical Limit	Monitoring				Corrective Action	Verification Activity	Records
			What	How	When (Frequency)	Who			
CCP 1									
Second Frying	Microbial contamination. Osmophilic microorganism (yeast & molds)	120° to 160° C 1-2 minutes or until done.	Oil initial temperature. Oil with product temperature Frying time	Thermometer Thermometer Timer	Start of Operation Every hour Every hour	Sweetening Head Sweetening Head Sweetening Head	Extend frying time until done. If banana chips are half-cooked or under cooked, QC to check if for refrying or rejection. <u>Long Term:</u> Evaluate quality of fuel. Preventive maintenance of fire furnace. Training of fuel tenders and cooks. Calibration of thermometer and timer.	Verification of the monitoring by the QA Inspector on a weekly basis. Review of customer complaints with regards to CCP. Review of records by Production Head.	Monitoring of Oil Temperature and Frying Time Report Customer Complaint Report Training records of fuel tender. Calibration record of thermometer and timer. Preventive maintenance record of fire furnace.

Prepared by: _____ for  HACCP Team	Approved by:  President/CEO
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Critical Control Point	Significant Hazard	Critical Limit	Monitoring				Corrective Action	Verification Activity	Records
			What	How	When (Frequency)	Who			
CCP 2									
Packing – Metal detection	Physical: Foreign materials (metal fragments)	Metal Ferrous < 0.7 mm Non-Ferrous < 0.7 mm Stainless < 1.2 mm	Sensitivity of Metal Detector	Challenging the metal detector with metal test pieces.	Start of operation and every 30 minutes of operation	QC on-line	Stop the line, hold and isolate affected products. Retest again the metal detector 3x. Finally repass isolated products. <u>Long Term:</u> Preventive Maintenance of Metal Detector Calibration of Metal Detector.	Verification of the monitoring by the QA Inspector on a weekly basis. Review of customer complaints with regards to CCP. Review of records by QA Supervisor.	Monitoring of Sensitivity of Metal Detector. Customer Complaint Report Training records of QC on-line Calibration record of metal detector Preventive maintenance record of metal detector

Prepared by: for  HACCP Team	Approved by:  President/CEO
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	GSL Premium Food Export Corp.. SitioLacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (+63) 999-991-5506									
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Equipment/ Facility	Frequency	Method	Procedure	Process Owner
Peeling Area				
Peeling knives	Daily	Wet	Soak the peeling knives in residual oil to soften the adhering latex. Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water. Sanitize the knives in 3-5 ppm chlorine level.	Owner
Crates (Green)	Weekly or when necessary	Wet	Soak the crates in residual oil to soften the adhering latex. Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Assigned Personnel
Trolley	Weekly or when necessary	Wet	Rinse with tap water. Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Crates stand	Monthly or when necessary	Wet	Using a scrubbing pad, scrub with residual oil to soften the adhering latex. Apply detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Handwashing facility	Daily	Wet	Remove unnecessary wastes found in the facility. Scrub using scrubbing pad and apply detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Ventilating equipment	Monthly or when necessary	Dry	Switch off and unplug the ventilating facilities, remove the cover and profiller, wipe using wet sponge with detergent solution or as needed	Maintenance Personnel

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Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet sponge with detergent solution or as needed and use dry cheesecloth fot the light tube	Maintenance Personnel
Flooring	Monthly or when necessary	Wet	Brush using long handle brush, apply detergent solution and rinse with clean water	Assigned Personnel
Ceiling	Monthly or when necessary	Dry	Remove the cabweb and other dirt using long stick wrap with cheesecloth	Assigned Personnel
Air Curtains	Monthly or when necessary	Dry, wet	Switch off and unplug. Wipe using foam and wash the foam with clean water and wipe again	Maintainance Personnel
Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel
Washing & Sicing Area				
Washtub and ladles	Daily	Wet	Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Crates (Dark Blue)	Daily	Wet	Scrub the crates using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel

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Slicing Machines With belt conveyer	Daily	Wet	Scrub the funnel and blade using a scrubbing pad, put a small amount of oil or as needed and apply detergent solution and rinse thoroughly with clean water. For the belt conveyer, rinse with tap water and run the built conveyor to remove the deposited banana meat. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Crates stand	Monthly or when necessary	Wet	Using a scrubbing pad, scrub with residual oil to soften the adhering latex. Apply detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Railings	Daily	Wet	Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel
QC on-line sorting table	Daily	Wet	Wipe using sponge with detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off, remove the cover and wipe using wet spongewith detergent solution or as needed and use cheesecloth fot the light tube	Maintenance Personnel
Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel

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Production Entrance				
Plastic curtains	Weekly or when necessary	Wet	Using a sponge, apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel
Boots washing	Daily	Wet	Remove unnecessary wastes found in the facility. Apply detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Shoe Rack	Daily	Wet	Remove unnecessary wastes found. Using sponges wipe with detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Boys, Girls, and staff dressing room	Daily	Wet	Remove unnecessary wastes found in the area. Mop the floor with detergent solution, wash the mop with clean water and mop the floor again	Sanitation Personnel
Revolving door	Daily	Wet	Using sponge, wipe the door with detergent solution and rinse thoroughly with clean water.	Sanitation Personnel
Foot bath	Daily	Wet	Remove unnecessary wastes found in the area. brush the floor using detergent solution, wash with clean water	Sanitation Personnel
Handwashing facility	Daily	Wet	Remove unnecessary wastes found in the facility. Apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel

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Barrier	Weekly or when necessary	Wet	Using a sponge, apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel
Air Curtains	Monthly or when necessary	Dry, wet	Switch off and unplug. Wipe using foam and wash the foam with clean water and wipe again	Maintainance Personne
Insectocutor	Monthly or when necessary	Dry, Wet	Switch off the insectucutor, remove the bulb and brush with paint brush to remove the dirt and some trapped insects	Maintenance Personnel
Flooring	Monthly or when necessary	Wet	Brush using long handle brush, apply detergent solution and rinse with clean water	Assigned Personnel
Ceiling	Monthly or when necessary	Dry	Remove the cabweb and other dirt using long stick wrap with cheesecloth	Assigned Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet spongewith detergent solution or as neededand use cheesecloth fot the light tube	Maintenance Personnel
Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel

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Frying Area				
Cooking vat and Cooking counter	Daily	Wet	Remove the excesting oil in vat and wash with tap water	Sanitaion Personnel
Fumehoods	Weekly or as necessary	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with pressurized clean water	Sanitation Personnel
Ceiling	Monthly or when necessary	Dry	Remove the cabweb and other dirt using long stick wrap with cheesecloth	Assigned Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet sponge with detergent solution or as neededand use cheesecloth fot the light tube	Maintenance Personnel
Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel
FBC Sorting & Storage Area				
Railings	Daily	Wet	Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel

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Crates (Red, Light Blue)	Weekly or as necessary	Wet	Scrub the crates using a scrubbing pad or foam, apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Sorting tables and laddles	Daily	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Plastic Pallets	Monthly or when necessary	Wet	Rinse with tap water, brush the pallets and apply detergent solution and rinse thoroughly with clean water	Assigned Personnel
Ceiling	Monthly or when necessary	Dry	Remove the cabweb and other dirt using long stick wrap with cheesecloth	Assigned Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off, remove the cover and wipe using wet spongewith detergent solution or as neededand use cheesecloth fot the light tube	Maintenance Personnel
FBC Plastic cover	Weekly or as necessary	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water and wipe with clean cheesecloth to dry	Assigned Personnel
Canals	Daily	Wet	Remove the wastes and other debries apply detergent solution and rinse thoroughly with pressurized clean water	Sanitation Personnel

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Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel
Sweetening				
Cooking vat and cooking counter	Daily	Wet	Remove the excesting oil in vat and wash with tap water	Sanitation Personnel
Cooking Laddle	Daily	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Inclined Conveyor and extractor	Daily	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet spongewith detergent solution or as neededand use cheesecloth fot the light tube	Maintenance Personnel
Cooling Machine	Daily	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel

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Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel
Packing Area				
Seiving Machine and perforated stainless sheet	Daily	Wet	Rinse with tap water. Scrub using scrubbing pad and apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitaion Personnel
Railings	Daily	Wet	Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet spongewith detergent solution or as needed and use cheesecloth fot the light tube	Maintenance Personnel
Flavor dispenser	Daily	Wet	Soak with tap water. Scrub using scrubbing pad and apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitaion Personnel
Belt Conveyor	Daily	Wet	Rinse with tap water. Scrub using scrubbing pad and apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitaion Personnel

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Metal Detector	Daily	Wet	Remove the belt wash with clean water apply detergent solution and rinse thoroughly with clean water.	Maintenance Personnel
Crates (White)	Weekly or as necessary	Wet	Scrub the crates using a scrubbing pad or foam, apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Plastic Pallets	Monthly or when necessary	Wet	Rinse with tap water, brush the pallets and apply detergent solution and rinse thoroughly with clean water.	Assigned Personnel
Sorting tables and ladders	Daily	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Stainless Scoop	Daily	Wet	Rinse with tap water. Apply detergent solution and rinse thoroughly with clean water. Sanitize with 70% alcohol.	Sanitation Personnel
Flooring	Daily	Wet	Using pail with a clean mop apply detergent solution and rinse the mop thoroughly clean water and mop the floor twice	Sanitation Personnel
Ceiling	Monthly or when necessary	Dry	Remove the cabweb and other dirt using long stick wrap with cheesecloth.	Assigned Personnel

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Railings	Daily	Wet	Scrub using a scrubbing pad, apply detergent solution and rinse thoroughly with clean water.	Sanitation Personnel
Roller	Daily	Wet	Scrub the roller using a scrubbing pad, apply detergent solution and wipe with clean foam.	Sanitation Personnel
Slide conveyor for carton	Weekly	Dry	Remove the dust on the belt conveyor using pressurized air.	Sanitation Personnel
Door	Daily	Wet	Scrub the roller using a scrubbing pad, apply detergent solution and wipe with clean foam	Sanitation Personnel
Air Curtains	Monthly or when necessary	Dry, Wet	Switch off and unplug. Wipe using foam and wash the foam with clean water and wipe again	Maintenance Personnel
Warehouse				
Ceiling	Monthly or when necessary	Dry	Remove the cobweb and other dirt using long stick wrap with cheesecloth	Assigned Personnel
Flooring	Daily	Dry	Remove all the unnecessary material and sweep the floor using plastic broom	Sanitation Personnel

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Plastic Pallets	Monthly or when necessary	Wet	Rinse with tap water, brush the pallets and apply detergent solution and rinse thoroughly with clean water	Assigned Personnel
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet sponge with detergent solution or as needed and use cheesecloth for the light tube	Maintenance Personnel
Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel
Louver	Monthly or when necessary	Wet	Wipe the louver using wet sponge with detergent solution and and wipe twice with clean sponge	Assigned Personnel
Syrup Preparation Area				
Light and light fixtures	Monthly or when necessary	Dry, Wet	Switch off , remove the cover and wipe using wet sponge with detergent solution or as needed and use cheesecloth for the light tube	Maintenance Personnel
Screen	Monthly or when necessary	Wet	Switch off all the electric breaker, spray using pressurise water with and detergent solution and spray again with clean water to rinse	Assigned Personnel
Flooring	Daily	Wet	Using pail with a clean mop apply detergent solution and rinse the mop thoroughly with clean water	Sanitation Personnel

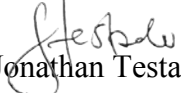
	GSL Premium Food Export Corp.. SitioLacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (+63) 999-991-5506									
	<h2>Cleaning Plan</h2>		<table border="1"> <tr> <td>Index No</td> <td>RQA-45</td> </tr> <tr> <td>Date</td> <td>23 March 2020</td> </tr> <tr> <td>Rev</td> <td>03</td> </tr> <tr> <td>Page No</td> <td>13 of 14</td> </tr> </table>	Index No	RQA-45	Date	23 March 2020	Rev	03	Page No
Index No	RQA-45									
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Ceiling	Monthly or when necessary	Dry	Remove the cobweb and other dirt using long stick wrap with cheesecloth	Assigned Personnel
Syrup pipes	Weekly	Wet	Flushing with water	Maintenance Personnel
	Annually	Wet	CIP – Chemical	
Louver	Monthly or when necessary	Wet	Wipe the louver using wet sponge with detergent solution and and wipe twice with clean sponge	Assigned Personnel
Tanks Area				
Oil tank	Quarterly	Wet, Dry	Rinse the tank with tap water, manual brushing and rinse thoroughly with water. Dry with cloth.	Assigned Personnel
Syrup Tank	Monthly or when necessary	Wet	Rinse the tank with tap water, manual brushing and rinse thoroughly with hot water	Assigned Personnel
Water tank	Annually	Wet	Make sure the tank is empty before cleaning. Apply detergent solution scrub using scrubbing pad and	Assigned Personnel

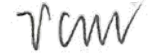
	GSL Premium Food Export Corp.. SitioLacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (+63) 999-991-5506									
	<h2>Cleaning Plan</h2>		<table border="1"> <tr> <td>Index No</td> <td>RQA-45</td> </tr> <tr> <td>Date</td> <td>23 March 2020</td> </tr> <tr> <td>Rev</td> <td>03</td> </tr> <tr> <td>Page No</td> <td>14 of 14</td> </tr> </table>	Index No	RQA-45	Date	23 March 2020	Rev	03	Page No
Index No	RQA-45									
Date	23 March 2020									
Rev	03									
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			rinse thoroughly with clean water and allow continues draining so that the water will not accumulate	
Oil tanker	Quarterly	Wet, Dry	Rinse the tank with tap water, manual brushing and rinse thoroughly with water. Dry with cloth.	Assigned Personnel

Prepared by:


 Jonathan Testado
 Document Controller

Noted by:


 Vilma Maturan
 QA Head

UNCONTROLLED COPY

Nov 12, 2021

	GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (082) 276-0312 QUALITY & FOOD SAFETY MANUAL	Index No.	GSL – 2.0 – 2.5
		Issue No.	01
		Revision No.	04
Section : 2	FOOD SAFETY POLICY STATEMENT	Date	23 May 2020
Subject :	Allergen Management	Page No.	1 of 5

Purpose:

We ensure that allergen status of all our raw materials is known and we avoid introducing allergens to our site. Accordingly, we require allergen declaration from our suppliers.

Scope:

The safety, wholesomeness and nutritional value of our products are of paramount importance to GSL Premium Food Export Corporation and are emphasized in the Company’s Quality and Food Safety Policy. Our policy is to be in complete compliance with the approved international food standards.

In relation to food allergens, we recognized the following list of allergens depending on which country we supply our product.



We also provide training on allergen awareness for our workers and staff

We are declaring that we are not using allergens on our product and that our site is peanut and nut-free.

Allergen List

A. Europe	B. US	C. Japan
Cereals containing gluten	Milk	Shrimp/Prawn
Crustaceans	Eggs	Crab
Eggs	Fish	Wheat
Fish	Crustacean shellfish	Buckwheat
Peanuts	Tree nuts *	Egg
Soybeans	Peanuts	Milk
Milk	Wheat	Peanuts
Nuts	Soybeans	
Celery		
Mustard		
Sesame seeds		
Sulphur Dioxide and Sulfite (> 10 mg/Kg or 10 mg/L)		
Lupin		
Molluscs		

**Oil used in the product is from coconut but is refined, bleached and deodorized, thus, it is not considered a major allergen*

Prepared by:  _____ Quality Assurance Head	Approved by:  _____ President/CEO
--	---





	GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (082) 276-0312 QUALITY & FOOD SAFETY MANUAL	Index No.	GSL – 2.0 – 2.5
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Section : 2	FOOD SAFETY POLICY STATEMENT	Date	23 May 2020
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Allergen Declaration

For Europe.

ALLERGEN	Present in Product	Present in Ingredients	Present on shared equipment	Present on Facility
Cereals containing gluten	NO	NO	NO	NO
Eggs	NO	NO	NO	NO
Fish	NO	NO	NO	NO
Crustaceans	NO	NO	NO	NO
Molluscs	NO	NO	NO	NO
Peanuts	NO	NO	NO	NO
Soybeans	NO	NO	NO	NO
Milk (including lactos)	NO	NO	NO	NO
Nuts	NO	NO	NO	NO
Celery	NO	NO	NO	NO
Mustard	NO	NO	NO	NO
Sesame Seeds	NO	NO	NO	NO
Sulphur Dioxide and Sulfite (> 10ppm expressed as SO ₂)	NO	NO	NO	NO
Lupins	NO	NO	NO	NO

Reference : Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011

Prepared by:  _____ Quality Assurance Head	Approved by:  _____ President/CEO
--	---



	GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (082) 276-0312 QUALITY & FOOD SAFETY MANUAL	Index No.	GSL – 2.0 – 2.5
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For U.S.

ALLERGEN	Present in Product	Present in Ingredients	Present on shared equipment	Present on Facility
Milk	NO	NO	NO	NO
Eggs	NO	NO	NO	NO
Fish	NO	NO	NO	NO
Crustacean shellfish	NO	NO	NO	NO
Tree nuts*	YES	YES	YES	YES
Peanuts	NO	NO	NO	NO
Wheat	NO	NO	NO	NO
Soybeans	NO	NO	NO	NO


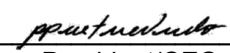
* Oil used in the product is from coconut but is refined, bleached and deodorized, thus, it is not considered a major allergen

Lifted: <https://www.fda.gov/downloads/food/ingredientspackaginglabeling/ucm220117.pdf>
 : [http://nutrients.readthedocs.io/en/latest/04_dir/\\$_04-fda-2-allergen.html?highlight=allergen](http://nutrients.readthedocs.io/en/latest/04_dir/$_04-fda-2-allergen.html?highlight=allergen)

For Japan.

ALLERGEN	Present in Product	Present in Ingredients	Present on shared equipment	Present on Facility
Shrimp/Prawn	NO	NO	NO	NO
Crab	NO	NO	NO	NO
Wheat	NO	NO	NO	NO
Buckwheat	NO	NO	NO	NO
Egg	NO	NO	NO	NO
Milk	NO	NO	NO	NO
Peanuts	NO	NO	NO	NO

Lifted: <http://farrp.unl.edu/77c3494f-6568-42f3-b62c-f97d21eb2586.pdf>


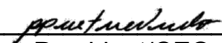
Prepared by:  _____ Quality Assurance Head	Approved by:  _____ President/CEO
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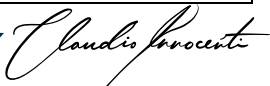


	GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (082) 276-0312 QUALITY & FOOD SAFETY MANUAL	Index No.	GSL – 2.0 – 2.5
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Subject :	Allergen Management	Page No.	4 of 5

Controlling Allergen contamination:


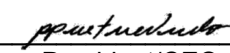
- a). Any behavior inside the working area that can result in the contamination of product is prohibited such as:
 - Eating, drinking and chewing
 - Spitting anywhere (except in urinals or trashcans)
 - Wearing of make-up and lipsticks.
 - Using of excessive perfume.
- b). Cross-contamination
 - Food handlers must not wear their uniforms outside the working area.
 - Uniforms must be hanged on their dressing rooms separated from the street clothes during break periods or when going outside the production area.
 - Foot wears must be kept only on shoe racks.
 - Clean uniforms must be in clean cellophane bags.
 - No littering and improper disposal of garbage.
 - Daily emptying of garbage bins.
 - Food and drinks must be kept in the provided food lockers only.
 - Food and drinking utensils must be kept in the food lockers only and must not be kept dirty.
 - Medicine tablets and syrups must be kept together with the food.
 - Personal belongings must be kept in the provided employee lockers only. Carrying of personal belonging inside the production area and dressing rooms is not allowed.
 - No hanging of clothes anywhere, only in the dressing rooms.
 - Cleaning materials must be kept in the provided area.
 - Keep restrooms, dressing rooms and canteen clean and tidy.
 - Use food lockers and employee lockers accordingly.
 - Use hand washing facilities and drinking fountains properly. Report immediately to Heads any breakage.
 - Enter the production area through designated entrance.
 - Proceed to dressing room and change from street clothes to uniforms.
 - Everyone must pass the footbath when entering the main production area.
 - Everyone entering the production area must be inspected by the Personal Hygiene Inspector.
 - Everyone must wash their hands before entering the production area.
 - Visitors must register at the Visitor’s Logbook at the table of the Personal Hygiene Inspector and must be accompanied by authorized employee.
- c). There is separate entrance for truckers of green banana and copra.
- d). There is separate weighing scale for green banana and copra.
- e). There is separate storage area for green banana and copra.

Prepared by:  _____ Quality Assurance Head	Approved by:  _____ President/CEO
--	---



	GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (082) 276-0312 QUALITY & FOOD SAFETY MANUAL	Index No.	GSL – 2.0 – 2.5
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- f). There are separate cleaning tools for Banana chips production and oil mill plant.
- g). Oil mill plant personnel are not allowed to enter on banana chips production line.
- h). Banana chips production personnel are not allowed to enter on oil mill plant.

Prepared by:  _____ Quality Assurance Head	Approved by:  _____ President/CEO
--	---





GSL Premium Food Export Corp

National Bioengineered Food Disclosure Standard

Ingredient Name & Item Code: BANANA CHIPS

Date: OCT 14, 2021

Bioengineered food: Food that contains genetic material that has been modified through certain laboratory techniques and for which the modification could not be obtained through conventional breeding or found in nature.

[National Bioengineered Food Disclosure Standard information](#)

This ingredient requires Bioengineered (BE) labeling under the National Bioengineered Food Disclosure Standard (NBFDS) because it is either a bioengineered ingredient or it contains a bioengineered ingredient.

It is a Bioengineered ingredient or food.

It contains Bioengineered materials.

Please list the materials/items/ingredients that are Bioengineered:

This ingredient does NOT require Bioengineered labeling.

This ingredient is not a Bioengineered food, it does not contain any Bioengineered ingredients, and was not produced from Bioengineered material.

This ingredient is EXEMPT and does NOT require Bioengineered labeling.

Please list the ingredient(s) that have been produced from Bioengineered material but have been processed in a manner so that they are exempted from labeling.

Please briefly explain why or how you determined the ingredient to be exempted from Bioengineered labeling.

Please briefly explain the programs you will utilize to confirm continued compliance to your exemption statement. (For example: Vendor Control Program, IP Program, PCR testing, etc.)

Name: Gemma Perez

Signature:

Title: Sales Manager

Date: Oct 14, 2021

Plant: Sitio Lacube • Barangay Zone IV • Sta. Cruz • Davao del Sur • Philippines
Head Office: The Coco Palace Hotel Compound • KM 83 Maharlika Highway Calihan • San Pablo City
Laguana • Philippines • 4000

	<p align="center">GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (+63) 999-991-5506</p> <p align="center">PROCEDURES/PRPS/SSOP MANUAL</p>	Index No.	PM – PU – 01
		Issue No.	01
		Revision No.	02
Section : 4	DEPARTMENTAL PROCEDURES	Date	24 July 2015
Subject :	Purchasing	Page No.	1 of 9

Purpose

To serve as guide in the purchasing of products and services that will be used by the company in providing its products and services to its customers.

Scope

This procedure shall cover the following:

1. The purchasing and documentation process of raw materials, packaging materials and services; and
2. The selection, accreditation and performance monitoring of suppliers and service providers.

Responsibility and Authority

It is the responsibility of the Purchasing Head to implement this procedure with proper coordination to the QA Head and Warehouse Supervisor.

Related Documentation

1. Accredited Supplier Master List (ASML)
2. Probationary Supplier Master List (PSML)
3. Canvass Sheet (CS)
4. Annual Supplier Performance (ASP)
5. Purchase Order (PO)
6. Requisition Slip (RS)
7. Receiving Report

Prepared by: <p align="center"><i>TCM</i></p> <hr/> Quality Assurance Manager	Approved by: <p align="center"><i>[Signature]</i></p> <hr/> President/CEO
--	--

Claudio Innocenti


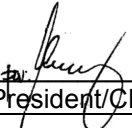
	<p align="center">GSL Premium Food Export Corp. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (+63) 999-991-5506</p> <p align="center">PROCEDURES/PRPS/SSOP MANUAL</p>	Index No.	PM – PU – 01
		Issue No.	01
		Revision No.	02
Section : 4	DEPARTMENTAL PROCEDURES	Date	24 July 2015
Subject :	Purchasing	Page No.	2 of 9

Procedure Details

Supplier Management

1. Supplier Selection

- 1.1. Purchasing Head lists down all existing suppliers who had been supplying products and services to the company since January 2006 or earlier and are active until the start of implementation of this procedure. These suppliers are automatically considered as accredited suppliers and are listed on the Accredited Supplier Master List (ASML).
- 1.2. Asks for a price quotation/offer from the new suppliers.
- 1.3. Determines if the new supplier is a one-time supplier with a purchase value of less than Php 100, 000 or an indirect material or indirect service supplier, if so, will not undergo the evaluation process, but if not, proceed.
- 1.4. Evaluates first the new suppliers in terms of its capability to supply the required product or services needed by the company, then its e-business capabilities (such as must have email, website and contacts must include top management representatives with the required information including phone numbers and email address).
- 1.5. Requests for the following documents as a minimum:
 - Company Profile
 - Business Permit
 - SEC Registration / DTI Registration
 - BIR Registration
- 1.6. For new suppliers of raw materials and packaging materials, determines if approval will be based on Certification to International Standards, suppliers audit or supplier's questionnaire.
- 1.7. After the initial stage, evaluates and approved new suppliers based on the quality and delivery criteria set by the company.
 - 1.3.1 For new suppliers of products, at least two (2) trial orders may be made prior to their inclusion in the Accredited Suppliers Master List to establish the suppliers' capability based on the above criteria. They will be listed first as probationary suppliers in the Probationary Supplier Master List (PSML)
 - 1.3.2 For new Pest Control Service provider, the criteria to include it to the Accredited Suppliers Master List will be the following:
 - a. Licensed by National Committee on Urban Pest Control
 - b. Pesticides to be used must be certified by National Committee on Urban Pest Control.
 - c. Must provide MSDS and certification of pesticides and rodenticides to be used.
 - c. Offer, price and payment terms

Prepared by: <p align="center"> _____ Quality Assurance Manager</p>	Approved by: <p align="center"> _____ President/CEO</p>
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	GSL Premium Food Export Corp.. Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao del Sur Contact No.: (+63) 999-991-5506 QUALITY & FOOD SAFETY MANUAL	Index No.	GSL – 4.0 – 4.5
		Issue No.	01
		Revision No.	02
Section : 4	HACCP REQUIREMENT	Date	5 Sept. 2018
Subject :	Risk Assessment	Page No.	4 of 6

Risk Analysis Assessment of Raw Materials

(Basis for Supplier Approval and Monitoring)

Severity (consequences) Likelihood (frequency)


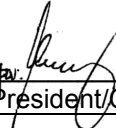
- | | |
|----------------------|----------------------------|
| 1 Fatal | A. Common Reporting |
| 2 Serious Sickness | B. Known to occur |
| 3 Product Recall | C. Could occur (published) |
| 4 Customer complaint | D. Not expected to occur |
| 5 Not significance | E. Practically Impossible |

FREQUENCY CONSEQUENCE	A	B	C	D	E
1	1	2	4	7	11
2	3	5	8	12	16
3	6	9	13	17	20
4	10	14	18	21	22
5	15	19	22	24	25

Using the Matrix containing Likelihood and Severity, the significance of a potential risk to product safety, legality and quality is determined by obtaining the number and letter combination corresponding to the likelihood of occurrence and the severity of the impact of the potential risk. Once the appropriate number-letter combination is obtained, the Matrix is used to determine if a certain risk is high or low. Values obtained at 10 and below are considered as high risk. Values at 11 and above are considered low risk.

Approval of Suppliers of Raw Materials identified as high risk shall be based on either Certification (BRC Global Standards or other GFSI –recognized scheme) or suppliers’ audit (with scope to include product safety, traceability, HACCP review and good manufacturing practices).

Approval of Suppliers of Raw Materials identified as low risk shall be based on supplier questionnaires and these shall be reissued at least every 3 years and they shall notify us of any changes in their system.

Prepared by:  _____ Quality Assurance Head	Approved by:  _____ President/CEO
--	---

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GSL Premium Food Export Corp.

Product Specification **Sweetened Banana Chips** **(Standard)**

Product Description:

Sweetened banana chips are made of the varieties of Cardava. These are produced from matured green bananas, which are properly classified or selected, peeled, washed, sliced cross-wised, fried in refined bleached deodorized coconut oil, sorted and dipped in sugar solution. The banana chips are fried for the second time in coconut oil, sorted, metal detected, packed and stored in ambient temperature.

Ingredients:

Bananas	53 - 57%
Coconut Oil	24 - 28%
Refined Cane Sugar	16 - 22%
Banana Flavor	0.02%

Sensory Attributes:

Appearance	Yellow
Taste	Typical banana taste
Odor	Free from any off or rancid odor
Texture	Crispy, free-flowing pieces of chips

Size and other Product Specification:

Thickness	3.3-3.5mm
Moisture	4% Maximum
Diameter	>13 mm (>0.5 inch)
Round Hole Sieve Size	retained on 0.5 inch
Reject	Broken <10%
	Cluster <2%
	Off-color <2%
Metal Detection	Ferrous and Non-ferrous 0.7 mm
	Stainless Steel 1.2 mm

Index No.: RQA - 53
Date: 15 Jan 2021

Issue No: 02

Rev No: 00
Page No.: Page 1 of 3

Storage Condition:
Ambient, Dry

Shelf life:
12 months from date of production

Packaging Materials:
Corrugated Carton boxes lined with High Density Polyethylene bags

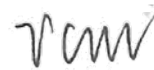
Chemical Specification:	
Free Fatty Acid	
<i>as lauric acid</i>	0.25% max
<i>as oleic acid</i>	0.35% max
Peroxide Value	<5 meq
Sulfite	<10 ppm
Total Aflatoxin	<4 ppb

Microbiological Specification:		
Total Plate Count	<500 cfu/g	FDA-BAM 8 th ed./Petrifilm
Yeasts	< 50 cfu/g	FDA-BAM 8 th ed./Petrifilm
Molds	<100 cfu/g	FDA-BAM 8 th ed./Petrifilm
Coliforms	<10 cfu/g	FDA-BAM 8 th ed./Petrifilm
E. coli	<10 cfu/g	FDA-BAM 8 th ed./Petrifilm
Staphylococcus Aureus	absent	FDA-BAM 8 th ed./Petrifilm
Salmonella	absent in 375 g	FDA-BAM 8 th ed./Petrifilm

Antioxidant, Preservatives, Heavy Metals, Pesticide Residue:

Antioxidant	NONE
Preservatives	NONE
Heavy Metals	
Mercury	0.02 ppm max
Lead	0.1 ppm max
Cadmium	0.05 ppm max
Arsenic	0.1 ppm max
Pesticide Residue	Must not exceed the MRL

Acknowledged by Buyer: (Name, Designation, Date) (Stamp with Company Logo)	
--	--


Vilma Maturan
QA Head
April 28, 2021





GSL Premium Food Export Corp

October 14, 2021

GSL Premium Food Export Corp will supply Aurora Products, Inc. with quality product that is wholesome and is consistent with the expected USDA grade requirements listed on their purchase order. This includes nut variety if specified; product conformance to USDA Grade standards for the grade ordered and shall be free of quality defects which exceed the limits of the grade purchased as is applicable. Product shall be of acceptable taste, color, free of non-typical odors and meet industry tolerance for texture at time of arrival at the customer. This will be accomplished by performing USDA grading standards or other internal testing applies to the above items.

For the company,

Gemma Perez
Sales Manager

A handwritten signature in black ink that reads "Claudio Innocenti".



GSL Premium Food Export Corp

Letter of Continuing Guarantee

GSL Premium Food Export Corporation hereby guarantee and warrant that each and every article of food or other product sold by GSL Premium Food Export Corporation shall be:

Not adulterated or misbranded within the meaning of the Food, Drugs and Cosmetics act (FDCA) under the provision of Section 404 and 505 of the FDCA on the date of shipment from our facility.

GSL Premium Food Export Corporation agrees to notify the buyer in writing of any demand complaint or proceeding within our knowledge for a violation of any of the above mentioned laws, including the name and address of the complainant and the name of the product involved.

The guarantee given herein are continuing and shall be in full force and effect until revoked in writing.

GSL premium Food Export Corporation:

Signature of Officer : _____

Name : Gemma Perez

Title / Position : Sales Manager

Date : October 14, 2021



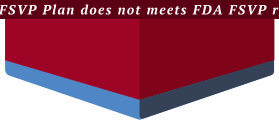
SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY
UNDER FSVP



- Confidential -



OVERVIEW of REGULATIONS

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States (U.S.) representative, United Safety Agents LLC's (USA) FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards (*Preventive Controls Rule, Produce Safety Rule, etc.*). To accomplish this goal, insight into each product's production process and control methods will be required.

INSTRUCTIONS

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

Method One: e-mail completed questionnaire to info@unitedsafetyagents.com

Method Two: upload completed questionnaire to USA's [ShareFile](#)

CONFIDENTIALITY

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.



GENERAL INFORMATION

Company Name: GSL Premium Food Export Corp. Today's Date: November 12, 2021
 Factory Address: Sitio Lacube, Brgy Zone IV
 City: Sta Cruz Province: Davao del Sur Country: Philippines
 Office Address: The Coco Palace Hotel Compound, Km 83 Maharlika Highway, Calihan
 City: San Pablo City Province: Laguna Country: Philippines
 FDA Registration No.: LTO-30000094574 DUNS No.: _____
 FDA Establishment Id.: 13116346412 Phone No.: +63495622733
 QC/QA's Name: Vilma Maturan E-mail: gslpremium@elcoco.com.ph

SUPPLIER CLASS

Please select all actions/roles that apply to your facility/operation.

- Manufacturer (Raw Material) Processor Packer Re-Packer
- Manufacturer (Finished Product) Distributor Shipper Warehouse
- Importer (US-based) Exporter (Non US-based) Broker Other _____

RESPONSIBILIE for HAZARD CONTROLS

Please select the appropriate response for each hazard type that your facility/operation controls.

- Is your factory/facility responsible for controlling Biological Hazards? Yes No
- Is your factory/facility responsible for controlling Chemical Hazards? Yes No
- Is your factory/facility responsible for controlling Physical Hazards? Yes No
- Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility? Yes No

PRODUCTS SUPPLIED

Please list the name (and variation) of each product that your facility/operation supplies.

No. 01, Product Name: Banana Chips Product No.: _____
 No. 02, Product Name: _____ Product No.: _____
 No. 03, Product Name: _____ Product No.: _____
 No. 04, Product Name: _____ Product No.: _____
 No. 05, Product Name: _____ Product No.: _____
 No. 06, Product Name: _____ Product No.: _____

[Resources](#) [FDA Product Codes and Product Code Builder](#)

FDA - IDENTIFIED BIOLOGICAL HAZARDS

FDA-identified Biological Hazards associated with the product(s) that your company supplies.

- Bacillus cereus
- Clostridium botulinum
- C. perfringens
- Brucella spp.
- Campylobacter spp.
- Pathogenic E. coli
- Salmonella spp.
- S. aureus
- L. monocytogenes
- Trichinella spiralis
- Giardia lamblia
- Shigella spp.

Resources  Appendix 1  Description of Hazard  Bad Bug Book

CRITICAL CONTROLS for BIOLOGICAL HAZARDS

Please select and describe the method by which Biological Hazard(s) are controlled. Please be as detailed as possible. Include time/temperature, chemical names, or any other information.

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

Frying at temperature of 120-160 C at 12-15 minutes or until done.

Microbiological test per lot (in-house test) and annually (3rd party test).

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Once and when there are changes on the process.

FDA - IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

- Drug residues
- Heavy metals
- Industrial chemicals
- Pesticides
- Mycotoxins/Toxins
- Radiological
- Unapproved colors & additives
- Other

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

FDA – IDENTIFIED ENVIROMENTAL / PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- Recontamination with environmental pathogens.
- Bacterial pathogen survival of a lethal treatment.
- Bacterial growth and/or toxin formation due to lack of time / temperature control.
- Recontamination due to lack of container integrity.
- Bacterial growth and/or toxin formation due to reduced oxygen packaging.
- Bacterial growth and/or toxin formation due to poor formulation control.

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIROMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. Be as detailed as possible.

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS
<p>Frying at temperature of 120-160 C at 12-15 minutes or until done.</p> <p>Environment Monitoring Program.</p> <p>Microbiological test per lot (in-house test) and annually (3rd party test).</p> <p>UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE</p> <hr/> <p style="text-align: right;">Note: Please fill the following</p> <p>Category:</p> <p>Category No.:</p>

FREQUENCY of CONTROL VALIDATION
<p>Once and when there are changes on the process.</p>

FDA - IDENTIFIED PHYSICAL HAZARDS

FDA-identified Physical Hazards associated with the product(s) that your company supplies.

- | | | | |
|---|--------------------------------|--|-----------------------------------|
| <input checked="" type="checkbox"/> Metal | <input type="checkbox"/> Glass | <input type="checkbox"/> Extraneous Matter | <input type="checkbox"/> Plastics |
| <input type="checkbox"/> Stones | <input type="checkbox"/> Wood | <input type="checkbox"/> Natural Component of Food | <input type="checkbox"/> Other |

Resources

 Appendix 1

 Description of Hazard

 Bad Bug Book

CRITICAL CONTROLS for PHYSICAL HAZARDS

Select and describe the method(s) by which Physical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs
- Testing
- Raw Material Inspection
- Filter
- Screen
- Metal Detector
see below
- Magnet
- X-Ray
- Radar
- Other

DESCRIPTION of CRITICAL CONTROLS

Monitoring of the metal detector every 30 minutes.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Annually.

Metal detection standards	Ferrous: <u>0.7</u> mm
	Non-Ferrous: <u>0.7</u> mm
	Stainless Steel: <u>1.2</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

Component or Ingredient	Present in product?	Present on same equipment?	Present in same facility?
Peanuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree Nuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk or Milk Derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Egg or Egg Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Shellfish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soy	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Gluten	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Wheat	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulfates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Monosodium Glutamate	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Colorings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aflatoxins	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
ALL ALLERGENS	<input checked="" type="checkbox"/> Absent	<input checked="" type="checkbox"/> Absent	<input checked="" type="checkbox"/> Absent

DESCRIPTION of ALLERGENIC CONTROLS

ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)? Yes No

If Yes; Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? BRC

If No; 1. Does the site have a documented quality manual? Yes No

2. Does the site undergo internal hygiene audits? Yes No

3. Does the site undergo quality system audits? Yes No

4. Does the site undergo process audits? Yes No

CLEANING INFORMATION

Does the site have documented hygiene procedures in place? Yes No

Does the site have a designated hygiene team? Yes No

Are all cleaning staff formally trained? Yes No

Do the cleaning schedules include: Chemicals used? Yes No

Concentration levels? Yes No

Dilution method? Yes No

Please list the chemical type(s) used on all food contact lines and surfaces:

Unscented detergent soap.
70% Ethyl alcohol.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

Are operatives required to cover head/facial hair within the processing/manufacturing area? Yes No

Are adequate toilet and hand washing facilities provided? Yes No

Are hand washing/swabbing validation checks carried out? Yes No

What is the total number of staff employed on site? 224

PEST CONTROL

Is a pest control contractor employed? Yes No

If yes, please provide: Name of contractor used: MAPECON

Number of yearly visits: 60

If no, by what means is pest prevention carried out? _____

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site? Yes No

Has a hazard analysis study been completed for each site operation? Yes No

Does the business have a trained & certified in-house HACCP team? Yes No

If yes, please provide copies of current & relevant HACCP training certificates.

Does the business outsource the HACCP management to a certificated consultant? Yes No

If yes, please provide copies of current & relevant HACCP training certificates.

Are records maintained for all CCPs? Yes No

Does the HACCP system include the following: Sieving of ingredients? Yes No

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

Do you use blue metal detectable plasters in the manufacturing/processing areas? Yes No

Please detail any other prevention systems used on-site: _____

Has a full threat assessment of your supply chain been conducted & tested? Yes No

Please provide details: We have established our Food Defense Plan.

Has a full product vulnerability assessment within the supply chain been conducted & tested? Yes No

Please provide details: We have established our Food Fraud Mitigation Plan.

TRACEABILITY

Does full traceability exist for all products supplied to your customer base? Yes No

If yes, please give details of traceability codes on the final packaging: Lot code on the final packaging.

RAW MATERIAL

Are materials used by your company sourced from approved suppliers? Yes No

Are certificates of conformance/analysis received for all raw ingredients? Yes No

Are raw materials positively released before use? Yes No

Please describe your supplier approval system:

Must have GFSI certification, if not will be audited by our Internal Quality Audit team to check their Food Safety Management System and Traceability system.

FINISHED / PACKED PRODUCT

Are finished / packed products positively released? Yes No

Are reference samples from finished / packed products retained? Yes No

Are finished products submitted to an 17025:2005 accredited laboratory for validation purposes? Yes No

If yes, please give details of the testing routines conducted:

Microbiological testing (TPC, Yeast & Molds, Coliforms, E. coli, Staphylococcus aureus & Salmonella) per lot on in-house laboratory and annually on accredited laboratory.

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Customer complaints are received by our Sales Manager and then was forwarded to QA for investigation if on quality and food safety; but if other concerns will be forwarded to responsible department. After investigation and found valid, will make a Corrective Action Plan and will be forwarded to Senior Management for approval and back to Sales Manager and to the customer. If found not valid, the team will make an explanation and forward to Sales Manager and

RECALL / IMPORT ALERT / FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind? Yes No

If yes, please describe fully.

[Empty text box for describing recall or food safety issue]

CERTIFICATION

I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

< CONFIRM CERTIFICATION - Required

Representative's Name: Vilma Maturan _____

Title: QA Head _____

Today's Date: 11/12/21 _____



Management Service



BRCGS Risk Assessment Report

Standard	BRCGS Food 8	Product Category	17 - Cereals and snacks
Scope	Processing of unsweetened and sweetened banana chips packed in plastic bags and corrugated carton boxes		
Exclusions from scope	None		
Risk assessment result		Risk assessment date(s)	2020-09-03

Company Details			
BRCGS site code	1938700		
Company name	GSL PREMIUM FOOD EXPORT CORPORATION		
Site name	GSL PREMIUM FOOD EXPORT CORPORATION		
Address	Sitio Lacube, Brgy. Zone 4, Sta. Cruz, Davao Del Sur		
Country	Philippines	Postcode	8001



Management Service

Company description	<p>GSL PREMIUM FOOD EXPORT CORPORATION is a company owned by Philippine private sector. This single site is the firm has been established since 2002 with a current capacity at 70 tons raw material per day, production area 4,671 square meters, 2 working shifts, 6 working days a week, 1 production line and 265 workers. There is one main group of products regarding fried banana chips. The raw material are banana mainly, coconut oil, sugar and the banana flavour. The main steps of production are peeling, slicing, frying and coating with syrup. Their products have been supplied to wholesalers (10 % supplied to Europe, 50% for china, 40% for USA and other). The annual revenue has been recorded at 12 millions USD. The company has produced the coconut oil in-house as this is the latest investment and renovation of this company. The construction of oil mill plant was finished in last 2 years and being operated. The oil milling has been supply to coconut oil to the in-house frying process only. There is no any outsource processes, no seasonal break of production and no traded product. The company has approved by local authority who is Philippines FDA with the certificate no.CFRR-RX2-FM-2481 renewal and valid till 29 September 2020. Approved facility number for USFDA is 1311634612. The contact person and detail for case of emergency is Mr. Paul Jess P. Estrellado; CEO/ Tel +63 49 592 2733/ Fax +63 9999915506 / pj.estrellado@elcoco.com.ph.</p>		
Certification Body Details			
Name of Certification Body	TÜV SÜD Management Service GmbH		
Auditor(s) number	043029	Auditor names and roles	Juraporn Aussawamekinkul- Lead Auditor

Key site personnel involved in risk assessment	
<i>Only list those that were in conversation/email exchange with the auditor or certification body</i>	
Edward Aquino / Operation Manager	
Vilma Maturan /QA Manager	
Socorro Brutas/Production Manager	
Glenn Cañada/ Maintenance Head	
Prescilla Bayarcal/HR Chief	

Claudio Innocenti



Management Service



Portions of this file have been removed or redacted. In its current form, this FSVP Plan does not meet FDA FSVP requirements. Document is uncontrolled and subject to change without notice.

AGREED ACTION POINTS - SUMMARY SHEET

Any concerns following the discussion with the site that could raise doubts to continuing certification shall be documented in a similar format to 'non-conformities' and the certification body shall agree a process with the site to action these, where appropriate, so that certification can be extended. This should include an appropriate timeline (as short as possible).

Agreed action points			
No.	Details of area of concern	Agreed Action Plan (where applicable)	Confirmation that action is completed
1	The company has identified this risk of COVID-19 contaminated from raw materials and product packaging. However, the existing documented control measures are not yet identified how the existing processed can eliminate the risk of COVID-19. The company has the frying process to reduce the risk actually. However, for the banana flavor, there is no existing further process done in-house. It has been used directly for mixing with fried banana chips.	The hazard analysis was revised and had identified the existing control measures to reduce the risk for COVID-19. Furthermore, a control measure to reduce the risk for Covid-19 for Banana Flavor was established. See attachment : Revised HACCP documents (Sept 9, 2020)	The corrective action evidences are accepted by lead auditor. Juraporn A. On 30 Sep 2020
2	Based on the risk assessment performed, the documented COVID-19 preventive control plan required the body temperture check on workers at the entrance gate of company by using infrared thermomters. There is monitoring record on checking result but the records and the results have not been	The health checklist was revised and is now being verified by the Company Nurse weekly. See attachment: Revised health checklist	The corrective action evidences are accepted by lead auditor. Juraporn A. On 30 Sep 2020



Management Service



Portions of this file have been removed or redacted. In its current form, this FSVP Plan does not meet FDA FSVP requirements. Document is uncontrolled and subject to change without notice.

	verified by the authorized person as required by form.	(Sept 7, 2020)	
3	The internal audit has been planned and conducted as the specified plan. The latest audit was done in June 2020. However, there is no evidence of auditing in the specific control measures of COVID-19 based upon the risk assessment.	The annual audit plan for 2020 was revised and had included auditing of the control measures for COVID 19. See attachment: Revised internal audit plan and checklists (Sept 7, 2020)	The corrective action evidences are accepted by lead auditor. Juraporn A. On 30 Sep 2020
4.	Sampling the banana flavor and sugar for food fraud risk assessment, it was found that the assessment records have been revised from last year audit and now specified the medium risk of both materials but the imigration plan has not yet mentioned clearly based on the specified risk.	The food fraud risk assessment was revised using the IFS Standards for Food Fraud and the food fraud mitigation plan was developed. See attachment: 1. Revised food fraud risk assessment methodology 2. Revised food fruad risk assessment report 3. Revised mitigation plan (Sept 9, 2020)	The corrective action evidences are accepted by lead auditor. Juraporn A. On 30 Sep 2020
5.	When an auditor sampling the sweetened banana chip produced on 16 April 2020 for order no. 19-206A, it was found that the summarized information for traceability records was defined the incorreccted batch numbers of coconut oil, first fried banana chips and HDPE as the product packaging. However, the	The persons in-charge for traceability who were actually just new on the position were re-trained.	The corrective action evidences are accepted by lead auditor. Juraporn A.



Management Service



	production records could be traced back to see the correct lot numbers of said materials.	See attachment: 1. Refresh training record 2. Revised traceability form 3. Revised traceability procedure (Sept 11, 2020)	On 30 Sep 2020
6.	There is no clear evidence of calibration performed for thermometers , pressure gauges and flow meters used for monitoring the process heating of RBD oil.	Thermometers, pressure gauges and flow meters were calibrated by 3 rd party with Calibration Certificates. See attachment: 1. Revised master list of equipments 2. Calibration records (Sept 14, 2020)	The corrective action evidences are accepted by lead auditor. Juraporn A. On 30 Sep 2020

Comments on any areas of concern (where applicable)

None

Vilma Maturan /QA Manager
30 Sep 202



TÜV SÜD Management Service GmbH, Ridlerstraße 65, 80339 München, GERMANY			
crt_f_46.66e, Rev. 0, effective: 2015-01-01	Page 6 of 3	Report No. 724610296	Auditor: Juraporn Aussawamekinkul





Management Service



Claudio Innocenti

U.S. FOOD & DRUG ADMINISTRATION
FOREIGN SUPPLIER VERIFICATION PROGRAM

Recertification Questionnaire Submission

} Foreign Supplier
} **GSL Premium Food Export Corp.**
} Date: 2021-03-01

As required by 21 C.F.R., §1.506 (a); (a)(2); (b); (c); and elsewhere, all foreign supplier verification procedures and activities are to be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Based upon United Safety Agents' (USA) assessment of GSL Premium Food Export Corp.'s operation, an annual recertification request for updated information and food safety documents has been sent out. The following pages contain the specifics of USA's request, along with GSL Premium Food Export Corp.'s corresponding responses to each inquiry. *Note: Most questions can be properly interpreted, if preceded by "Within the past 400 days;"*

START

01) Has GSL Premium Food Export Corp.'s Food Safety Plan or Program been revised in any way?

Response: **No**

02) Has GSL Premium Food Export Corp.'s HACCP Plan been revised in any way?

Response: **No**

03) Has any change occurred to GSL Premium Food Export Corp.'s product Ingredients?

Response: **No**

04) Has GSL Premium Food Export Corp.'s Allergen Control Procedure been revised in any way?

Response: **No**

05) Has any change occurred to GSL Premium Food Export Corp.'s product Labeling?

Response: **No**

06) Has GSL Premium Food Export Corp.'s Onsite Audit report expired or been updated?

Response: **Yes**

U.S. FOOD & DRUG ADMINISTRATION
FOREIGN SUPPLIER VERIFICATION PROGRAM

Recertification Questionnaire Submission

} Foreign Supplier
} **GSL Premium Food Export Corp.**
} Date: 2021-03-01

07) Has GSL Premium Food Export Corp. undergone a recall, for any reason?

Response: **No**

08) Has GSL Premium Food Export Corp. been inspected by the United States Food & Drug Administration?

Response: **No**

09) Have any food items been stopped, held, or rejected by U.S. Customs, for any reason?

Response: **No**

10) Has the U.S. FDA issued GSL Premium Food Export Corp. a Warning Letter in relation to its facility or product(s)?

Response: **No**

11) Does GSL Premium Food Export Corp. perform laboratory analysis on its product(s)?

Response: **No**

12) Has any batch or lot tested positive for any biological or chemical hazard?

Response: **No**

13) Has GSL Premium Food Export Corp.'s conformance with FSVP, or its appendant regulations, changed in any way?

Response: **No**

14) Are GSL Premium Food Export Corp.'s products considered to be "Ready To Eat" when leaving its facility?

Response: **Yes**

14a) What hazard(s) remain uncontrolled?

Response:

15) Would you like to share any additional information?

Response: **Yes**

15a) Additional information:

U.S. FOOD & DRUG ADMINISTRATION
FOREIGN SUPPLIER VERIFICATION PROGRAM

Recertification Questionnaire Submission

} Foreign Supplier
} **GSL Premium Food Export Corp.**
} Date: 2021-03-01

Response: **We revised our product specs but no changes on its content just the format, we will send you a copy on your email.**

C E R T I F I C A T I O N: By entering your name below, you certify that the information provided on and in connection with this form is true, accurate, and complete to the best of your knowledge. You understand that any false statements or deliberate omissions on this document – or any other document – that you provide to United Safety Agents may be grounds for disqualification from successful FSVP verification or, if discovered after FSVP approval takes place, could result in your product's FSVP approval status being revoked or terminated, and may result in your products or shipments being rejected from entry into the United States.

Certified by: **Vilma Maturan**

Date of Certification: **2021-03-01**

Email Address of Respondent: **gslpremium@elcoco.com.ph**

—
END

SGS Germany GmbH Rödingsmarkt 16 20459 Hamburg

GSL Premium Food Export Corp.
Simo Lacube, BRGY. Zone N
STA. CRUZ, DAVAO DEL SUR, 8001
PHILIPPINEN

Test Report 5315161
Order No. 5741071
Customer No. 10108017

Maresa Jarck
Phone +49 40 30101-684
Fax +49 89 12504067-943
Maresa.Jarck@sgs.com



Health & Nutrition, Food

SGS Germany GmbH
Rödingsmarkt 16
20459 Hamburg

Hamburg, 09.06.2021

Your order/project: BANANA CHIPS
Your purchase order date: 15.04.2021

This (e)Report cancels and supersedes the (e)Report No. 5268188 dated 04.05.2021 issued by SGS Germany GmbH.

Reason for replacement: Removal of parameter(s)

General Information:

Sample No.:	210395545
Sample:	SWEETENED BANANA CHIPS
Date of receipt:	16.04.2021
Testing period (begin / end):	19.04.2021 / 30.04.2021
Quantity:	1024g
Packaging:	Plastic bag

Test Results:

Parameter	Method	Lab	Unit	Result	Limit of quantification	Maximum residue level
Pesticides/PCB - Multimethod:						
Chlorpyrifos	ASU L 00.00-34	B2	mg/kg	-(1)	0,010	-
Spectrum of analysis	DIN EN 15662 or ASU L 00.00-34	B2	mg/kg	-(2)	-	-

- (1) traces below limit of quantification
- (2) Values below limit of quantification, unless listed above

Spectrum: Fatty Matrix 400+ incl. acidic herbicides (F-preparation)

Pesticides - Glyphosate:						
Glyphosate	SOP M 2887, LC-MS/MS	B2	mg/kg	< 0,010	0,010	-

Pesticides - Chlormequat/Mepiquat:						
Chlormequat, calc.	SOP M 2887, LC-MS/MS	B2	mg/kg	< 0,010	0,010	-
Mepiquat, calc.	SOP M 2887, LC-MS/MS	B2	mg/kg	< 0,010	0,010	-



Your order/project: BANANA CHIPS
Your purchase order number: .

Test Report 5315161
Order 5741071 Sample 210395545

Page 2 of 2
09.06.2021

Sample 210395545	SWEETENED BANANA CHIPS					
Parameter	Method	Lab	Unit	Result	Limit of quantification	Maximum residue level

Pesticides - Acidic herbicides:

Spectrum of analysis	DIN EN 15662	B2	mg/kg	-(¹)	-	-
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(1) Values below limit of quantification, unless listed above

Spectrum: Fatty Matrix 400+ incl. acidic herbicides (F-preparation)

Parameter	Method	Lab	Unit	Result	Limit of quantification	Requirements
Special pesticides:						
Dithiocarbamates (as sum CS2)	DIN EN 12396-2, GC-MSD ⁽²⁾		mg/kg	n.d. ⁽¹⁾	0,01	

(1) not detectable

(2) subcontracted.

The laboratory sites of the SGS group Germany according to the abbreviations mentioned above including the corresponding accreditation process numbers are listed at <http://www.institut-fresenius.de/filestore/89/laborstandortkuerzelsgs2.pdf>.

SGS Germany GmbH

Summary of used test methods:

ASU L 00.00-34	2010-09 Measurement uncertainty (relative): 50% acc. to Sante (Document No. SANTE/12682/2019)
DIN EN 12396-2, GC-MSD	1998-12
DIN EN 15662	07-2018 (E8 + E9) Acidic herbicides (alkaline hydrolysis) Measurement uncertainty (relative): 50% acc. to Sante (Document No. SANTE/12682/2019)
DIN EN 15662	2009-02 Measurement uncertainty (relative): 50% acc. to Sante (Document No. SANTE/12682/2019)
SOP M 2887, LC-MS/MS	2017-01 Measurement uncertainty (relative): 50% acc. to Sante (Document No. SANTE/12682/2019)
SOP M 2887, LC-MS/MS	2017-01 Measurement uncertainty (relative): 50% acc. to Sante (Document No. SANTE/12682/2019)

*** End of test report ***

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The test results refer exclusively to the examined test items and the date of the test under the test specifications. The publication and duplicating of our test reports and expert opinions for advertising purposes as well their use for any other purposes in extracts requires our written approval.

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

SGS Germany GmbH Rödingsmarkt 16 20459 Hamburg

GSL Premium Food Export Corp.
Simo Lacube, BRGY. Zone N
STA. CRUZ, DAVAO DEL SUR, 8001
PHILIPPINEN

Test Report 5250144
Order No. 5740142
Customer No. 10108017

Maresa Jarck
Phone +49 40 30101-684
Fax +49 89 12504067-943
Maresa.Jarck@sgs.com



Health & Nutrition, Food

SGS Germany GmbH
Rödingsmarkt 16
20459 Hamburg

Hamburg, 21.04.2021

Your order/project: BANANA CHIPS
Your purchase order date: 13.04.2021

General Information:

Sample No.:	210392675
Sample:	SWEETENED BANANA CHIPS
Date of receipt:	16.04.2021
Testing period (begin / end):	19.04.2021 / 20.04.2021
Quantity:	530g
Packaging:	Plastic bag

Test Results:

Parameter	Method	Lab	Unit	Result	Limit of quantification	Requirements
Mycotoxins:						
Aflatoxin B1	SOP M 3650, LC-MS/MS	HH	µg/kg	< 0,2	0,2	
Aflatoxin B2	SOP M 3650, LC-MS/MS	HH	µg/kg	< 0,2	0,2	
Aflatoxin G1	SOP M 3650, LC-MS/MS	HH	µg/kg	< 0,2	0,2	
Aflatoxin G2	SOP M 3650, LC-MS/MS	HH	µg/kg	< 0,2	0,2	
Sum Aflatoxins B/G, calc.		HH	µg/kg	< 0,2		

Assessment/Comment:

In the scope of the performed analysis regarding the aflatoxins, the product can be considered to be in accordance with the European Regulation (EC) No. 1881/2006 in its current version.

The laboratory sites of the SGS group Germany according to the abbreviations mentioned above including the corresponding accreditation process numbers are listed at <http://www.institut-fresenius.de/filestore/89/laborstandortkuerzelsgs2.pdf>.

SGS Germany GmbH

Summary of used test methods:



Your order/project: BANANA CHIPS
 Your purchase order number: .

Test Report 5250144
 Order 5740142 Sample 210392675

Page 2 of 2
 21.04.2021

SOP M 3650, LC-MS/MS	2019-11 extended measurement uncertainty (relative) with $p = 95\%$, $k = 2$ (sampling was not taken into account): 40 % for Aflatoxin B1, B2, G1, G2, determined on food with 1-8 $\mu\text{g}/\text{kg}$ 40 % for Ochratoxin A, determined on food with 1,8-12,9 $\mu\text{g}/\text{kg}$ 20 % for DON, determined on food with 330-2700 $\mu\text{g}/\text{kg}$ 40 % for ZEA, determined on food with 19-900 $\mu\text{g}/\text{kg}$ 20 % for T-2 toxin and HT-2 toxin, determined on food with 150-200 $\mu\text{g}/\text{kg}$ 20 % for further fusarium toxins, determined on grain with 20 $\mu\text{g}/\text{kg}$ The sample-specific measurement uncertainty was not determined and can deviate.
----------------------	--

*** End of test report ***

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Compiled by: 21.04.2021 i.A. Maresa Jarck Customer Service Consultant.
 Approved by: 21.04.2021 i.A. Derya Kara Customer Service Consultant.

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CONFIDENTIAL TREATMENT REQUESTED



RESULTS OF ANALYSIS

CLIENT : GSL PREMIUM FOOD EXPORT CORP.
 ADDRESS : LACUBE ZONE 4, SANTA CRUZ DAVAO DEL SUR PHILIPPINES
 DATE RECEIVED : 06-April-2021
 DATE REPORTED : 02-May-2021

Analysis based on sample(s) submitted by GSL PREMIUM FOOD EXPORT CORP., SGS Philippines, Inc. does not guarantee that shipment/delivery corresponds to sample(s) submitted nor does SGS Philippines, Inc. guarantee that sample(s) submitted is a (are) random preparation of the shipment/delivery.

Lab # : PHL21-02746-03.004
 Sample Name : SWEETENED BANANA CHIPS

Analysis Name	Result	Methodology
Heavy Filth	ND in 100g	AOAC 18th ed. 2005 Ch. 16
Sample Wt. :	100g	AOAC 18th ed. 2005 Ch. 16
Insect/Insect Parts	ND	AOAC 18th ed. 2005 Ch. 16
Stones/Pebbles	ND	AOAC 18th ed. 2005 Ch. 16
Others	ND	AOAC 18th ed. 2005 Ch. 16
Plant Material	ND	AOAC 18th ed. 2005 Ch. 16
Light Filth	ND in 100g	AOAC 18th ed. 2005 Ch. 16
Sample Wt. :	100g	AOAC 18th ed. 2005 Ch. 16
Animal Hair	ND	AOAC 18th ed. 2005 Ch. 16
Insect/Insect Parts	ND	AOAC 18th ed. 2005 Ch. 16
Human Hair	ND	AOAC 18th ed. 2005 Ch. 16
Colored Fiber	ND	AOAC 18th ed. 2005 Ch. 16
Stones/Pebbles	ND	AOAC 18th ed. 2005 Ch. 16
Plant Material	ND	AOAC 18th ed. 2005 Ch. 16
Others	ND	AOAC 18th ed. 2005 Ch. 16

- Note: 1. ND means none detected.
 2. Filth analysis is excluded from the Scope of Accreditation.
 3. Testing Period: April 07 to 23, 2021

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Manila, 02 May 2021
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PHL21-02746-03

Signed for and on behalf of
SGS PHILIPPINES, INC.

Katrina DG. Cruz
Junior Operations Executive

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SGS Philippines, Inc.

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Lab # : PHL21-02746-03.007
 Sample Name : SWEETENED BANANA CHIPS

Analysis Name	Result	Methodology
Total Plate Count	50 CFU/g	Pour Plate Method (FDA BAM Ch. 3, January 2001)
Coliform	<10 CFU/g	Using Petrifilm
Escherichia coli	<10 CFU/g	Using Petrifilm
Salmonella	Absent in 375g	Conventional Method (FDA BAM Ch. 5, July 2018)
Listeria monocytogenes	Absent in 25g	Conventional Method (FDA BAM Ch. 10, March 2017)
Staphylococcus aureus	<10 CFU/g	Spread Plate Method (FDA BAM Ch. 12, March 2016)
Yeast and Mold Count	10 CFU/g	Pour Plate Method (FDA BAM Ch. 18, April 2001)
Enterobacteriaceae	<10 CFU/g	Pour Plate Method (CMMEF Ch. 9, 5th ed.)

Note: 1. "<" means result is less than the method detection limit (there was no growth observed after the incubation period)
 2. Testing Period: April 07 to 23, 2021

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Manila, 02 May 2021
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PACKED FOR:



EL COCO



BANANA CHIPS

SWEETENED HONEYDIPPED

UNSWEETENED _____

PRODUCT:

STANDARD

HALVES

BROKENS

QUARTER

QUARTER BROKEN

NET WT _____

MEG DATE _____

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PRODUCT OF THE PHILIPPINES

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INGREDIENTS: BANANAS, COCONUT OIL, REFINED CANE SUGAR, BANANA FLAVOR

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address	Note
3004293696	GSL Premium Food Export	Barangay Zone4, Sitio Lacube, Nueva Ecija, Central Luzon, 3111, PH	The Coco Palace Hotel Compound, KM. 83 M, Calihan, Laguna, Calabarzon, 4000, PH	This name and address is being returned because the name or address of the firm entered has been updated. See the FAQ for additional information.



(../index.htm)

Data Dashboard Home(../index.htm) Compliance Dashboards > (../cd/index.htm)

FSMA Data Search > (index.htm) Resources >

Home(../index.htm) > FSMA Data(index.htm) > Firm/Supplier Evaluation Resources

Firm/Supplier Evaluation Resources

The FDA firm and supplier database available on this site includes data associated with inspections classification, inspections citations, compliance actions, recalls, and imports.

Search by Firm Name or FEI Number  Help

3004293696
<u>No data found</u>

Three FDA FSMA rules (Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals
 (<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-foreign-supplier-verification-programs-fsvp-importers-food-humans-and-animals>)
 ; Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food
 (<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-human-food>)
 ; and Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals
 (<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-animal-food>)
) require that importers and facilities perform certain risk-based activities to verify that their suppliers are meeting applicable U.S. food safety standards. Under these rules, you must evaluate, among other things, the applicable FDA food safety regulations and information relevant to the supplier's compliance with those regulations, including whether the supplier is the subject of an FDA warning letter, import alert, or other FDA compliance action related to food safety, and document the evaluation.

Below is a list of publicly available resources that can be used to meet the requirement set out in these regulations as well as information on their use:

Collapse All | Expand All

- ▼ **Warning Letters**
- ▼ **Import Alerts**
- ▼ **Recalls**
- ▼ **Import Refusals**
- ▼ **Inspection Classifications**
- ▼ **Other Compliance Resources**

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Questions and comments pertaining to the FDA Data Dashboard and source data may be directed by email to:

FDADashboard@fda.hhs.gov
 (<mailto:FDADashboard@fda.hhs.gov>)

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