

UNITED SAFETY AGENTS
F S V P
COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

I-MEI FOODS (VIET NAM) CO., LTD.

Name of Foreign Supplier

RICE CRACKER

Name of Product

MAY 31, 2021

Date of Initial Verification / Reverification

MAY 31, 2022

Date of FSVP Plan Expiration

VERIFICATION COMPLETE | APPROVED

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: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 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.

- Continues.

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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 26 through 34 for substantiation of the FSVPQI's / PCQI's qualifications and certifications.

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

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: I-Mei Foods Co., Ltd. FDA FFR: 19091444604

Manufacturing Address: Vu Xa Quarter, Ai Quoc Ward FDA FEI: 3003793779

City: Hai Duong Province/Territory: Hai Duong, 34000 Country: Viet Nam


Office Address: Vu Xa Quarter, Ai Quoc Ward

City: Hai Duong Province/Territory: Hai Duong, 34000 Country: Viet Nam

Phone Number: +84-396325636 Email Address: kiemhoavnimeifood@gmail.com

Name of Representative(s): Nguyen Thi Minh Nguyet Title: QA/QC

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: May 31, 2021

Agent Name: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual. Date: May 31, 2021

SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Rice Cracker Mix A & Mix B. 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. — See Addendum.
Ready-to-Eat.	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure Req.: 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 I-Mei Foods Co., Ltd.'s HACCP Plan for Rice Cracker Products received.

Dated: December 15, 2017. Version: No. 02. Prepared By: Nguyen Thi Thuan / Chen Chun Chia.

I-Mei Foods Co., Ltd.'s Food Safety Plan for Rice Cracker Products received.

Dated: April 08, 2021. Version: No. 02. Prepared By: Nguyen Thi Thuan and Chen Chun Chia.

Contains: Company Overview and Food Safety Team, Product Description, Distribution, Consumer and Use Purpose, Rice Crackers Production Process, Production Process Statement, Hazards Analysis, Preventive Control Process, Controls Preventing Allergies, Sanitation Prevention Controls, Supply Chain Prevention Control Program, and Product Recovery Plan.



ON-SITE AUDIT

Requested Required Received Reviewed

NOTES I-Mei Foods Co., Ltd.'s ISO 22000 Food Safety Management System Audit Report received.

Dated: December 17, 2020.

Re-audit Due Date: June 21, 2021

Audit Grade: Certified.

Number of Minor Non-conformities: 02 - with corresponding corrective actions.

Note: We respectfully request an updated copy of the supplier's annual on-site audit report.

Note: On-site audit report was not relied upon to approve this foreign supplier.



SAMPLING OR TESTING RESULTS

Requested Required Received Reviewed

NOTES Two (2) Certificates of Analysis received from supplier.

Dated: March 11, 2021 and May 01, 2021.

Tested for: Biological Hazards.

Laboratory: Hai Duong Medicalk Technical Laboratory.

Note: We respectfully request that recent certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified biological and chemical hazards (preferably by an ISO 17025-accredited laboratory).



OTHER FOOD SAFETY RECORDS

Requested Required Received Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire received.

Dated: May 03, 2021.

Completed by: Nguyen Thi Minh Nguyet.

Note: Questionnaire was thoroughly completed.

Nguyen Thi Minh Nguyet's ISO 22000:2005 Internal Audit Training Course Certificate received.

Dated: December 31, 2015.



PRODUCT LABELING

Requested Required Received Reviewed

NOTES Product Label received. Label clearly identifies all present allergens. Labeling is in compliance with Part 403(w) of the Federal Food, Drug, and Cosmetic Act in so far as it is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.

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.

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

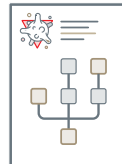
ONGOING REQUIREMENT for UPDATED DOCUMENTS

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, we request that the following food safety documents be provided 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: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

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
April 08, 2018.	INSPECTION Inspection Id: 1053998 Project Area: Foodborne Biological Hazards, Food Composition, Standards, Labeling and Econ. Classification: NAI
September 13, 2011.	INSPECTION Inspection Id: 744467 Project Area: Foodborne Biological Hazards, Food Composition, Standards, Labeling and Econ. Classification: NAI
	<p>FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.</p>
	Covers: I-Mei Foods Co., Ltd. FEI: 3003793779 Date:

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

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

REVISION LOG for FSVP PLAN

Version No.	Date of Change	Description of Revision
No. 01	May 31, 2021	Product and supplier underwent initial FSVP verification.

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

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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Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

ADDENDUM

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

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:
FSPCA Preventive Controls for Animal Food
delivered by Lead Instructor

Charles Nolan
completed on
07/09/2020


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



 Gerald Wojtala, Executive Director
 International Food Protection Training Institute



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


Certificate # 223faa17

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
09/14/2018


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



 Gerald Wojtala, Executive Director
 International Food Protection Training Institute



 Joseph Corby, Executive Director
 Association of Food and Drug Officials


Certificate # d2e9c287

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT


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:
FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD
delivered by Lead Instructor
Amanda Evans
completed on
07/25/2017


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

INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


Certificate # 2d697331


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
09/14/2017


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

INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


Certificate # d2e9c287

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delivered by Lead Instructor

Bob Bauer
completed on
05/31/2018


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



 Gerald Wojtala, Executive Director
 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 1898


 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

Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT


FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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


Gerald Wojtals, Executive Director
International Food Protection Training Institute


Steve Mandernach, Executive Director
Association of Food and Drug Officials


IFSH INSTITUTE FOR
FOOD SAFETY
AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


ifpti
Certificate # ed6f0b58




FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

William Barber

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor
tina coil
completed on
06/13/2017


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


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FOOD SAFETY
AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


ifpti INTERNATIONAL
FOOD PROTECTION
TRAINING INSTITUTE
Certificate # 917b0241



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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



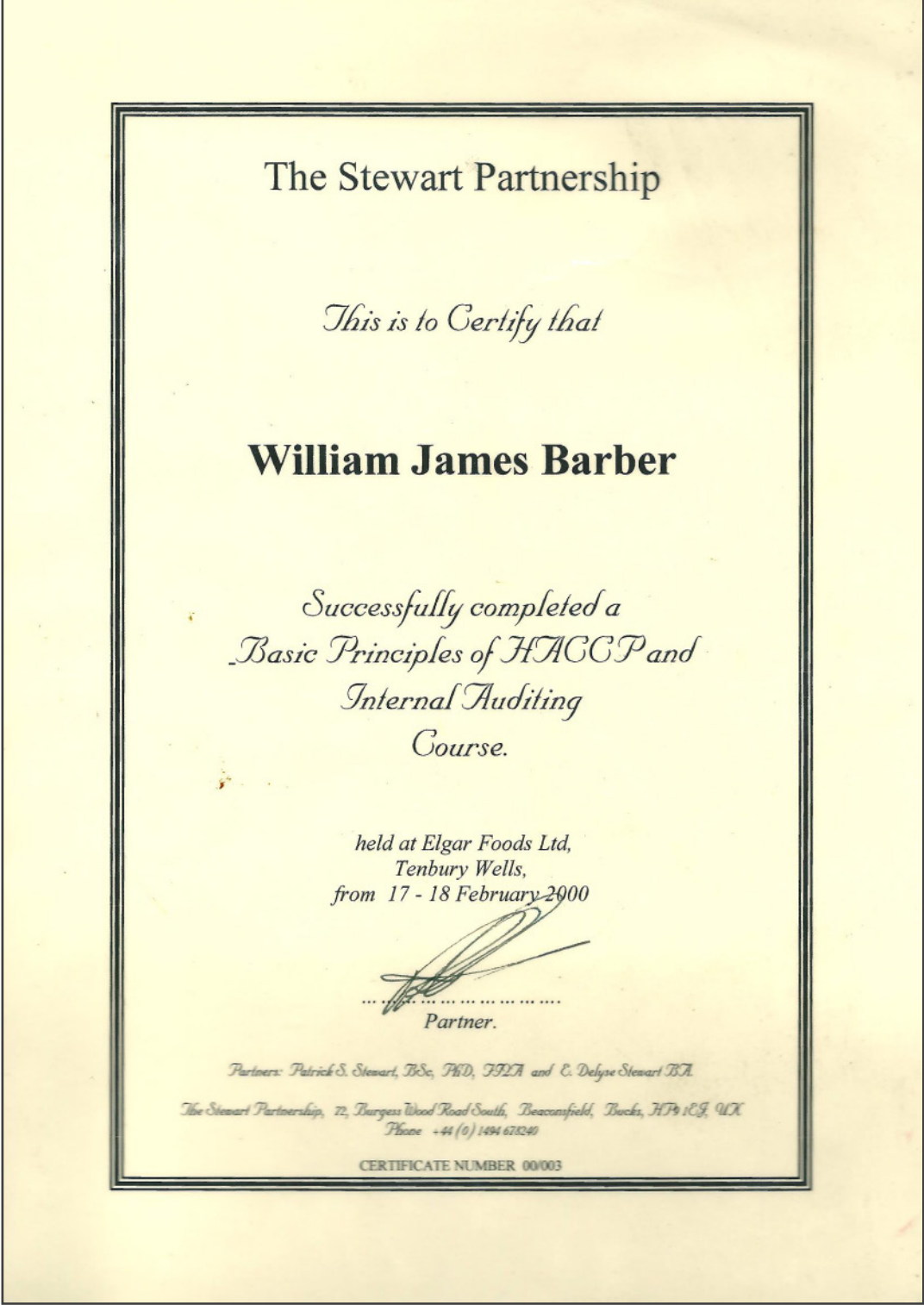
526405 101116 1107147



Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021


CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



Supplier: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



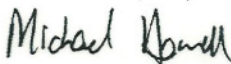
NATIONAL VOCATIONAL QUALIFICATION


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: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 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

801



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: I-Mei Foods Co., Ltd. Product: Rice Cracker Mix

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: May 01, 2021 Review End: May 31, 2021

SUBSTANTIATING DOCUMENTS



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

Note All foreign supplier-provided document(s) 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 document(s) without the express written consent of the foreign supplier is prohibited. Enclosed document(s) are meant for review purposes only and are subject to change without notice. Document(s) may contain non-binding recommendations and are uncontrolled.

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

Recertification Questionnaire Submission

} Foreign Supplier
} **I-MEI FOODS (VIET NAM) CO. LTD.**
} Date: 2021-04-13

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 I-MEI FOODS (VIET NAM) CO. LTD.'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 I-MEI FOODS (VIET NAM) CO. LTD.'s corresponding responses to each inquiry. *Note: Most questions can be properly interpreted, if preceded by "Within the past 400 days;"*

START

01) Has I-MEI FOODS (VIET NAM) CO. LTD.'s Food Safety Plan or Program been revised in any way?

Response: **Yes**

02) Has I-MEI FOODS (VIET NAM) CO. LTD.'s HACCP Plan been revised in any way?

Response: **No**

03) Has any change occurred to I-MEI FOODS (VIET NAM) CO. LTD.'s product Ingredients?

Response: **No**

04) Has I-MEI FOODS (VIET NAM) CO. LTD.'s Allergen Control Procedure been revised in any way?

Response: **No**

05) Has any change occurred to I-MEI FOODS (VIET NAM) CO. LTD.'s product Labeling?

Response: **Yes**

06) Has I-MEI FOODS (VIET NAM) CO. LTD.'s Onsite Audit report expired or been updated?

Response: **Yes**

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

Recertification Questionnaire Submission

} Foreign Supplier
} **I-MEI FOODS (VIET NAM) CO. LTD.**
} Date: 2021-04-13

07) Has I-MEI FOODS (VIET NAM) CO. LTD. undergone a recall, for any reason?

Response: **No**

08) Has I-MEI FOODS (VIET NAM) CO. LTD. 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 I-MEI FOODS (VIET NAM) CO. LTD. a Warning Letter in relation to its facility or product(s)?

Response: **No**

11) Does I-MEI FOODS (VIET NAM) CO. LTD. perform laboratory analysis on its product(s)?

Response: **Yes**

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

Response: **No**

13) Has I-MEI FOODS (VIET NAM) CO. LTD.'s conformance with FSVP, or its appendant regulations, changed in any way?

Response: **Yes**

14) Are I-MEI FOODS (VIET NAM) CO. LTD.'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
} **I-MEI FOODS (VIET NAM) CO. LTD.**
} Date: 2021-04-13

Response: **Number of FDA registration:**

19091444604

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: **Chen Chun Chia**
Date of Certification: **2021-04-13**
Email Address of Respondent: **gsimeicheng@gmail.com**

—
END

I MEI FOODS (VIET NAM) CO., LTD.




HACCP PLAN FOR RICE CRACKER PRODUCT

Effective date: 01/11/2015

STATUS MODIFICATION AND APPROVAL

Promulgate	Version	Updates (Specify the number of pages changes if any)
11/01/2015	01	Document issued
12/15/2017	02	Modify

EDITOR	CONSIDER	APPROVAL
<i>Full name: Nguyen Thi Thuan Position: Team Leader QC</i>	<i>Full name: Nguyen Thi Minh Nguyet Position: Head of Food Safety</i>	<i>Name: Chen Chun Chia Position: Vice General Director</i>

	<p style="text-align: center;">CATEGORY</p>	<p>Code: HACCP-1 Page number: Issued: 15/12/2017 Version: 02</p>
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Establishment of ISO3

Table describes materials: 4

Table describes materials:5

Table describes the rice cakes:
6

Table describes manufacturing processes rice cakes: 7-
8

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Breakdown hazard materials, identify critical control points (CCPs) - rice cake factory
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26

 1.1 CCPs # 1 Screening of rice (Impurities: Iron, wire covers, wood) Physical harm
 22


 1.2 CCP # 2 Drying last (temperature dryer) harmful microorganisms23-
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 1.3 CCPs # 3. Check metal (Metal) Physical harm25-26

Establish monitoring procedures27


Training programs28

Appraisal system food safety 29

	ISO BOARD ESTABLISHED	Code: HACCP-1 Page number: Issued: 15/12/2017 Version: 02
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ISO committee members

STT	full name	Department	Specific responsibilities	Phone contact
1	Nguyen Thi Minh Nguyet	QC	Head ISO	0396 325 636
2	Nguyen Thi Thuan	QC	Secretary	0372 866 582
3	Vuong Dinh Phien	Rice cake factory	Member	0364270638
4	Nguyen Thi Nga	Pancake factory	Member	0976 386 120
5	Nguyen Van Dien	Equitment	Member	0987 559 840
6	Le Thi Diem Huong	Accountant	Member	0986 356 646
7	Nguyen Thi Hanh	Purchase	Member	0905 666 735
8	Bùi Văn Sức	Rice cake factory	Member	0365624789
9	Nguyen Thi Thanh Thuy	Personnel	Member	0975 933 805
10	Đoàn Thị Mến	Storekeeper	Member	0778302267
11	Nguyễn Thị Trang	Import an export	Member	0349651596
12	Hoàng Thị Thu	Pancake factory	Member	0388503443
13	Vũ Thị Tân	Pancake factory	Member	0934573587
14	Tiêu Công Dương	Rice cake factory	Member	0366 070 317
15	Nguyễn Thị Hiền	Rice cake factory	Member	0987 129 958
Head of ISO: Nguyen Thi Minh Nguyet			Signature:	

		DESCRIPTION SHEET MATERIAL				Code: HACCP-1 Page number: Issued: 15/12/2017 Version: 02		
STT	Material name	Components generated material	Where production	Packaging and preservation methods,	Expiry date	Specifications and acceptance (Food safety)	Treated before being put into production	Note
1	pE	PE plastic particles	Vietnam	PE / Covered pineapple	1 year	Packaging intact / not damaged	Check before use	
2	Paper box	Paper	Vietnam	The normal temperature	1 year	Box clean impurities	Check before use	
3	moisture-proof	silica	Taiwan	PE / paper box / Normal temp.	6-24 months	Packaging intact / not damaged		
4	Tape	PE, adhesive	Vietnam	/ How pineapple / Normal temp..	1 year	Packaging intact / not damaged		



DESCRIPTION SHEET MATERIAL

Code: HACCP-1
Page number:
Issued: 15/12/2017
Version: 02

STT	Material name	Components generated material	Where production	Packaging and preservation methods.	Expiry date	Specifications and acceptance (Food safety)	Treated before being put into production	Note
1	Glutinous rice	marquise	Viet nam	Pag / Normal temp.	6 months	Packaging intact / not damaged	Screening, remove metal by magnets	
2	Soy sauce	Soybean, Wheat, water, salt.	Taiwan, US	Plastic containers / Normal temp.	6-36 months	Packaging intact / not damaged	Boid 100°C	Contains allergy ingredients: soybeans, wheat flour
3	White sugar	Sugarcane	Viet nam	Handbag PE / Sack/ Normal temp.	24 months	Packaging intact / not damaged	cook with soysau	
4	Maltodextrins	Tapioca starch	China	Handbag PE / Sack/ Normal temp.	12 months	Packaging intact / not damaged	cook with soysau	
5	Seaweed	Seaweed	China	Handbag silvered surface in / Box Catton / Cold Storage ≤ 5 ° C	12 months	Packaging intact / not damaged	T ^o ≥190°C drying.	
6	White sesame	White sesame seeds	China	Sack, / Preservation 18-20oC	24 months	Packaging intact / not damaged	Wash with of salt water 20%	Allergenic ingredients Allergy material
7	Chili Powder	Chili Peppers	Viet nam	PE / Box Catton / Normal temp.	12 months	Packaging intact / not damaged	Sifted through 40 mesh sieve	
8	Paprika	Red chili oil	America	Plastic containers / temperature	12 months	Packaging intact / not damaged		
9	Salt	Salt	Viet nam	PE / Sack/ Normal temp.	36 months	Packaging intact / not damaged	Filter by device	
10	Water	Water	Vietnam	Pipeline; valves		Pipeline intact, no crack; Not rusty faucet valve	Filter by device	

	PRODUCT DESCRIPTION	Code: HACCP-1 Page number: 6/29 Issued: 15/12/2017 Version: 02
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Product's name	Rice Crackers
Material	Glutinous rice, Soy sauce , White sugar, maltodextrin, salt, water, Sesame , Chili powder, Seaweed, Oleoresin Paprika E160C
Shape and taste	- Rice Crackers in the form of all kinds of shapes: rectangular, round, diamond, spiral, semicircular - Eat Rice Crackers with crunchy, soft, fragrant and glutinous rice typical of soy sauce, seaweed, sesame, chili. Salty, sweet sugar
Physical characteristics	No impurities
Chemical properties	No preservatives
Biological properties	- Total aerobic microorganisms: $\leq 5.0 \times 10^4$ CFU / g
	- E. coli: ≤ 10 CFU / g
	- Enterobacteriaceae: ≤ 10 CFU / g
	- Salmonella: 0
	- M / Y ≤ 100 CFU / g

DESCRIPTION PACKAGING

Packaging	Products are packed in special bags ensure food safety pE.
Label	1. Name of products: Rice Crackers 2. Origin: produced in Vietnam 3. Net weight: 4. Weight gross: 5. Order Code: 6. Ingredients: Glutinous rice, Soy sauce, Sugar, Maltodextrin, Salt, Sesame, Seaweed, Paprika, Chili powder.

STORAGE GUIDE

Storage conditions and storage	Store at room temperature, in a cool dry place. Avoid direct sunlight.
Expiry date	12 months

USER MANUAL

Products used directly. Bag closed immediately after use.

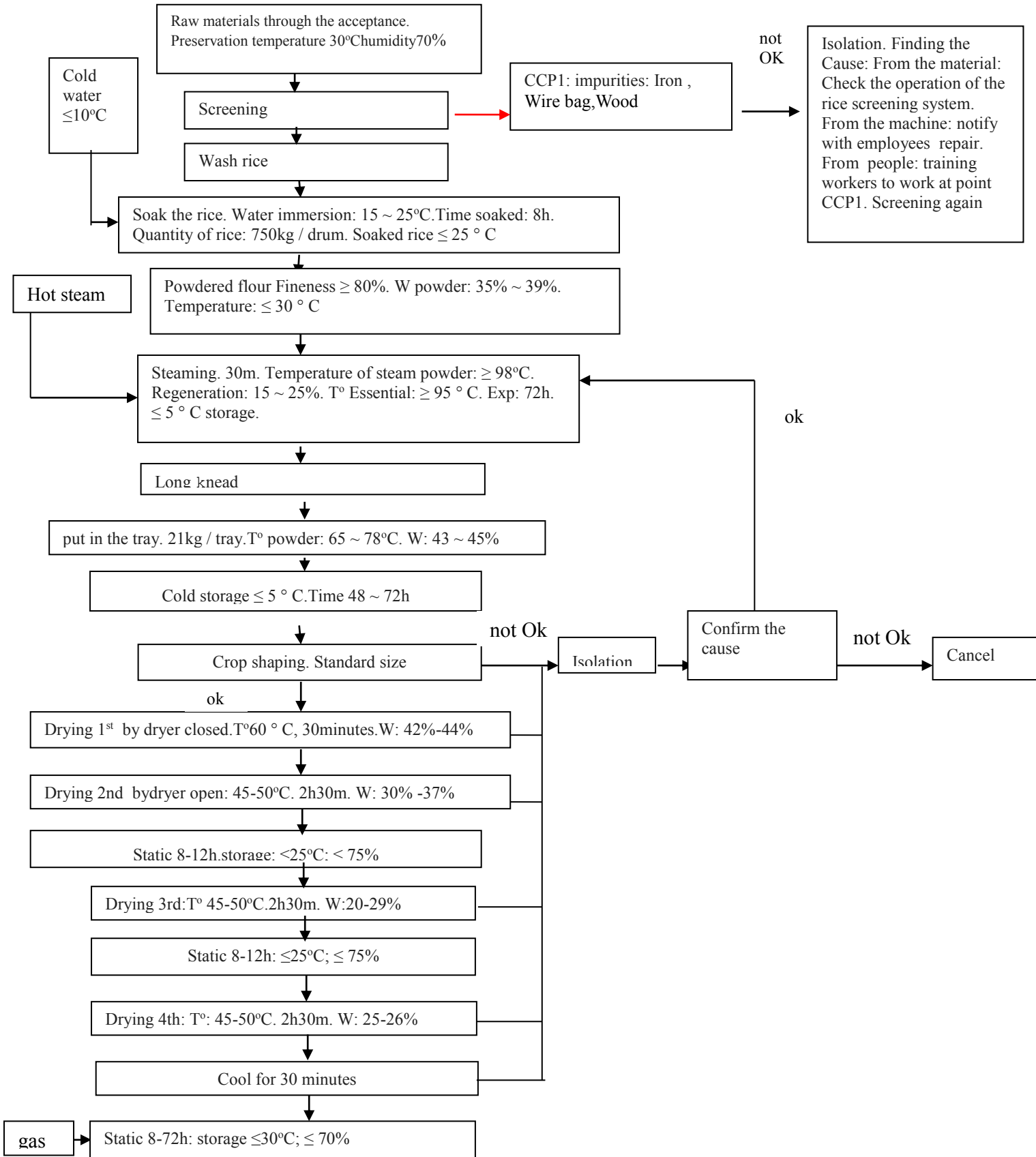
SECURITY ALERT

Products containing allergenic ingredients: Sesame, Soy sauce (Soybean, wheat)



FLOW SHEET DESCRIPTION RICE CRAKER PRODUCTION PROCESS

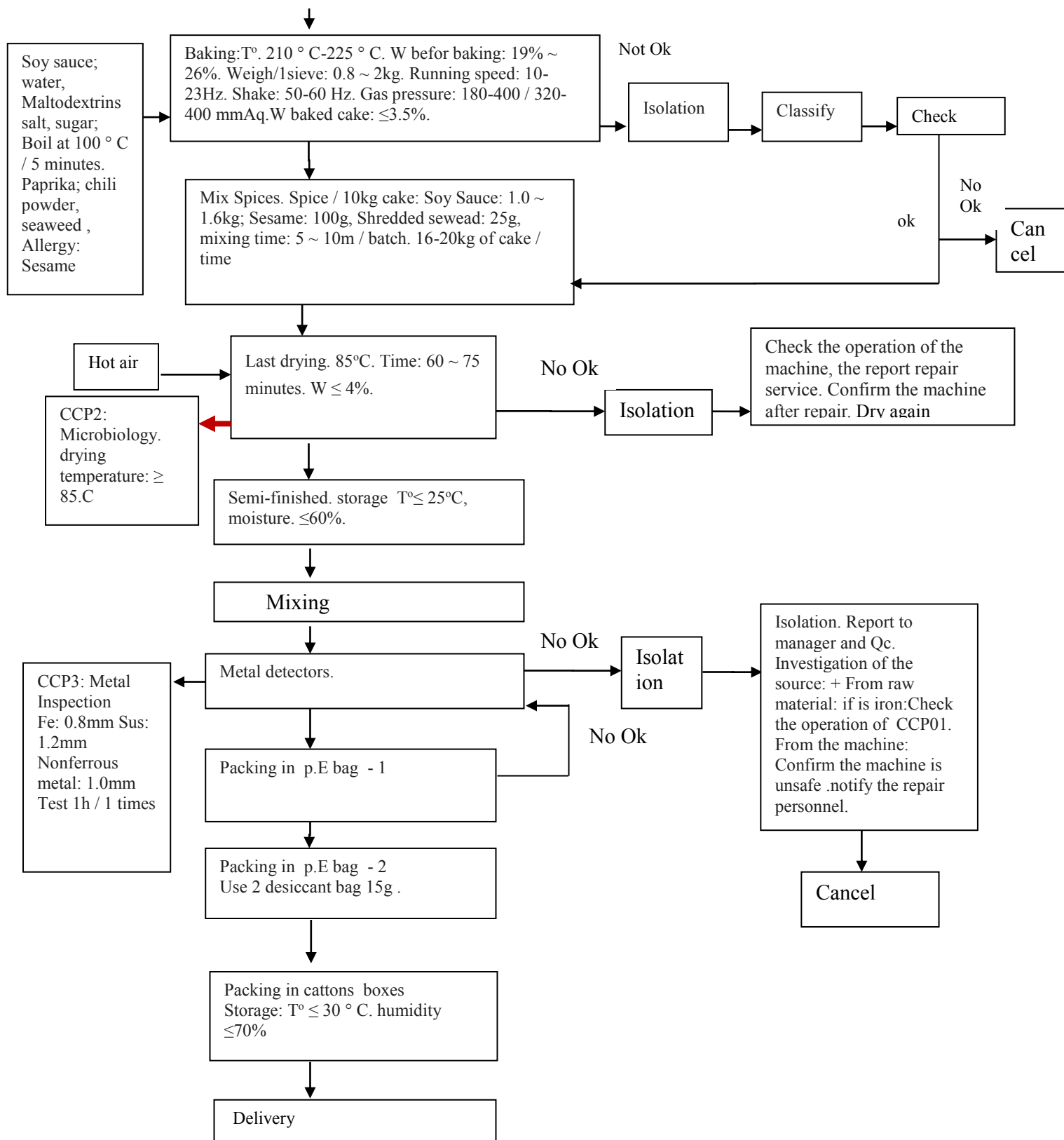
Code: HACCP-1
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Version: 02





**FLOW SHEET DESCRIPTION RICE CRAKER
PRODUCTION PROCESS**

Code: HACCP-1
Page number: 8/29
Issued: 01/01/2017
Version: 02





SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
Page number: 9/29
Issued: 01/01/2017
Version: 02

STT	Material	Hazards Analysis			Severity	Therate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Hazard	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CCPs. Y/N	
1	Water	Biological	Ecoli, Coliform	Pipelines.	3	1	6	YES	Y	N	Y	Y	N	Control profiles analyzed from certified suppliers.
		Chemistry	pH; Stiffness; Heavy metals: Fe, ammonium; Arsenic, manganese; (SO4) 2; Chloride, chlorine residual. NO2; NO3	Potential domestic Water source	3	1	6	YES	Y	N	Y	Y	N	
		Physical	Foreign matters	Transport	1	1	1	NO						Filter through a filter system before use
2	Glutinous Rice	Biological	Mold	Implicit in material management Potential in raw materials. Preservation	3	1	6	YES	Y	N	Y	Y	N	Control when importing goods, temperature controlled warehouse storage humidity: ≤30°C.70%
		Chemistry	Residues of plant protection drugs: Aldrin, BHC, DDT, Dieldrin, Endrin; Tricyclazole, Heavy metals: Cd, Hg, Pb, Sb, Sn, GMO.	Potential in raw materials, use of genetically modified seeds. Potential in raw materials, using genetically modified Varieties.	3	1	6	YES	Y	N	Y	Y	N	Sampling 1 year 1 times. Take samples once a year.
		Physical	Foreign matters: Iron:	Also mixed in raw rice.	2	1	3	NO						Treatment with magnets and Rice Color Sorter machines, stone splitting machines



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE
CRAKER FACTORY

Code: HACCP-1
Page number: 10/29
Issued: 01/01/2017
Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CCPs. Y/N	
3	Soy sauce	Biological	TPC; Mold; Yeast; Salmonella. Coliforms, E.coli; Staphylococcus	Implicit in material, arising in the process of preservation	3	1	6	YES	Y	N	Y	Y	N	Control Method for importing Control through analytical records from the supplier. Boil 100°C.
		Chemistry	GMO; 3-MCPD;	Using genetically modified raw materials	3	1	6	YES	Y	N	Y	Y	N	Take samples once a year.
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through the filter is before use
4	White sugar	Biological	Aerobic microorganism; M/Y; Alicyclobacillus; Aflatoxin B1; B2; G1, G2	Implicit in the material.	3	1	6	YES	Y	N	Y	Y	N	Control through analytical records from the supplier. Boil 100°C
		Chemistry	SO2; ca; Cu; As; Hg; CD; Residues of plant protection drugs: organic chlorine group; carbamate; daisy synthesis; organophosphate; Herbicide. SO2; ca; Cu; As; Hg; CD; Pesticide residue: organic chlorine; carbamate; daisy flowers; organic phosphate; Herbicide.	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	Control through analytical records from the supplier
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) -
RICE CAKE FACTORY

Code: HACCP-1
Page number: 11/29
Issued: 01/01/2017
Version: 02


STT	Material	Hazards Analysis			Sev erit y	Th e rate of occ urr enc e	Thre at level	Signific ant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y /N	Q2. Y/ N	Q3. Y/ N	Q4 Y/ N	CC Ps. Y/ N	
5	Salt	Biologica l	-											
		Chemistr y	Heavy metal: Mg; ca; SO4; Hg; Cd, Pb; As; Cu	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	Control profiles analyzed from certified suppliers
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use
6	Maltodext rins	Biologica l	Aerobic microorganism, Ecoli; Coliform, Salmonella;	Implicit in the material, preserved	2	1	3	NO						Control profiles analyzed from certified suppliers.Storage: 30°C,70%. Boil 100°C
		Chemistr y	pH;As; Pb; Hg; CD; SO2, SO4	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	Control profiles analyzed from certified suppliers
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) -
RICE CRAKER FACTORY

Code: HACCP-1
Page number: 12/29
Issued: 01/01/2017
Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4Y/N	CCPs. Y/N	
7	Seaweed	Biological	Ecoli; antioxidant; anticorrosive	Implicit in materials; arising in preservation	3	1	6	YES	Y	N	Y	Y	N	Test report from suppliers; stored at ≤5 ° C. T ₀ ≥190°C drying. Test reports from suppliers.
		Chemistry	Heavy metals: Pb; AS2O3	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Classification seaweed before use.
8	White sesame	Biological	Mold	Implicit in material, arising in preservation	3	1	6	Y	Y	N	Y	Y	N	Check the import, storage: 18 ~ 20°C
		Chemistry												
		Physical	Foreign matters	Also mixed in material	1	1	1	N						20% salt water rinse before use

	<p align="center">SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY</p>	<p>Code: HACCP-1 Page number: 13/29 Issued: 01/01/2017 Version: 02</p>
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STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CC Ps. Y/N	
9	Chili Powder	Biological	Aerobic microorganism; M / Y; coliform; Sulphite-reducing bacteria; Salmonella	The process of transporting, storage	YES									Control profiles analyzed from certified suppliers. Sampling 1 year 1 times
		Chemistry												
		Physical	Foreign matters	Also mixed in material	NO									Use a sieve 40mesh
10	Paprika	Biological	NO											
		Chemistry	NO											
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
Page number: 14/29
Issued: 01/01/2017
Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CC Ps. Y/N	
1	Paper box	Biological	beetle	transport	3	1	6	Y	Y	N	Y	Y		Check when importing goods, Check before use
		Chemistry	-											
		Physical	Foreign matters	From material	1	1	1	NO						Check the box before use
2	pE	Biological	-											
		Chemistry	Antimo infected jaw severance pay; cadmium; arsenic; Lead.											Control profiles analyzed from certified suppliers
		Physical	Foreign matters	From material	1	1	1	NO						Check the bag before use
3	Moisture	Biological												
		Chemistry												
		Physical												
4	Tape	Biological												
		Chemistry												
		Physical												



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY
DEPARTMENT OF MANUFACTURING ANALYSIS HAZARDOUS, determination CLEANING OF POINT (CCP) - RICE CRAKER

Code: HACCP-1
 Page number: 15/29
 Issued: 01/01/2017
 Version: 02

Production process	Hazard analysis							Decision Trees / Decision trees Pests / kind					Production stage / Production process Categories/ Category
	hazard	Categories	Origin of infection	Severity	The rate of occurrence	Level of danger	YES severe	Q1	Q2	Q3	Q4	CCPs	
								Y/N	Y/N	Y/N	Y/N	Y/N	
Screening of rice	Biological	Mold	From the raw materials, the cleaning machine from rice is not clean	2	1	3	NO						Check the rice before using. Temperature-controlled warehouse humidity ≤ 30 ° C, 70% ; clean machinery before and after production.
	Chemistry	-		-	-	-	-	-	-	-	-	-	
	Physical	impurities matter: Iron, Wire bag, Wood	Also mixed in rice	3	3	9	YES	Y	Y	-	-	Y	Controlled by magnets; colored rice Separators machines , stone splitting machines
Wash rice	Biological	Ecoli, Coliform, M / Y	Cleaning machines no clean.	2	1	3	NO						Cleaning machines and equipment while producing clean, antiseptic oxygen Storm water 150ppm. Check the contact surface water sources periodically 1 time / year
	chemistry	-		-	-	-	-	-	-	-	-	-	
	Physical	-		-	-	-	-	-	-	-	-	-	
Soak rice	Biological	- Aerobic microorganism, Ecoli, Coliform, M / Y	From environment,	2	1	3	NO						control water soaking rice ≤ 25°C. time 6-8h. Cleaning machines when production equipment, water disinfection 150ppm oxygen Storm
	Chemistry			-	-	-	-	-	-	-	-	-	
	Physical			-	-	-	-	-	-	-	-	-	
Rice mill	Biological	-Aerobic microorganism, Ecoli, Coliform., M / Y	From the air environment, cleaning machines NO clean	2	1	3	NO						Hygiene and clean equipment before and after production.
	Chemistry	diesel	From the mill	2	1	3	NO						Used motor oil for the food industry
	Physical	Metal: Iron	From the machine out	2	1	3	NO						Metal detector



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
Page number: 16/29
Issued: 01/01/2017
Version: 02

Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/ N	Q2 Y/ N	Q3 Y/ N	Q4 Y/ N	CCPs Y/ N	
Steamed	Biological	Aerobic microorganism, Ecoli, Coliform	From equipment; From the previous stage	2	1	3	NO						Clean equipment is before and after the production. Temperature of powder is $\geq 98^{\circ}\text{C}$.
	Chemistry	diesel	From the previous stage	2	1	3	NO						Check the Powdered steam
	Physical	Metal: Iron	From the previous stage	2	1	3	NO						Metal detector
Long knead	Biological	-											
	Chemistry	diesel	From the previous stage	2	1	3	NO						Use of machine oil for food industry
	Physical	Metal: Iron	From the previous stage	2	1	3	NO						Metal detector
Put in the tray	Biological	-											
	Chemistry	diesel	From the previous stage	2	1	3	NO						
	Physical	Metal: Iron	From equipment; From the previous stage	2	1	3	NO						Metal detector
Cold storage	Biological	M/Y	From the previous stage	2	1	3	NO						Store at temperature $\leq 5^{\circ}\text{C}$. $\leq 72\text{h}$
	Chemistry	-											
	Physical	-											



SHEET ANALYSIS hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
 Page number: 17/29
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 Version: 02

Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/ N	Q2 Y/ N	Q3 Y/ N	Q4 Y/ N	CCPs Y/ N	
Cut	Biological	M/Y	From equipment; incurred in the production process	2	1	3	NO						Cleaning machines while producing. clean utensils, personal before entering the the factory . control temperature, humidity in the room cutting $\leq 27^{\circ}\text{C}$; 70%
	Chemistry	Diesel	From the machines	1	2	3	NO						Used motor oil for the food industry
	Physical	Metal	From the machines	1	1	1	NO						Check machines before, during, after the production, use metal detector
Dryer	Biological	M/Y	From equipment; incurred in the production process	3	1	6	YES	Y	N	Y	Y	N	Cleaning machines clean before, after production, Drying cake moisture content and storage in standards.
	Chemistry	Diesel	From the machines; From the previous stage	1	2	3	NO						Used motor oil for the food industry.
	Physical	Metal	From the machines	1	2	3	NO						Check machines before, during and after production. Metal detector
Baking	Biological	M/Y	From the machines	1	1	1	NO						Bake at temperature 210°C - 225°C
	Chemistry	Diesel	From the machines	1	1	1	NO						Classification bread before baking, use motor oil for the food industry. Check the cake after baking
	Physical	Metal	From the loose	1	2	3	NO						Classification front wheel nuong. May metal detectors.



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
Page number: 18/29 Issued: 01.01.2017
Version: 02

Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/N	Q2 Y/N	Q3 Y/N	Q4 Y/N	CCPs Y/N	
Mixed spices	Biological	Aerobic microorganism, Ecoli, Coliform	From equipment; worker.	2	1	3	NO						Cleaning machines clean before, after production. Workers wear gloves and spray 70% ethanol. 1h / times.
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Metal	From equipment ,From upstream	1	1	1	NO						Check machines before, during and after production . metal detectors.
Dried Last	Biological	Aerobic microorganism; Salmonella; coliform; Ecoli, M / Y	Devices.woker	3	1	6	YES	Y	Y	-	-	Y	Cleaning machines clean before, after production, Workers wear gloves and spray 70% ethanol . Drying at temperatures ≥85 °C. Drying time ≥60 minutes. Test content water of the rice craker after dried.
	Chemistry	Diesel	machine	1	1	1	NO						Used oil for food industry .check rice craker after dring
	Physical	Metal	From the machine , the stages before	1	1	1	NO						Check machines before, during and after production. Metal detector
Metal detectors	Biological	Aerobic microorganism; Salmonella; coliform; Ecoli, M / Y	Machinery and instruments. Human	2	1	3	NO						Cleaning machines clean after production, use water antiseptic Storm 150ppm. personal oxygen before entering the factory, Workers wear gloves and spray 70% ethanol .Temperature controlled packing room humidity at ≤ 25 ° C, ≤ 50%
	Chemistry	Diesel	From the previous stage	2	1	3	NO						Check before packing
	Physical	Black metal	From the previous stage	3	2	8	YES	Y	Y	-	-	Y	Metal detector. Check metal Fe: 0.8mm; Sus: 1.2mm; Nonferrous metal: 1.0mm. Check 1h / 1
		Stainless Steel		3	2	8	YES	Y	Y	-	-	Y	
Ferrous	3	2		8	YES	Y	Y	-	-	Y			



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1

Page number: 19/29 Issued: 01.01.2017

Version: 02

Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/ N	Q2 Y/ N	Q3 Y/ N	Q4 Y/ N	CCPs Y/ N	
Welding bag	Biological	Aerobic microorganism, Salmonella; coliform; Ecoli, M / Y	Bag weld fail	3	1	6	YES	Y	N	Y	Y	N	When pressed out of steam in the bag welded . check the welding line . Temperature controlled packing room at ≤ 25 ° C, ≤ 50%. . Welding 2 layers p.E bag ; Use moist 15g (2 pack). Sampling test organisms each order.
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Foreign matters	From workers	-	-	-	-	-	-	-	-	-	
Boxed	Biological	-	-	-	-	-	-	-	-	-	-	-	Check before use
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Foreign matters	From the box	-	-	-	-	-	-	-	-	-	
Storage	Biological	-	-	-	-	-	-	-	-	-	-	-	Store at temperatures ≤ 30 ° C; am≤ of 70%
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	-	-	-	-	-	-	-	-	-	-	-	
Container, Release	Biological	Mold, insects	From container	-	-	-	-	-	-	-	-	-	Check, Clean container before use
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Impurities	From container	-	-	-	-	-	-	-	-	-	



PLANT DECISION

Code: HACCP-1
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Question 1: Is there any preventive measures to **with hazards identified**

Have

Are not

Modify processes or processes or products

Have

Question 2a : This stage has been specially designed to eliminate or reduce to acceptable levels the possibility of danger or not?

Question 2b : Control at this stage there is need for safe food?

Have

Are not

Question 3: Which identifies hazards likely to happen than the acceptable level or increase to levels not acceptable or not?

Have

Are not

Are not

Question 4: There are certain stages after this step eliminate or reduce hazards identification to acceptable levels or not?

Are not

Have

CCPs

STOP NOT CCPs



TABLE MONITORING DUE threshold (CL) AND ACTION CORRECTED - RICE CAKE FACTORY

Code: HACCP-1
Page number: 21/29
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Processing stages	Critical control points CCPs	Hazard	Critical limits (CL)	Monitoring methods				Remediation and corrective action.	Records	Curator
				Equipment used	Monitoring how	Frequency	Who monitoring			
CCP1. Screening of rice	Foreign matters + Iron + Wire bag + Wood	Physical	0	Magnets, stone splitting machines, colored rice Separators	Check the efficiency of rice after screening	1 barrel / times	worker manipulate	Isolation. Finding the Cause: From the material: Check the operation of the rice screening system. From the machine: notify with employees repair. From people: training workers to work at point CCP1. Screening again	Screening report daily rice BM01 / QT02-QC-X1-H Steamed product management area BM01 / QT02 X1, steamed Quality Management area. BM02 / QT02-QC-X1-H	Captain, vice-captain fantastic area, the production management, QC .
CCP2. Dried Last	The drying temperature, hydrolysis cake after drying	Biological	≥85°C	temperature meter	Check the temperature in the machine	Each kind test 1 times. 2h/times	worker manipulate	Isolation, Check the operation of the machine, the report repair service. Confirm the machine after repair. Dry again, test hydrolysis cake after drying.	Product Management areas spices. BM05 / QT02 X1; BM02 / QT02-QC-X1-GV	Captain, vice-captain spice area, the production management, QC
CCP3. Metal detectors	Metal	Physical	Metal Fe: 0.8mm Sus: 1.2mm Nonferrous metal: 1.0mm	Metal detector	Check with metal detector test pieces standards	Before production. In the production: check 1 times per hour. Finishing producer.	packing staff, QC	Isolation. Report to manager and Qc. Finding the Cause: + From raw material: if is iron: Check the operation of CCP01. From the machine: Confirm the machine is unsafe ,notify the repair personnel. Switch to cancel	Board monitor test metal detectors loa. BM07 / QT02 Notes detected metal table loa. BM06 / QT02-QC-X1-E. - Poll tracing cause infection in the BM07 / QT02-QC-X1-E	Captain, vice-captain packaging areas, managing production QC



**METHODS OF CONTROL
DUE CONTROL POINTS (CCP)
- RICE CAKE FACTORY**

Code: HACCP-1
Page number: 22/29
Issued: 01/01/2017
Version: 02

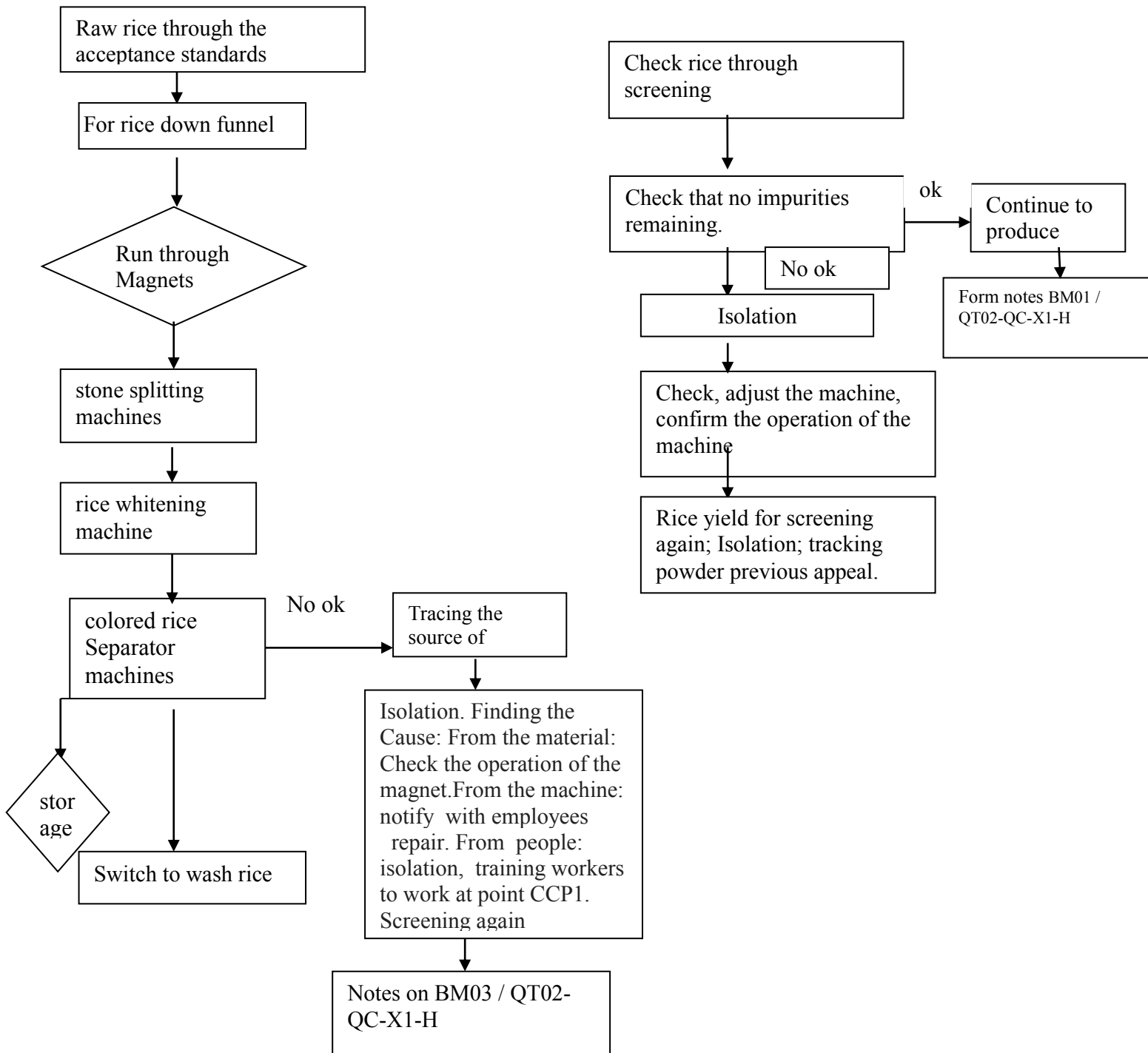
CCPs # 1: Screening of rice physics harm

1.】 【Confirmation method

Use magnets, Pebbles sorter, scruff ,Separators colored rice, Separate the foreign matters in raw rice.

2. 【Confirm and explain the standard treatment】

2.1 Diagram



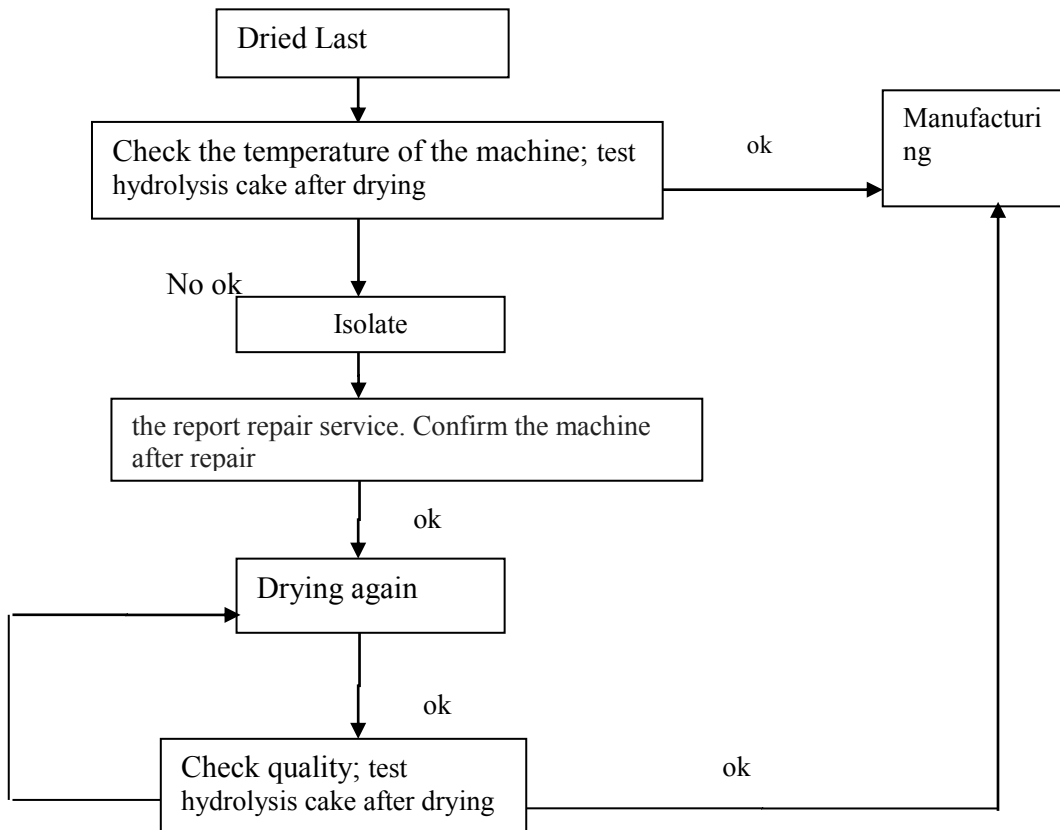
CCP # 2: Temperatures bread-drying harmful microorganisms

1. 【Confirmation method】

- 1.1 Use a thermometer to measure temperature drying cake
- 1.2 Periodic calibration temperature measuring whether deviations
- 1.3 Check wheel condition, the water content of the cake to see if standards or not

2. 【Confirm and explain the standard treatment】

2.1. So map



2.2 Standard operation:

Frequency of inspection	Tool	Standard	Location Measurement	Curator
2 hours / 1 time	temperature meter; MOISTURE METER	≥ 85 °C drying temperature; $W \leq 4\%$	Inside the machine; cake after drying	Captain, vice-captain spices parks; QC

2.3 Standard for checking the temperature of the cake and the moisture content of the cake:

Categories	Location	Methods of implementation
Check the temperature of the dryer	Inside the machine	read the value on the measuring device
MOISTURE METER	products receivable after drying	Grind 5g of cake into the moisture meter. Read the results.



**CONTROL METHOD TO TERM CONTROL POINTS
(CCP) - RICE CRAKER FACTORY**

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2.4 Result: Reading the results measured, compared with standard temperature if not standard, then check and adjust the drying temperature then that temperature is reached, the new standards continue production. If the product has not reached the required standard part hydro isolation, and for drying again

2.5 Recording Remember the results measured in the quality management zones spices BM05 / QT02-X1.
Product management table condiment area: BM02 / QT02-QC-X1-GV



**CONTROL METHOD TO TERM CONTROL POINTS
(CCP) - RICE CAKE FACTORY**

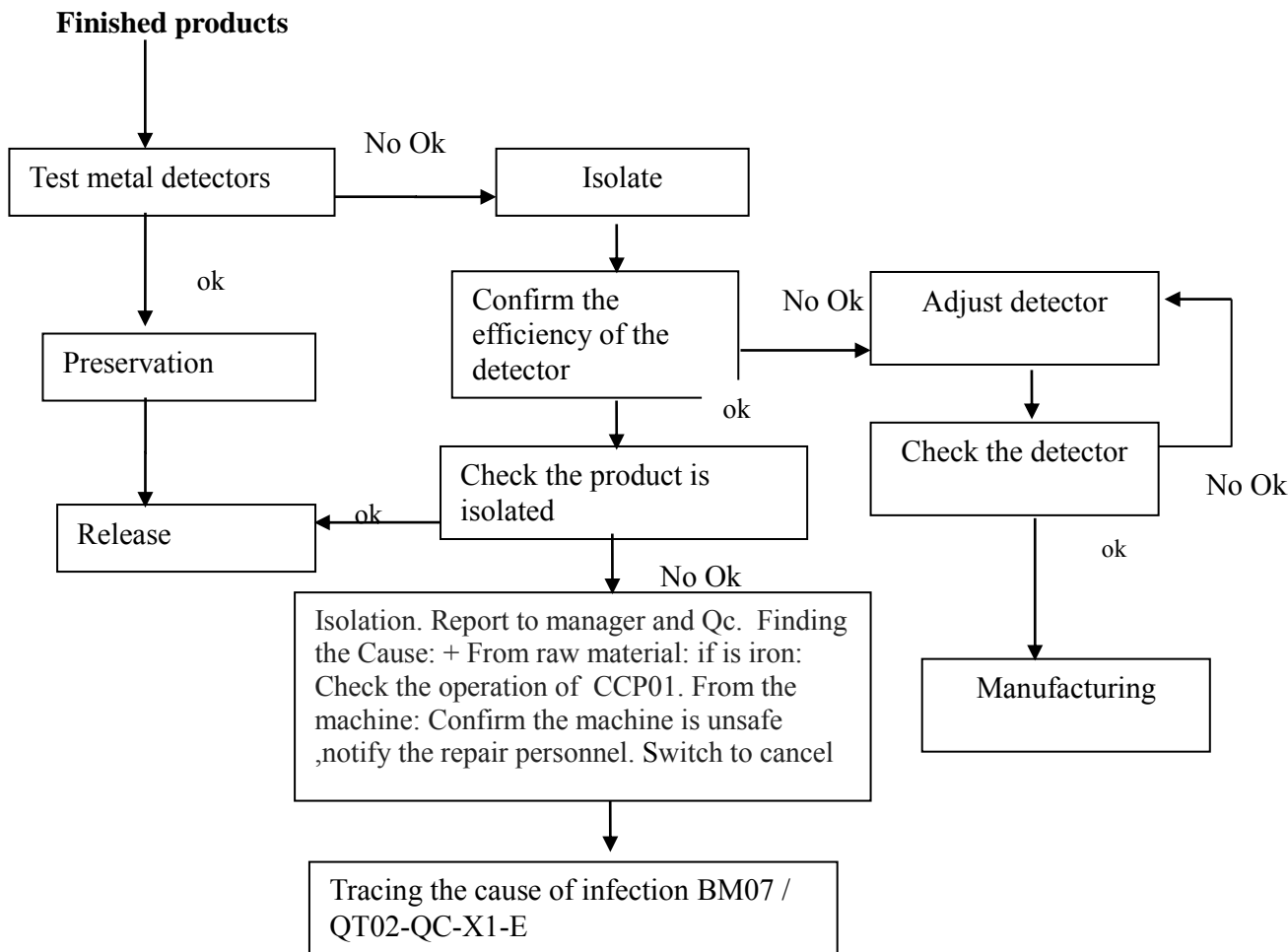
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CCPs # 3 Check the metal detector - Physical damage

1.】 【Confirmation method

1.1 Use a metal detector to remove metal contaminants infecting finished

2. 【Confirm and explain the standard treatment】



Attention: Before the end of production and shift to check the detector 1 time. In the production process, the test operation of the detector periodically for 1 hour / 1.

2.2 Standard test metal detectors

Frequency check	Specifications and test pieces	Curator
1h / 1time	Fe: 0.8mm Sus: 1.2mm Nonferrous metal: 1.0mm	packing staff, QC



**CONTROL METHOD TO TERM CONTROL POINTS
(CCP) - RICE CAKE FACTORY**

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2.3 Test finished: The aim is to ensure that products meet food safety standards before reaching consumers.

2.4 Method of test: For test pieces turn into finished products and for running through the metal detector.

2.5 Inspection results

2.5.1 The test results metal detector: recorded in Table tracking metal detector: BM06 / QT02-X1

2.5.2 unusual discovery: recorded on record sheets detected unusual, then tracing the cause transmission
nhiem.BM07 / QT02-QC-X1-DG

2.6 Corrective action: Isolation unusual products, then confirm the operation detector test pieces by the standard, then for the run through the detector

	<p align="center">ESTABLISHING PROCEDURES MONITORING</p>	<p>Symbol: HACCP-1 Page number: 27/29 Issued: 01/01/2017 Version: 02</p>
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Tick the boxes associated below to confirm the test any points of CCPs and OPRP with frequency was selected (determined)	CCP 1	CCP2	CCP3
INTERNAL ASSESSMENT			
Check daily monitoring records	√	√	√
The annual evaluation of critical limits, HACCP plan, maintenance of machinery and equipment (per 1 year / time).	√	√	√
Internal assessment 6 months / time	√	√	√
Annually, check the HACCP system (when there is volatility on the product, the production process, design workshops that affect control of hazards)	√	√	√
Synthesis and analysis of records of inappropriate actions and responses (complaints) of the customer (if any)	√	√	√
Try products (continued)	√	√	√



EDUCATION PROGRAM

Code: HACCP-1 Page
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Group HACCP must build training plans on re-training to ensure all employees (including direct labor and indirect) food manufacturers comply with the requirements of sanitation and safety whole, responsible for ensuring food is not infected.

IN TRAINING PLAN TRAINING AGAIN

<i>STT</i>	<i>EDUCATE</i>	<i>FREQUENCY</i>	<i>PART</i>	<i>TRAINERS</i>
1	SSOP	1 year	Staff of the Production department, Warehouse; Equipment; Purchase room, QC room.	Production engineering, Head of QC
2	GMP	1 year	Employees of the production department, warehouse, purchasing Room, Room QC	Production supervisor, Head of QC
3	HACCP Awareness	1 year	Employees of the production department, warehouse, purchasing Room, Room QC	Head of QC
4	HACCP plan and CCPs	1 year	Employees of the production department, warehouse, purchasing Room, Quality control department	Head of QC
5	Appraisal and internal assessment	1 year	Internal assessment	Head of QC

New employees will be trained and provided documents

EXTRAORDINARY EDUCATION

HACCP training plans if there are any changes

Changes in technology

Changes in product

Changes in raw material production

Changes in the methods or modify the manufacturing process

Changes in customer requirements

A handwritten signature in black ink, reading "Claudio Innocenti". The signature is written in a cursive, flowing style.



EVALUATION SYSTEM food safety

Code: HACCP-1 Page
number: 29/29 Issued:
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STT	CATEGORIES	FREQUENCY	DATE	CONTENT	AUDITOR	RECORDS	NOTE
1	OPRP prerequisite programs, Factories	12 months / time		Construction right with actual production at the Company; Improvements in accordance with requirements of ISO 22000: 2005. Check 1 workshop program .30/10/2016 completing prerequisite	Head of HACCP		
2	Good sanitation program SSOP	6 months / time		Construction right with actual production at the Company	Head of HACCP	The form BM-SSOP	
3	product recall	1 year / time		Construction right with actual production at the Company	Import and export Department	The form of the HD 01	
4	Responding to emergencies	1 year / time		Construction right with actual production at the Company	Emergency Response Committee	List of emergency telephone numbers represent a report concerning the state of emergency	
5	CCP1, CCP2, CCP3.	1 year / time		Construction right with actual production at the Company	Head of HACCP		

writer

Reviewer

Approver

I MEI FOODS (VIET NAM) CO., LTD.




HACCP PLAN FOR RICE CRACKER PRODUCT

Effective date: 01/11/2015

STATUS MODIFICATION AND APPROVAL

Promulgate	Version	Updates (Specify the number of pages changes if any)
11/01/2015	01	Document issued
12/15/2017	02	Modify

EDITOR	CONSIDER	APPROVAL
<i>Full name: Nguyen Thi Thuan Position: Team Leader QC</i>	<i>Full name: Nguyen Thi Minh Nguyet Position: Head of Food Safety</i>	<i>Name: Chen Chun Chia Position: Vice General Director</i>

	CATEGORY	Code: HACCP-1 Page number: Issued: 15/12/2017 Version: 02
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Establishment of ISO3

Table describes materials: 4

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Table describes the rice cakes:
6

Table describes manufacturing processes rice cakes: 7-
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Breakdown hazard materials, identify critical control points (CCPs) - rice cake factory
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Measures to control the critical control points (CCPs) mill rice cake 22-
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 1.1 CCPs # 1 Screening of rice (Impurities: Iron, wire covers, wood) Physical harm
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 1.2 CCP # 2 Drying last (temperature dryer) harmful microorganisms23-
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 1.3 CCPs # 3. Check metal (Metal) Physical harm25-26

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Training programs28

Appraisal system food safety 29

	ISO BOARD ESTABLISHED	Code: HACCP-1 Page number: Issued: 15/12/2017 Version: 02
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ISO committee members

STT	full name	Department	Specific responsibilities	Phone contact
1	Nguyen Thi Minh Nguyet	QC	Head ISO	0396 325 636
2	Nguyen Thi Thuan	QC	Secretary	0372 866 582
3	Vuong Dinh Phien	Rice cake factory	Member	0364270638
4	Nguyen Thi Nga	Pancake factory	Member	0976 386 120
5	Nguyen Van Dien	Equitment	Member	0987 559 840
6	Le Thi Diem Huong	Accountant	Member	0986 356 646
7	Nguyen Thi Hanh	Purchase	Member	0905 666 735
8	Bùi Văn Sức	Rice cake factory	Member	0365624789
9	Nguyen Thi Thanh Thuy	Personnel	Member	0975 933 805
10	Đoàn Thị Mến	Storekeeper	Member	0778302267
11	Nguyễn Thị Trang	Import an export	Member	0349651596
12	Hoàng Thị Thu	Pancake factory	Member	0388503443
13	Vũ Thị Tân	Pancake factory	Member	0934573587
14	Tiêu Công Dương	Rice cake factory	Member	0366 070 317
15	Nguyễn Thị Hiền	Rice cake factory	Member	0987 129 958
Head of ISO: Nguyen Thi Minh Nguyet			Signature:	



DESCRIPTION SHEET MATERIAL

Code: HACCP-1
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STT	Material name	Components generated material	Where production	Packaging and preservation methods,	Expiry date	Specifications and acceptance (Food safety)	Treated before being put into production	Note
1	pE	PE plastic particles	Vietnam	PE / Covered pineapple	1 year	Packaging intact / not damaged	Check before use	
2	Paper box	Paper	Vietnam	The normal temperature	1 year	Box clean impurities	Check before use	
3	moisture-proof	silica	Taiwan	PE / paper box / Normal temp.	6-24 months	Packaging intact / not damaged		
4	Tape	PE, adhesive	Vietnam	/ How pineapple / Normal temp..	1 year	Packaging intact / not damaged		



DESCRIPTION SHEET MATERIAL

Code: HACCP-1
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STT	Material name	Components generated material	Where production	Packaging and preservation methods.	Expiry date	Specifications and acceptance (Food safety)	Treated before being put into production	Note
1	Glutinous rice	marquise	Viet nam	Pag / Normal temp.	6 months	Packaging intact / not damaged	Screening, remove metal by magnets	
2	Soy sauce	Soybean, Wheat, water, salt.	Taiwan, US	Plastic containers / Normal temp.	6-36 months	Packaging intact / not damaged	Boid 100°C	Contains allergy ingredients: soybeans, wheat flour
3	White sugar	Sugarcane	Viet nam	Handbag PE / Sack/ Normal temp.	24 months	Packaging intact / not damaged	cook with soysau	
4	Maltodextrins	Tapioca starch	China	Handbag PE / Sack/ Normal temp.	12 months	Packaging intact / not damaged	cook with soysau	
5	Seaweed	Seaweed	China	Handbag silvered surface in / Box Catton / Cold Storage ≤ 5 ° C	12 months	Packaging intact / not damaged	T ^o ≥190°C drying.	
6	White sesame	White sesame seeds	China	Sack, / Preservation 18-20oC	24 months	Packaging intact / not damaged	Wash with of salt water 20%	Allergenic ingredients Allergy material
7	Chili Powder	Chili Peppers	Viet nam	PE / Box Catton / Normal temp.	12 months	Packaging intact / not damaged	Sifted through 40 mesh sieve	
8	Paprika	Red chili oil	America	Plastic containers / temperature	12 months	Packaging intact / not damaged		
9	Salt	Salt	Viet nam	PE / Sack/ Normal temp.	36 months	Packaging intact / not damaged	Filter by device	
10	Water	Water	Vietnam	Pipeline; valves		Pipeline intact, no crack; Not rusty faucet valve	Filter by device	

	PRODUCT DESCRIPTION	Code: HACCP-1 Page number: 6/29 Issued: 15/12/2017 Version: 02
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Product's name	Rice Crackers
Material	Glutinous rice, Soy sauce , White sugar, maltodextrin, salt, water, Sesame , Chili powder, Seaweed, Oleoresin Paprika E160C
Shape and taste	- Rice Crackers in the form of all kinds of shapes: rectangular, round, diamond, spiral, semicircular - Eat Rice Crackers with crunchy, soft, fragrant and glutinous rice typical of soy sauce, seaweed, sesame, chili. Salty, sweet sugar
Physical characteristics	No impurities
Chemical properties	No preservatives
Biological properties	- Total aerobic microorganisms: $\leq 5.0 \times 10^4$ CFU / g
	- E. coli: ≤ 10 CFU / g
	- Enterobacteriaceae: ≤ 10 CFU / g
	- Salmonella: 0
	- M / Y ≤ 100 CFU / g

DESCRIPTION PACKAGING

Packaging	Products are packed in special bags ensure food safety pE.
Label	1. Name of products: Rice Crackers 2. Origin: produced in Vietnam 3. Net weight: 4. Weight gross: 5. Order Code: 6. Ingredients: Glutinous rice, Soy sauce, Sugar, Maltodextrin, Salt, Sesame, Seaweed, Paprika, Chili powder.

STORAGE GUIDE

Storage conditions and storage	Store at room temperature, in a cool dry place. Avoid direct sunlight.
Expiry date	12 months

USER MANUAL

Products used directly. Bag closed immediately after use.

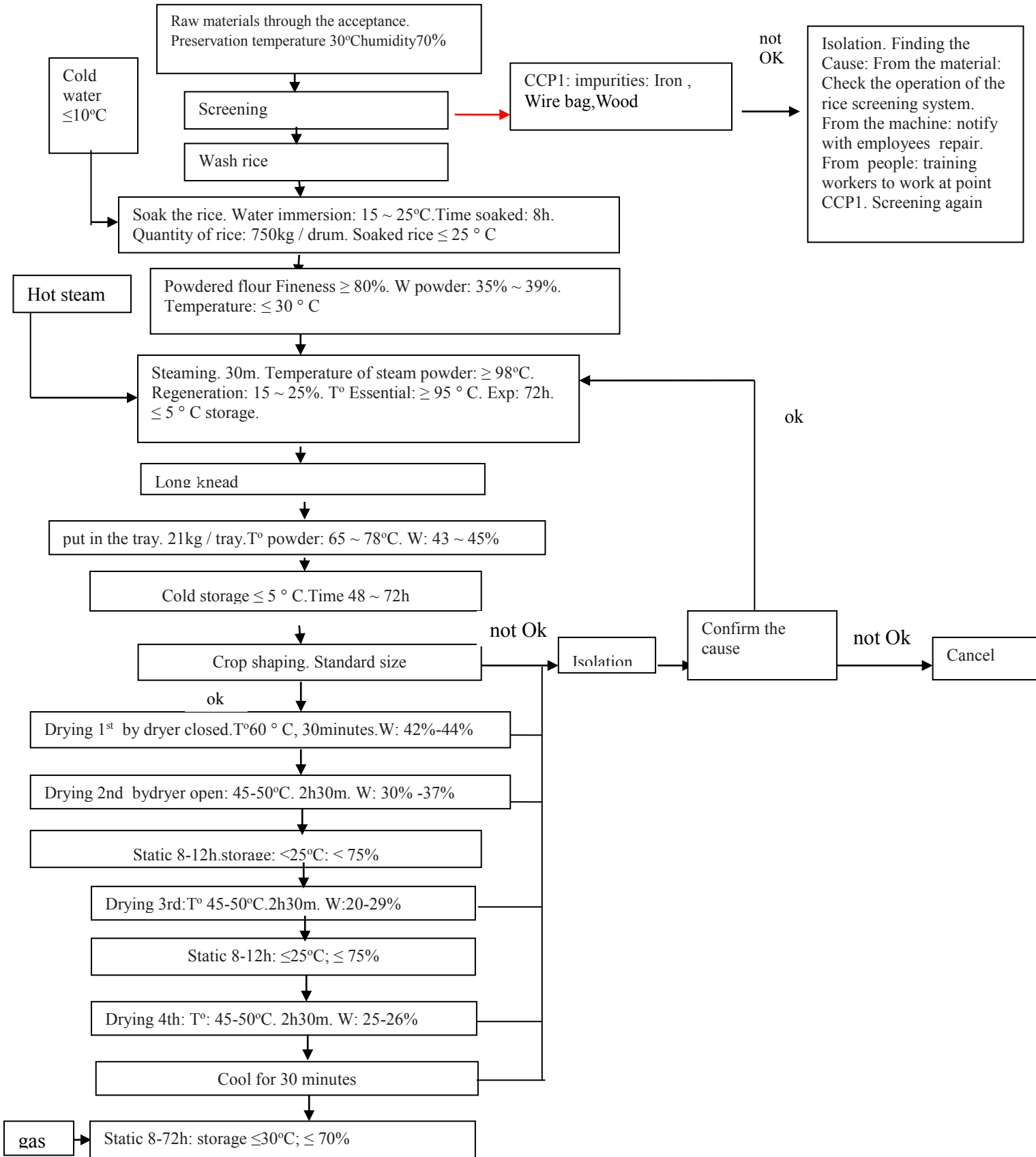
SECURITY ALERT

Products containing allergenic ingredients: Sesame, Soy sauce (Soybean, wheat)



FLOW SHEET DESCRIPTION RICE CRAKER PRODUCTION PROCESS

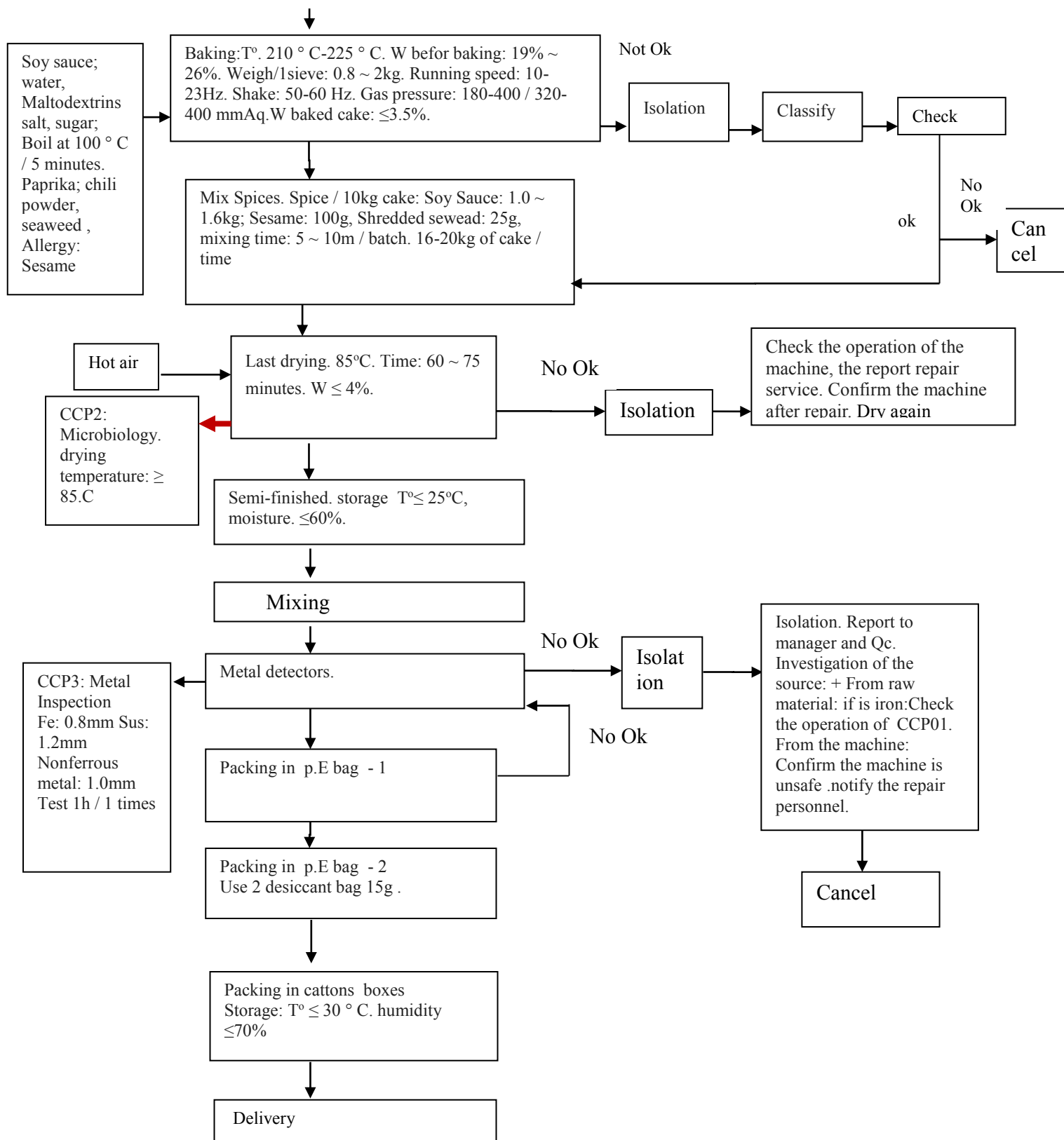
Code: HACCP-1
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**FLOW SHEET DESCRIPTION RICE CRAKER
PRODUCTION PROCESS**

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SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
Page number: 9/29
Issued: 01/01/2017
Version: 02

STT	Material	Hazards Analysis			Severity	Therate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Hazard	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CCPs. Y/N	
1	Water	Biological	Ecoli, Coliform	Pipelines.	3	1	6	YES	Y	N	Y	Y	N	Control profiles analyzed from certified suppliers.
		Chemistry	pH; Stiffness; Heavy metals: Fe, ammonium; Arsenic, manganese; (SO4) 2; Chloride, chlorine residual. NO2; NO3	Potential domestic Water source	3	1	6	YES	Y	N	Y	Y	N	
		Physical	Foreign matters	Transport	1	1	1	NO						Filter through a filter system before use
2	Glutinous Rice	Biological	Mold	Implicit in material management Potential in raw materials. Preservation	3	1	6	YES	Y	N	Y	Y	N	Control when importing goods, temperature controlled warehouse storage humidity: ≤30°C.70%
		Chemistry	Residues of plant protection drugs: Aldrin, BHC, DDT, Dieldrin, Endrin; Tricyclazole, Heavy metals: Cd, Hg, Pb, Sb, Sn, GMO.	Potential in raw materials, use of genetically modified seeds. Potential in raw materials, using genetically modified Varieties.	3	1	6	YES	Y	N	Y	Y	N	Sampling 1 year 1 times. Take samples once a year.
		Physical	Foreign matters: Iron:	Also mixed in raw rice.	2	1	3	NO						Treatment with magnets and Rice Color Sorter machines, stone splitting machines



**SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE
CRAKER FACTORY**

Code: HACCP-1
Page number: 10/29
Issued: 01/01/2017
Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CCPs. Y/N	
3	Soy sauce	Biological	TPC; Mold; Yeast; Salmonella. Coliforms, E.coli; Staphylococcus	Implicit in material, arising in the process of preservation	3	1	6	YES	Y	N	Y	Y	N	Control Method for importing Control through analytical records from the supplier. Boil 100°C.
		Chemistry	GMO; 3-MCPD;	Using genetically modified raw materials	3	1	6	YES	Y	N	Y	Y	N	Take samples once a year.
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through the filter is before use
4	White sugar	Biological	Aerobic microorganism; M/Y; Alicyclobacillus; Aflatoxin B1; B2; G1, G2	Implicit in the material.	3	1	6	YES	Y	N	Y	Y	N	Control through analytical records from the supplier. Boil 100°C
		Chemistry	SO2; ca; Cu; As; Hg; CD; Residues of plant protection drugs: organic chlorine group; carbamate; daisy synthesis; organophosphate; Herbicide. SO2; ca; Cu; As; Hg; CD; Pesticide residue: organic chlorine; carbamate; daisy flowers; organic phosphate; Herbicide.	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	Control through analytical records from the supplier
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CAKE FACTORY

Code: HACCP-1
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Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CC Ps. Y/N	
5	Salt	Biological	-											
		Chemistry	Heavy metal: Mg; ca; SO4; Hg; Cd, Pb; As; Cu	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	Control profiles analyzed from certified suppliers
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use
6	Maltodextrins	Biological	Aerobic microorganism, Ecoli; Coliform, Salmonella;	Implicit in the material, preserved	2	1	3	NO						Control profiles analyzed from certified suppliers.Storage: 30°C,70%. Boil 100°C
		Chemistry	pH;As; Pb; Hg; CD; SO2, SO4	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	Control profiles analyzed from certified suppliers
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) -
RICE CRAKER FACTORY

Code: HACCP-1
Page number: 12/29
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Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4Y/N	CCPs. Y/N	
7	Seaweed	Biological	Ecoli; antioxidant; anticorrosive	Implicit in materials; arising in preservation	3	1	6	YES	Y	N	Y	Y	N	Test report from suppliers; stored at ≤5 ° C. T ₀ ≥190°C drying. Test reports from suppliers.
		Chemistry	Heavy metals: Pb; AS2O3	Implicit in materials	3	1	6	YES	Y	N	Y	Y	N	
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Classification seaweed before use.
8	White sesame	Biological	Mold	Implicit in material, arising in preservation	3	1	6	Y	Y	N	Y	Y	N	Check the import, storage: 18 ~ 20°C
		Chemistry												
		Physical	Foreign matters	Also mixed in material	1	1	1	N						20% salt water rinse before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) -
RICE CRAKER FACTORY

Code: HACCP-1
Page number: 13/29
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Version: 02

STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CCPs. Y/N	
9	Chili Powder	Biological	Aerobic microorganism; M / Y; coliform; Sulphite-reducing bacteria; Salmonella	The process of transporting, storage	YES									Control profiles analyzed from certified suppliers. Sampling 1 year 1 times
		Chemistry												
		Physical	Foreign matters	Also mixed in material	NO									Use a sieve 40mesh
10	Paprika	Biological	NO											
		Chemistry	NO											
		Physical	Foreign matters	Also mixed in material	1	1	1	NO						Filter through a filter device before use



SHEET ANALYSIS MATERIAL hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

Code: HACCP-1
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STT	Material	Hazards Analysis			Severity	The rate of occurrence	Threat level	Significant hazard not.	Decision tree					Control measures
		Pests	Categories	Origin of infection					Q1. Y/N	Q2. Y/N	Q3. Y/N	Q4. Y/N	CC Ps. Y/N	
1	Paper box	Biological	beetle	transport	3	1	6	Y	Y	N	Y	Y		Check when importing goods, Check before use
		Chemistry	-											
		Physical	Foreign matters	From material	1	1	1	NO						Check the box before use
2	pE	Biological	-											
		Chemistry	Antimo infected jaw severance pay; cadmium; arsenic; Lead.											Control profiles analyzed from certified suppliers
		Physical	Foreign matters	From material	1	1	1	NO						Check the bag before use
3	Moisture	Biological												
		Chemistry												
		Physical												
4	Tape	Biological												
		Chemistry												
		Physical												



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY
DEPARTMENT OF MANUFACTURING ANALYSIS HAZARDOUS, determination CLEANING OF POINT (CCP) - RICE CRAKER

Code: HACCP-1
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Production process	Hazard analysis			Severity	The rate of occurrence	Level of danger	YES severe	Decision Trees / Decision trees Pests / kind					Production stage / Production process Categories/ Category
	hazard	Categories	Origin of infection					Q1	Q2	Q3	Q4	CCPs	
								Y/N	Y/N	Y/N	Y/N	Y/N	
Screening of rice	Biological	Mold	From the raw materials, the cleaning machine from rice is not clean	2	1	3	NO						Check the rice before using. Temperature-controlled warehouse humidity ≤ 30 ° C, 70% ; clean machinery before and after production.
	Chemistry	-		-	-	-	-	-	-	-	-	-	
	Physical	impurities matter: Iron, Wire bag, Wood	Also mixed in rice	3	3	9	YES	Y	Y	-	-	Y	Controlled by magnets; colored rice Separators machines , stone splitting machines
Wash rice	Biological	Ecoli, Coliform, M / Y	Cleaning machines no clean.	2	1	3	NO						Cleaning machines and equipment while producing clean, antiseptic oxygen Storm water 150ppm. Check the contact surface water sources periodically 1 time / year
	chemistry	-		-	-	-	-	-	-	-	-	-	
	Physical	-		-	-	-	-	-	-	-	-	-	
Soak rice	Biological	- Aerobic microorganism, Ecoli, Coliform, M / Y	From environment,	2	1	3	NO						control water soaking rice ≤ 25°C. time 6-8h. Cleaning machines when production equipment, water disinfection 150ppm oxygen Storm
	Chemistry			-	-	-	-	-	-	-	-	-	
	Physical			-	-	-	-	-	-	-	-	-	
Rice mill	Biological	-Aerobic microorganism, Ecoli, Coliform., M / Y	From the air environment, cleaning machines NO clean	2	1	3	NO						Hygiene and clean equipment before and after production.
	Chemistry	diesel	From the mill	2	1	3	NO						Used motor oil for the food industry
	Physical	Metal: Iron	From the machine out	2	1	3	NO						Metal detector



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

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Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/ N	Q2 Y/ N	Q3 Y/ N	Q4 Y/ N	CCPs Y/ N	
Steamed	Biological	Aerobic microorganism, Ecoli, Coliform	From equipment; From the previous stage	2	1	3	NO						Clean equipment is before and after the production. Temperature of powder is $\geq 98^{\circ}\text{C}$.
	Chemistry	diesel	From the previous stage	2	1	3	NO						Check the Powdered steam
	Physical	Metal: Iron	From the previous stage	2	1	3	NO						Metal detector
Long knead	Biological	-											
	Chemistry	diesel	From the previous stage	2	1	3	NO						Use of machine oil for food industry
	Physical	Metal: Iron	From the previous stage	2	1	3	NO						Metal detector
Put in the tray	Biological	-											
	Chemistry	diesel	From the previous stage	2	1	3	NO						
	Physical	Metal: Iron	From equipment; From the previous stage	2	1	3	NO						Metal detector
Cold storage	Biological	M/Y	From the previous stage	2	1	3	NO						Store at temperature $\leq 5^{\circ}\text{C}$. $\leq 72\text{h}$
	Chemistry	-											
	Physical	-											



SHEET ANALYSIS hazards, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

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Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/ N	Q2 Y/ N	Q3 Y/ N	Q4 Y/ N	CCPs Y/ N	
Cut	Biological	M/Y	From equipment; incurred in the production process	2	1	3	NO						Cleaning machines while producing. clean utensils, personal before entering the the factory . control temperature, humidity in the room cutting ≤ 27°C; 70%
	Chemistry	Diesel	From the machines	1	2	3	NO						Used motor oil for the food industry
	Physical	Metal	From the machines	1	1	1	NO						Check machines before, during, after the production, use metal detector
Dryer	Biological	M/Y	From equipment; incurred in the production process	3	1	6	YES	Y	N	Y	Y	N	Cleaning machines clean before, after production, Drying cake moisture content and storage in standards.
	Chemistry	Diesel	From the machines; From the previous stage	1	2	3	NO						Used motor oil for the food industry.
	Physical	Metal	From the machines	1	2	3	NO						Check machines before, during and after production. Metal detector
Baking	Biological	M/Y	From the machines	1	1	1	NO						Bake at temperature 210°C - 225°C
	Chemistry	Diesel	From the machines	1	1	1	NO						Classification bread before baking, use motor oil for the food industry. Check the cake after baking
	Physical	Metal	From the loose	1	2	3	NO						Classification front wheel nuong. May metal detectors.



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

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Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/N	Q2 Y/N	Q3 Y/N	Q4 Y/N	CCPs Y/N	
Mixed spices	Biological	Aerobic microorganism, Ecoli, Coliform	From equipment; worker.	2	1	3	NO						Cleaning machines clean before, after production. Workers wear gloves and spray 70% ethanol. 1h / times.
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Metal	From equipment ,From upstream	1	1	1	NO						Check machines before, during and after production . metal detectors.
Dried Last	Biological	Aerobic microorganism; Salmonella; coliform; Ecoli, M / Y	Devices.woker	3	1	6	YES	Y	Y	-	-	Y	Cleaning machines clean before, after production, Workers wear gloves and spray 70% ethanol . Drying at temperatures ≥85 °C. Drying time ≥60 minutes. Test content water of the rice craker after dried.
	Chemistry	Diesel	machine	1	1	1	NO						Used oil for food industry .check rice craker after dring
	Physical	Metal	From the machine , the stages before	1	1	1	NO						Check machines before, during and after production. Metal detector
Metal detectors	Biological	Aerobic microorganism; Salmonella; coliform; Ecoli, M / Y	Machinery and instruments. Human	2	1	3	NO						Cleaning machines clean after production, use water antiseptic Storm 150ppm. personal oxygen before entering the factory, Workers wear gloves and spray 70% ethanol .Temperature controlled packing room humidity at ≤ 25 ° C, ≤ 50%
	Chemistry	Diesel	From the previous stage	2	1	3	NO						Check before packing
	Physical	Black metal	From the previous stage	3	2	8	YES	Y	Y	-	-	Y	Metal detector. Check metal Fe: 0.8mm; Sus: 1.2mm; Nonferrous metal: 1.0mm. Check 1h / 1
		Stainless Steel		3	2	8	YES	Y	Y	-	-	Y	
Ferrous	3	2		8	YES	Y	Y	-	-	Y			



SHEET ANALYSIS Hazards production step, DETERMINING THE TERM Control Points (CCPs) - RICE CRAKER FACTORY

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Save production	Hazards Analysis			Severity	The rate of occurrence	Threat level	Is it serious	Decision tree					Control measures
	Pests	Categories	Origin of infection					Q1 Y/ N	Q2 Y/ N	Q3 Y/ N	Q4 Y/ N	CCPs Y/ N	
Welding bag	Biological	Aerobic microorganism, Salmonella; coliform; Ecoli, M / Y	Bag weld fail	3	1	6	YES	Y	N	Y	Y	N	When pressed out of steam in the bag welded . check the welding line . Temperature controlled packing room at ≤ 25 ° C, ≤ 50%. . Welding 2 layers p.E bag ; Use moist 15g (2 pack). Sampling test organisms each order.
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Foreign matters	From workers	-	-	-	-	-	-	-	-	-	
Boxed	Biological	-	-	-	-	-	-	-	-	-	-	-	Check before use
	Chemistry	-	-	-	-	-	-	-	-	-	-	-	
	Physical	Foreign matters	From the box	-	-	-	-	-	-	-	-	-	
Storage	Biological	-											Store at temperatures ≤ 30 ° C; am≤ of 70%
	Chemistry	-											
	Physical	-											
Container, Release	Biological	Mold, insects	From container										Check, Clean container before use
	Chemistry	-											
	Physical	Impurities	From container										



PLANT DECISION

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Question 1: Is there any preventive measures to **with hazards identified**

Have

Are not

Modify processes or processes or products

Have

Question 2a : This stage has been specially designed to eliminate or reduce to acceptable levels the possibility of danger or not?

Question 2b : Control at this stage there is need for safe food?

Have

Are not

Question 3: Which identifies hazards likely to happen than the acceptable level or increase to levels not acceptable or not?

Have

Are not

Are not

Question 4: There are certain stages after this step eliminate or reduce hazards identification to acceptable levels or not?

Are not

Have

CCPs

STOP NOT CCPs



TABLE MONITORING DUE threshold (CL) AND ACTION CORRECTED - RICE CAKE FACTORY

Code: HACCP-1
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Processing stages	Critical control points CCPs	Hazard	Critical limits (CL)	Monitoring methods				Remediation and corrective action.	Records	Curator
				Equipment used	Monitoring how	Frequency	Who monitoring			
CCP1. Screening of rice	Foreign matters + Iron + Wire bag + Wood	Physical	0	Magnets, stone splitting machines, colored rice Separators	Check the efficiency of rice after screening	1 barrel / times	worker manipulate	Isolation. Finding the Cause: From the material: Check the operation of the rice screening system. From the machine: notify with employees repair. From people: training workers to work at point CCP1. Screening again	Screening report daily rice BM01 / QT02-QC-X1-H Steamed product management area BM01 / QT02 X1, steamed Quality Management area. BM02 / QT02-QC-X1-H	Captain, vice-captain fantastic area, the production management, QC .
CCP2. Dried Last	The drying temperature, hydrolysis cake after drying	Biological	≥85°C	temperature meter	Check the temperature in the machine	Each kind test 1 times. 2h/times	worker manipulate	Isolation, Check the operation of the machine, the report repair service. Confirm the machine after repair. Dry again, test hydrolysis cake after drying.	Product Management areas spices. BM05 / QT02 X1; BM02 / QT02-QC-X1-GV	Captain, vice-captain spice area, the production management, QC
CCP3. Metal detectors	Metal	Physical	Metal Fe: 0.8mm Sus: 1.2mm Nonferrous metal: 1.0mm	Metal detector	Check with metal detector test pieces standards	Before production. In the production: check 1 times per hour. Finishing producer.	packing staff, QC	Isolation. Report to manager and Qc. Finding the Cause: + From raw material: if is iron: Check the operation of CCP01. From the machine: Confirm the machine is unsafe ,notify the repair personnel. Switch to cancel	Board monitor test metal detectors loa. BM07 / QT02 Notes detected metal table loa. BM06 / QT02-QC-X1-E. - Poll tracing cause infection in the BM07 / QT02-QC-X1-E	Captain, vice-captain packaging areas, managing production QC



**METHODS OF CONTROL
DUE CONTROL POINTS (CCP)
- RICE CAKE FACTORY**

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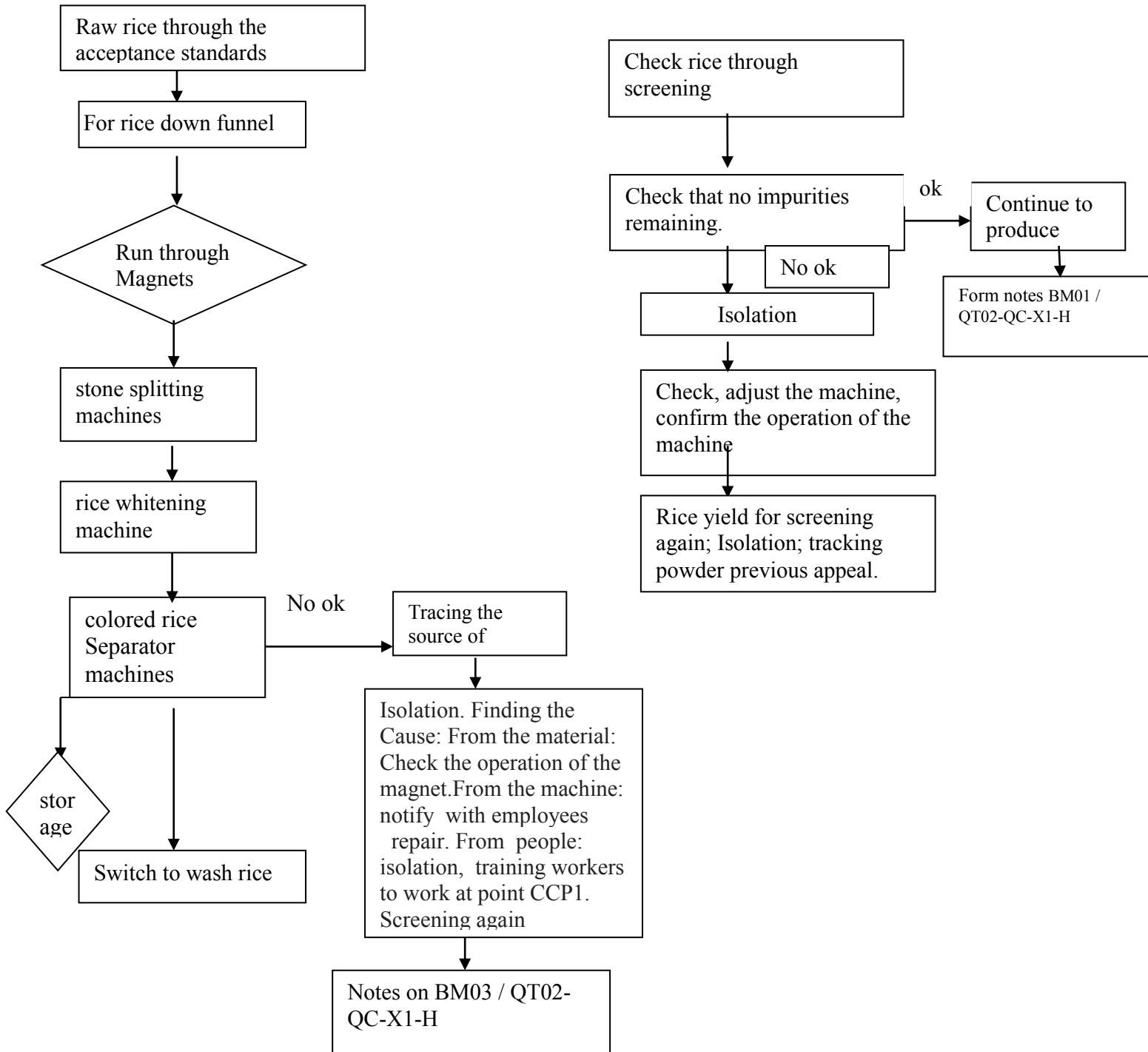
CCPs # 1: Screening of rice physics harm

1.】 【Confirmation method

Use magnets, Pebbles sorter, scruff ,Separators colored rice, Separate the foreign matters in raw rice.

2. 【Confirm and explain the standard treatment】

2.1 Diagram



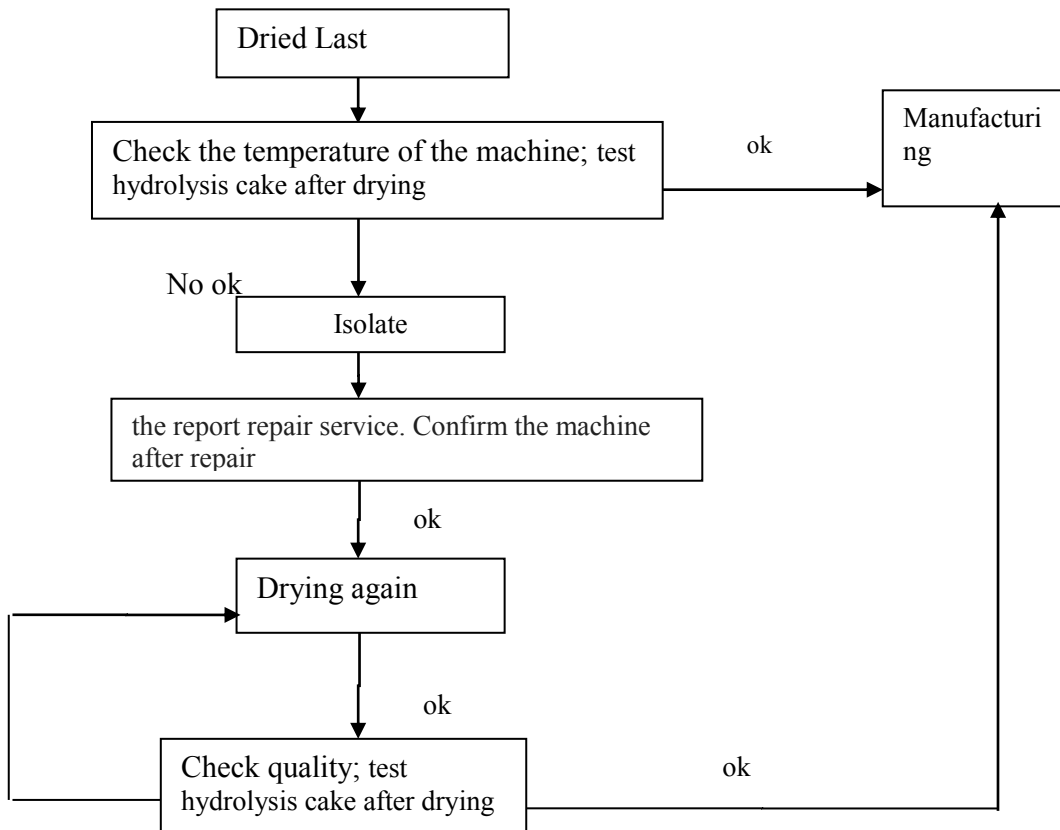
CCP # 2: Temperatures bread-drying harmful microorganisms

1. 【Confirmation method】

- 1.1 Use a thermometer to measure temperature drying cake
- 1.2 Periodic calibration temperature measuring whether deviations
- 1.3 Check wheel condition, the water content of the cake to see if standards or not

2. 【Confirm and explain the standard treatment】

2.1. So map



2.2 Standard operation:

Frequency of inspection	Tool	Standard	Location Measurement	Curator
2 hours / 1 time	temperature meter; MOISTURE METER	≥ 85 °C drying temperature; $W \leq 4\%$	Inside the machine; cake after drying	Captain, vice-captain spices parks; QC

2.3 Standard for checking the temperature of the cake and the moisture content of the cake:

Categories	Location	Methods of implementation
Check the temperature of the dryer	Inside the machine	read the value on the measuring device
MOISTURE METER	products receivable after drying	Grind 5g of cake into the moisture meter. Read the results.



**CONTROL METHOD TO TERM CONTROL POINTS
(CCP) - RICE CRAKER FACTORY**

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2.4 Result: Reading the results measured, compared with standard temperature if not standard, then check and adjust the drying temperature then that temperature is reached, the new standards continue production. If the product has not reached the required standard part hydro isolation, and for drying again

2.5 Recording Remember the results measured in the quality management zones spices BM05 / QT02-X1.
Product management table condiment area: BM02 / QT02-QC-X1-GV



**CONTROL METHOD TO TERM CONTROL POINTS
(CCP) - RICE CAKE FACTORY**

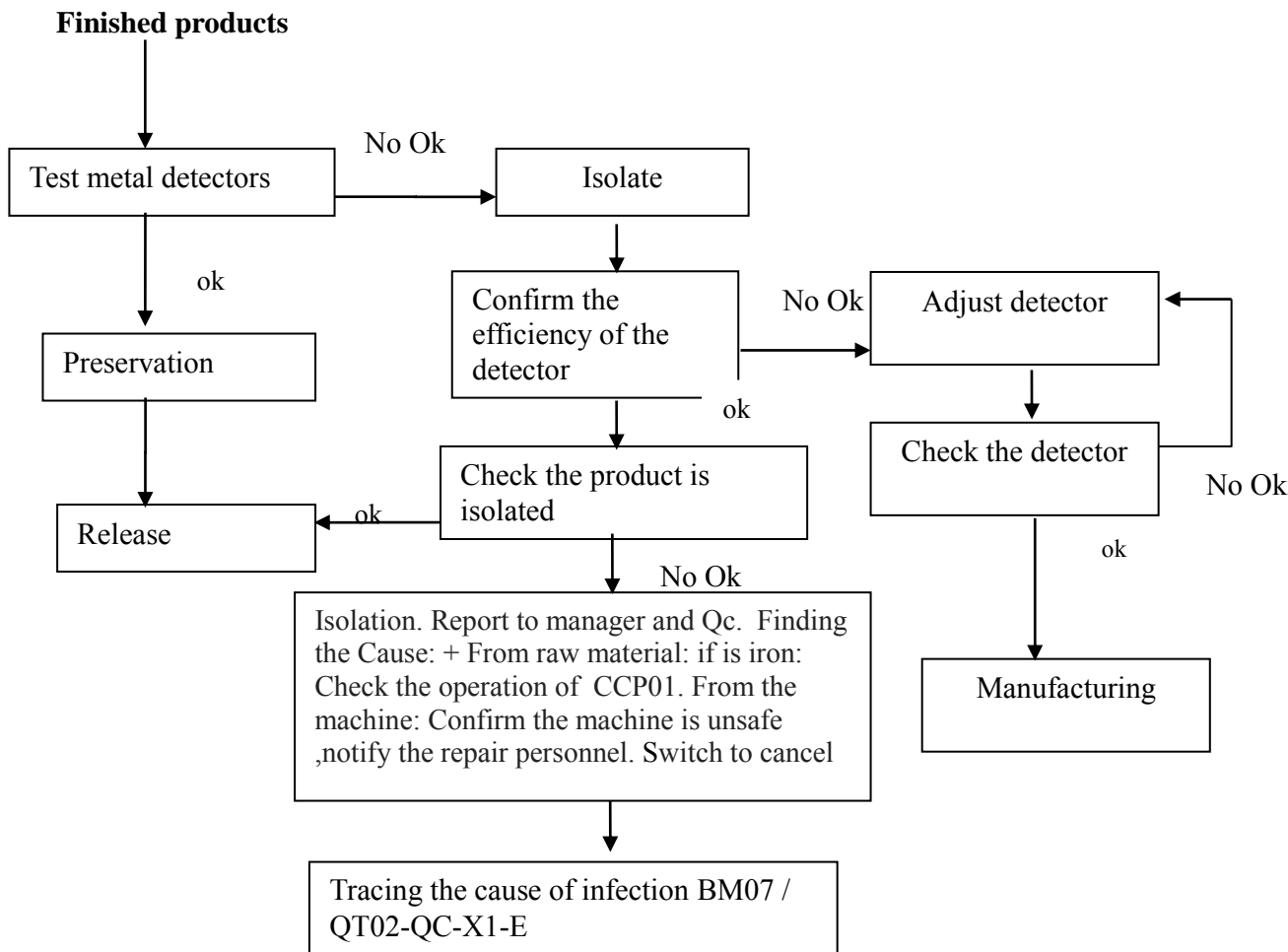
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CCPs # 3 Check the metal detector - Physical damage

1.】 【Confirmation method

1.1 Use a metal detector to remove metal contaminants infecting finished

2. 【Confirm and explain the standard treatment】



Attention: Before the end of production and shift to check the detector 1 time. In the production process, the test operation of the detector periodically for 1 hour / 1.

2.2 Standard test metal detectors

Frequency check	Specifications and test pieces	Curator
1h / 1time	Fe: 0.8mm Sus: 1.2mm Nonferrous metal: 1.0mm	packing staff, QC



**CONTROL METHOD TO TERM CONTROL POINTS
(CCP) - RICE CAKE FACTORY**

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2.3 Test finished: The aim is to ensure that products meet food safety standards before reaching consumers.


2.4 Method of test: For test pieces turn into finished products and for running through the metal detector.

2.5 Inspection results

2.5.1 The test results metal detector: recorded in Table tracking metal detector: BM06 / QT02-X1

2.5.2 unusual discovery: recorded on record sheets detected unusual, then tracing the cause transmission
nhiem.BM07 / QT02-QC-X1-DG

2.6 Corrective action: Isolation unusual products, then confirm the operation detector test pieces by the standard, then for the run through the detector

	<p align="center">ESTABLISHING PROCEDURES MONITORING</p>	<p>Symbol: HACCP-1 Page number: 27/29 Issued: 01/01/2017 Version: 02</p>
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Tick the boxes associated below to confirm the test any points of CCPs and OPRP with frequency was selected (determined)	CCP 1	CCP2	CCP3
INTERNAL ASSESSMENT			
Check daily monitoring records	√	√	√
The annual evaluation of critical limits, HACCP plan, maintenance of machinery and equipment (per 1 year / time).	√	√	√
Internal assessment 6 months / time	√	√	√
Annually, check the HACCP system (when there is volatility on the product, the production process, design workshops that affect control of hazards)	√	√	√
Synthesis and analysis of records of inappropriate actions and responses (complaints) of the customer (if any)	√	√	√
Try products (continued)	√	√	√



EDUCATION PROGRAM

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Group HACCP must build training plans on re-training to ensure all employees (including direct labor and indirect) food manufacturers comply with the requirements of sanitation and safety whole, responsible for ensuring food is not infected.

IN TRAINING PLAN TRAINING AGAIN

<i>STT</i>	<i>EDUCATE</i>	<i>FREQUENCY</i>	<i>PART</i>	<i>TRAINERS</i>
1	SSOP	1 year	Staff of the Production department, Warehouse; Equipment; Purchase room, QC room.	Production engineering, Head of QC
2	GMP	1 year	Employees of the production department, warehouse, purchasing Room, Room QC	Production supervisor, Head of QC
3	HACCP Awareness	1 year	Employees of the production department, warehouse, purchasing Room, Room QC	Head of QC
4	HACCP plan and CCPs	1 year	Employees of the production department, warehouse, purchasing Room, Quality control department	Head of QC
5	Appraisal and internal assessment	1 year	Internal assessment	Head of QC

New employees will be trained and provided documents

EXTRAORDINARY EDUCATION

HACCP training plans if there are any changes

Changes in technology

Changes in product

Changes in raw material production

Changes in the methods or modify the manufacturing process

Changes in customer requirements

Handwritten signature of Claudio Innocenti in black ink.



EVALUATION SYSTEM food safety

Code: HACCP-1 Page
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STT	CATEGORIES	FREQUENCY	DATE	CONTENT	AUDITOR	RECORDS	NOTE
1	OPRP prerequisite programs, Factories	12 months / time		Construction right with actual production at the Company; Improvements in accordance with requirements of ISO 22000: 2005. Check 1 workshop program .30/10/2016 completing prerequisite	Head of HACCP		
2	Good sanitation program SSOP	6 months / time		Construction right with actual production at the Company	Head of HACCP	The form BM-SSOP	
3	product recall	1 year / time		Construction right with actual production at the Company	Import and export Department	The form of the HD 01	
4	Responding to emergencies	1 year / time		Construction right with actual production at the Company	Emergency Response Committee	List of emergency telephone numbers represent a report concerning the state of emergency	
5	CCP1, CCP2, CCP3.	1 year / time		Construction right with actual production at the Company	Head of HACCP		

writer

Reviewer

Approver

I MEI FOODS (VIET NAM) CO., LTD.



**FOOD SAFETY PLAN
RICE CRACKERS PRODUCTS**

Effective date: December 15, 2017

MODIFICATION AND APPROVAL STATUS

Promulgate	Version	Updated content (Specify the number of changed pages if any)
December 15, 2017	01	Issued documents
April 8, 2021	02	Revision

EDITOR	CONSIDER	APPROVAL
Full name: Nguyen Thi Thuan Position: Leader of QC team	Full name: Nguyen Thi Minh Nguyet Position: Leader of Food Safety Team	Full name: Chen Chun Chia Position: Deputy General Director



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Imei Food (Vietnam) Co., Ltd. manufactures rice cracker from the main ingredient of glutinous rice.

Working time directive : 6 days a week, 8 hours per shift.

Cleaning and sanitization of all processing equipment is carried out according to an overall cleaning schedule, which also includes allergen prevention, cleaning and sanitation plan are in place.

Water: Thanh Son Clean Water Trading Company Limited processed to meet the requirements provided by QCVN 01-1: 2018 / BYT, used in the entire facility.

The company implements hygienic zonesclassification to prevent cross-contamination in the operation.

All staff have been instructed on proper hand washing technique, appropriate glove use and the importance of hygienic zoning.

Food Safety Team

No.	Full name	Position	phone number	Department
1	Nguyen Thi Minh Nguyet	Chairman	0396 325 636	Quality management
2	Nguyen Thi Thuan	Secretary	0372 866 582	Quality management
3	Vuong Dinh Phien	Member	0364 270 638	Production manager
4	Nguyen Van Dien	Member	0987 559 840	Repair and maintenance
5	Le Thi Diem Huong	Member	0986 356 646	Chief accountant
6	Pham Thi Hanh	Member	0905 666 735	Purchase
7	Bui Van Suc	Member	0365 624 789	Production manager
8	Nguyen Thi Thanh Thuy	Member	0975 933 805	General - Human Resources
9	Doan Thi Men	Member	0778 302 267	Warehouse management
10	Đoan Thi Hong Gam	Member	0349 826 741	Import and export Department
11	Đinh Thị Phương Thảo	Member	0332 475 961	Production manager
12	Nghiem Thi Hien	Member	098 7129958	Production manager

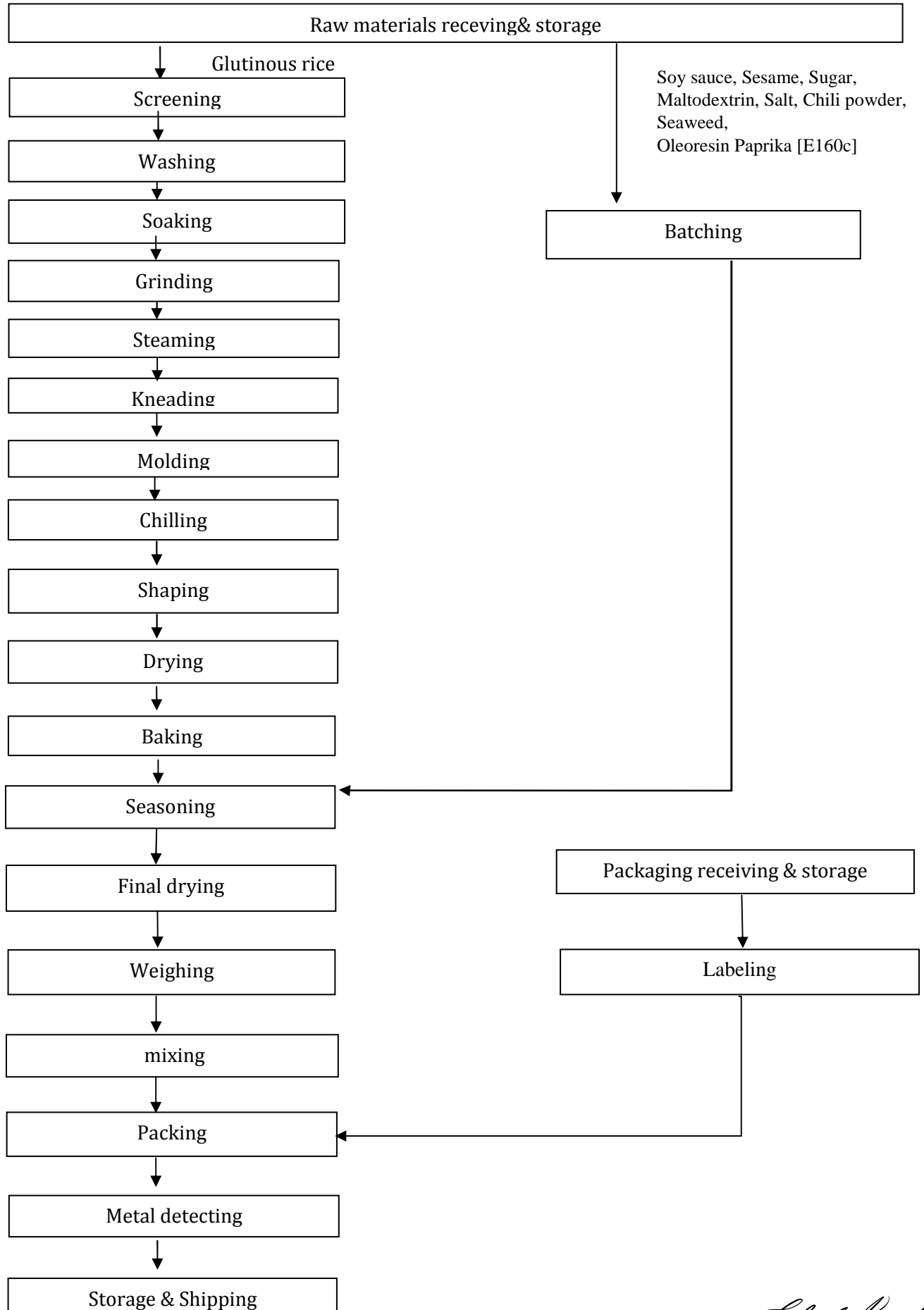
	PRODUCT DESCRIPTION, DISTRIBUTION, CONSUMER AND USE PURPOSE	Code: KHATTP-1 Page no: 4/20 Issued: December 15, 2017 Version: 01
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No.	Characteristic	Description
1	Product's name	Rice crackers
2	Material	Glutinous Rice, Soy sauce, Sugar, Maltodextrin, Salt, Water, Sesame, Chili powder, Seaweed, Oleoresin Paprika [E160c]
3	Product descriptions include important food safety features	Moisture content in the product \leq 4.0% The product does not contain preservatives.
4	Intended Use	Instant products. Close the top of the bag as soon as possible after use.
5	Shelf life	12 months from the date of manufacture
6	Storage instructions	Store in a cool, dry place, away from direct sunlight.
7	Intended consumers	General public
8	Transport	Cleaned and checked containers
9	Package description	The product is packed in a specialized PE bag to ensure food safety.
10	Instructions on the label	1. Product Name: Rice crackers 2. Origin: made in Vietnam 3. Net weight: 10kgs 4. Gross weight: 11.15kgs 5. Order number: According to the order 6. Ingredients: Glutinous Rice, Soy sauce, Sugar, Maltodextrin, Salt, Water, Sesame, Chili powder, Seaweed, Oleoresin Paprika [E160c] 7. Expiry date (YYYYMMDD): 8. Allergy label: Sesame, Soy sauce (soybean, wheat)



RICE CRACKERS PRODUCTION PROCESS

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PRODUCTION PROCESS STATEMENT

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Receiving packaging materials

- (1) Packaging materials are checked and accepted by QC department according to TCVL / QT02, then stored in material storage.
- (2) Package specifications suitable for product.

Receive raw materials.

All materials from approved and verified suppliers. QC department according to TCVL / QT02 to check and accept the raw materials.

- (1) Glutinous rice: TuongLan rice company, Vietnam - has been assessed and certified for food safety management ISO 22000: 2005.
- (2) White sugar: NgheAn sugar factory, Vietnam - has been assessed and certified for food safety management ISO 22000: 2005.
- (3) Soy sauce: Wan Ja Shan International LLC, USA – with Kosher certification.
- (4) Maltodextrin: ZhuchengDongxiao Biotechnology Co., Ltd., China – with Kosher certification.
- (5) Oleoresin Paprika (Red chili color) [E160c]: Kalsec, Inc, USA – with Kosher certification.
- (6) Seaweed: KOASA (SHANGHAI) TRADING CO., Ltd., China – with COA document.
- (7) Salt, Chili powder: Hong Duong Co., Ltd., Vietnam – with COA document.
- (8) Sesame: FLAVOR FULL FOODS INC., India
- (9) Water: Thanh Son Clean Water Trading Company Limited, Vietnam – meet QCVN 01-1: 2018 / BYT standards.

Storage conditions of packaging materials

- (1) Temperature $\leq 30^{\circ}\text{C}$ & humidity $\leq 70\%$.
- (2) Stored by the subdivision and stamped after receiving.
- (3) Follow first-in-first-out rule.

Storage conditions of raw materials

- (1) Stored with dry storage. Temperature $\leq 30^{\circ}\text{C}$ & humidity $\leq 70\%$
- (2) Follow first-in-first-out rule.
- (3) Allergic ingredients [Soy sauce (soybean, wheat); Sesame]: stored in allergy raw materials section, and sealed to avoid allergy cross-contact
- (4) Stamped to track pink warehousing materials.

Process description

- (1) Screening rice
 - The rice is cleaned from metal and impurities mixed with magnets and a screening system.
 - Screening effects were recorded in report BM01 / QT02-QC-X1-H
- (2) Washing rice, Soaking rice, Grinding, Steaming, Kneading, Molding, Chilling.
 - Washed and soaked for 6-8 hours. Soaking water temperature $\leq 25^{\circ}\text{C}$
 - Mill the rice into flour, steamed, go through the kneading machine, then molding.
 - Stored in cold storage for 48 hours-72 hours. Cold storage temperature $\leq 5^{\circ}\text{C}$.
- (3) Shaping, Drying.
 - Shape and size of Rice chip pellets according to the order.
 - The cutter is checked before production startup, shift change and the end of production.
 - Dried Rice chip pellets until the water content is up to the standard.
- (4) Baking.
 - The Rice chip pellets is baked at 210°C - 225°C .
- (5) Seasoning.
 - The amount of spices seasoning for each type of Rice chip pellets , depend to the requirements of order.
- (6) Final drying.
 - Dry Rice chip pellets at 85°C - 90°C for 60-75 minutes.
 - Moisture content in Rice chip pellets reaches $\leq 4.0\%$. Check with every 2 hours and switching to another type of rice chip pellets .
- (7) Mix cakes.
 - Mixed sorts of weighed Rice chip pellets on conveyor belt. Mixing time per batch is 5 minutes.
- (8) Labeling, packaging PE bags.
 - Labeled all the requirement claims on PE package.
 - Packed the weighed products in PE bags.
- (9) Metal detection & packaging cartons.
 - Continuous Metal detection testing for product.
 - Packed in to cartons.
- (10) Storage, Shipping.
 - Use dried and cleaned containers for goods transportation.



HAZARDS ANALYSIS

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No.	(1) Ingredients / Processing step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Are there any potential food safety hazards that need preventive control?		(4) Justify your decision for column (3)	(5) What preventive control (s) can be put in place to significantly reduce or prevent a food safety hazard? Processes include CCPs, Allergies, Sanitation, Supply Chain, and other preventive controls	(6) Are preventive controls applied at this step?	
				YES	NO			YES	NO
1	Packaging (PE bags) receiving	B	None						
		C	None						
		P	None						
2	Glutinous Rice, Soy sauce, White Sugar, Maltodextrin, Salt, Sesame, Chili powder, Oleoresin Paprika [E160c] receiving	B	None						
		C	Heavy metals, mycotoxins, pesticide residues		NO	Verification of supplier COA			
			Allergens. [Sesame, Soy Sauce]	YES		Present a source of cross-contact	Allergen prevention control - Cross-contact prevention and allergen labelling		NO
P	None								
3	Material storage	B	Pathogenic microorganisms- E.coli, M/Y		NO	Standard operating procedures for warehouse cleaning, Controlling storage			

					temperature and humidity.			
		C	Allergens (Sesame, Soy Sauce) cross-contact during storage		NO	Storage of allergen raw materials in sealed packaging Subdivision to preserve ingredients containing allergy ingredients		
		P	None					
4	Screening	B	Pathogenic microorganisms- E.coli		NO	Short process time, pathogens unlikely to grow		
		C	None					
		P	Metal,foreign matters	YES		Impurities from rice	Process control - screens, magnetic bars	YES
5	Washing	B	None					
		C	None					
		P	None					
6	Soaking	B	Pathogenic microorganisms- E.coli	YES		Soak water may spread contamination	Heating at a later step	NO
		C	None					
		P	None					
7	Grinding	B	Pathogenic microorganisms- E.coli		NO	Short process time, pathogens unlikely to grow		
		C	Greases		NO	Only use food grade grease for potential food-contact surface		
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step	
8	Steaming	B	None					
		C	None					

		P	None						
9	Kneading	B	Pathogenic microorganisms- E.coli	YES		Contamination with equipment	Heating at a later step		NO
		C	Greases		NO	Only use food grade grease for potential food-contact surface			
		P	None						
10	Molding	B	None						
		C	None						
		P	None						
11	Chilling	B	Pathogenic microorganisms- E.coli		NO	SOP - Standard operating procedures that prevent hazards from occurring			
		C	None						
		P	None						
12	Shaping	B	None						
		C	Greases		NO	Only use food grade grease for potential food-contact surface			
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
13	Drying	B	Pathogenic microorganisms- E.coli	YES		Pathogenic microorganisms could groth during the long time drying process	Heating at a later step		NO
		C	None						
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
14	Baking	B	None						
		C	None						
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
15	Seasoning	B	Pathogenic	YES		Contamination with other	Heating at a later step		NO

			microorganisms- E.coli			ingredients			
		C	None						
		P	None						
16	Final drying	B	Aerobic microorganisms, E.coli, Coliform, M / Y, Salmonella.	YES		Drying temperature & time are not up to standards	Process control - Cake drying temperature: 85°C - 90°C . Drying time 60~75 minutes until the moisture content of cake ≤ 4.0%	YES	
		C	None						
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
17	Weighing	B	Environmental pathogens such as Salmonella		NO	Short process time, pathogens unlikely to grow			
		C	None						
		P	None						
18	Mix cakRice chip pellets	B	Environmental pathogens such as Salmonella	YES		Recontamination may occur if environment control is not in place.	Sanitation control – Zoning and environmental sanitation	YES	
		C	None						
		P	None						
19	Packing	B	Environmental pathogens such as Salmonella		NO	Short process time, pathogens unlikely to grow			
		C	Allergens	YES		Product contains sesame, soy sauce allergens	Allergen control – declaration on label	YES	
		P	None						
20	Metal detection	B	None						
		C	None						
		P	Metal	YES		Metal impurities from metal on metal contact equipments operation	Process control - Metal Detector	YES	
21	Storage	B	None						

		C	None						
		P	None						
22	Shipping	B	None						
		C	None						
		P	None						





PREVENTIVE CONTROL PROCESS

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Process control	Hazard (s)	Critical Limits	Monitoring				Corrective action	Verification	Record
			What	How	Frequency	Who			
Rice screening (CCP1)	Physical - foreign matters such as metal	No damaged on screens & magnetic bars surface	Screens & Magnetic bars	Visual inspection	Per hour	Operator	-Segregate products -Track the source of foreign material	-Evaluate the effective equipment use -Certificate of magnetic measurement results of Magnetic bars	Report monitoring the operation of screening machine system.
Final drying (CCP2)	Biological - Aerobic microorganisms, E.coli, Coliform, M / Y, Salmonella.	Temperature: 85°C - 90°C, Moisture content of cake ≤ 4.0%	Temperature gauge & moisture meter	Visual inspection	-Production startup. -Every 2 hours. -production shifts from one item to another	Operator, QC	-Drying again -Notify QC for cause investigation	-Tools calibration -Daily confirm operation of the dryer	The seasoning area report
Metal detectors (CCP3)	Physical – Metal impurities	Fe: 0.8mm; Sus: 1.2mm; Non-Fe: 1.0mm	Metal detector	Continuous inspection	-Production startup. -Every hours -End of production	Operator, QC	-Stop the batch -Notify QC & Maintenance dept. -Recheck product which produced after last time checking	-Evaluate the machine's performance	Metal detector activity tracking reports



CONTROLS PREVENTING ALLERGIES

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Process control	Hazard (s)	Critical Limits	Monitoring				Corrective action	Verification	Record
			What	How	Frequency	Who			
Allergens	Lack of allergen declaration labels: Sesame, Soy sauce (soybeans, flour)	The label is applied to the finished product.	The label on the product matches the standard, clearly stating the allergens: Sesame, Soy sauce (soybean, flour)	Visually check on the finished product's bag	Before use. After 1 hour per hour. When finished.	Packing line worker, QC	If the sticker is not correct, if the error is not attached: -Separate the product, check and re-affix the label. -Define the reason. -Retrain staff to prevent recurrence.	QC checks and compares the quantity of inventory, used quantity, and inventory quantity after completing a shipment. Review relevant verification records, records of corrective action after each shipment, if any	Tracking book using labels. Action record for treatment. Profile verification.

ASSESSMENT OF ALLERGIES IN PRODUCTION LINE

Product name	Production line	Intentional allergen							
		Egg	Milk	Soy bean	Wheat flour	Seeds (Sesame)	Peanuts (Peanuts)	Fish	Shellfish (Shrimp, crab, clam ...)
Rice crackers	1			X	X	X			

	SANITATION PREVENTION CONTROLS	Code: KHATTP-1 Page no: 15/20 Issued: December 15, 2017 Version: 01
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1. Sanitary zoning - environmental monitoring

a. Outside the factory

Factory entrance	Office	Equipment	Personal locker room	Ladies' dressing room	Men's dressing room	Non-production area
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b. Inside the factory

Raw material storage	Rice screening area	Steaming area	Chilling area	Shaping area	Drying area
Baking area	Mixing & final drying area	Metal detection, packaging area	Material Area	Finished products storage area	

2. Implementation process

- **Personal hygiene.** Before entering the factory. During production: every 2 hours.

+ Factory employees

1. Store personal items in the closet.
2. Change shoes, uniforms
3. Hair rolling, impurities on hats, clothes
4. Wash your hands with hand sanitizer
5. Let your hands dry
6. Sterilized with 70% alcohol

+ Customers entering the factory

1. Keep items that are not allowed in the workshop in the guest lockers.
2. Wear protective clothing for guests. (Mask, hair hood, beard, protective shoes)
3. Hair rolling, impurities.
4. Wash your hands with hand sanitizer
5. Let your hands dry
6. Sterilized 70% alcohol.
 - The protective gear of customers (white blouse, hat) after use is collected to clean, Mask, protect shoes from not reuse and put in the trash.

Monitoring: The cleaning supervisor visually observes the presence of properly equipped personnel, before the start and after lunch break, and every 2 hours.

Edit: Staff are instructed to dress appropriately.

- **Cleaning equipment, tools, the environment:**
 - + Follow the procedure of cleaning instructions for tools, equipment, factories.
 - + Frequency: after every 4 working hours and after the end of production shift.

Record:

- Personal hygiene inspection report before entering the factory. BM01.SSOP07
- Report on daily hygiene inspection BM 01.SSOP 04 X1

Verification:

- Everyday, QC checks the probability of employee's hands after washing hands, the surface is in direct contact with the product after cleaning with the RIDA CHECK rapid test. BM03 / SSOP 07
- Periodically invite competent agencies to take samples of workers' hands after cleaning, sample surfaces in direct contact with products, samples of working environment to check microbiological criteria. 1 time / year.
- Sampling the finished cake to be sent for testing at I-MEI FOODS (TW), or at a facility capable of testing: FCC CONTROL AND FUMIGATION JOINT STOCK CO.(VIAS 021), HAI DUONG MEDICAL TECHNICAL UNIVERSITY(VILAS 492).

Evaluate test results(Corrective action for positive results):

- If positive, positive areas will be re-sampled within one day of notification and before intensive cleaning procedures are performed. Additional samples were taken in other potentially problematic areas in an attempt to locate a contaminated site. Samples are tested individually, without combinations.
- Intensive cleaning procedures to be performed after completion of sampling.
- Production can be continued after cleaning and product can be shipped.
- If all samples are again negative, continue with normal sampling frequency.
- If one or more samples are positive, perform a corrective action investigation to resolve the problem.
- Take a semi-finished sample for inspection and keep it according to the corrective action protocol. Check the product again for verification.



SUPPLY CHAIN PREVENTION PROGRAM

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Materials	Hazard. Supply chain control required	Prevent Controls apply	Verification activities	Verification procedure	Approval criteria
PE bag	Chemistry: Contaminants	Manufacturing suppliers comply with QCVN-12-1: 2011 / BYT	Third party audit reports (BVQA International Certification Body)	Copy of Assessment by the Evaluation Body	The QC department reviews the analytical certification report from the supplier.
Material (Glutinous Rice, Soy sauce, White Sugar, Maltodextrin, Salt, Water, Sesame, Chili powder, Seaweed, Oleoresin Paprika [E160c])	<ul style="list-style-type: none"> - Biology: Plant pathogens such as: E. coli, Coliform, Salmonella, M / Y ... - Chemistry: Heavy metals, Plant protection residues, Mycotoxins, Genetically modified. 	<ul style="list-style-type: none"> - Follow QCVN. Decision 46 2007 limits biological and chemical pollution in food. - QCVN 8-1-2011 / BYT limits fungal contamination. - Circular 50.2016 / BYT Regulating plant protection drug residue limit in food 	<ul style="list-style-type: none"> - 3rd party review reports. - QC to send samples for testing 	<ul style="list-style-type: none"> - Copy of Assessment by the Evaluation Body. - Report test results. 	QC department reviews analysis certification report from supplier, Test results.
Processing water	Thanh Son CO.,LTD	2015.01.02	<ul style="list-style-type: none"> - Biology: Coliforms, E. coli - Chemistry: Heavy metals. 	<ul style="list-style-type: none"> - COA supplier. 1 time / month - Sampling for testing. 	Certification of test results.
Glutinous Rice	TUONG LAN AGREX CO., LTD	2015.01.02	<ul style="list-style-type: none"> - Biology: M / Y - Chemistry: Heavy metals, GMOs, Mycotoxins, Pesticide residues. 	<ul style="list-style-type: none"> - Certification report from supplier. - Take samples for annual testing 	Certification of test results.

Soy sauce	Wan Ja Shan International LLC.	2015.01.02	<ul style="list-style-type: none"> - Biology: Total aerobic bacteria, E.coli, Coliforms, Salmonella, M / Y. - Chemistry: Heavy metals, 3-MCPD, mycotoxins. 	<ul style="list-style-type: none"> - Supplier COA. 1 lot / 1 time - Take samples for annual testing 	Certification of test results
White sugar	NgheAn Sugarcane and Sugar Company Limited.	2015.01.02	<ul style="list-style-type: none"> - Biology: Total aerobic bacteria, E.coli, Coliforms, M / Y, Alicyclobacillus. - Chemistry: Heavy metals, Pesticide residues, mycotoxins, SO2 allergen residues 	<ul style="list-style-type: none"> - Supplier COA. 1 lot / 1 time - 3rd party analytical certificate. 1 time / year 	Third party test results certification
Maltodextrin	ZhuchengDongxiao Biotechnology Co., Ltd., Zhucheng, China	2015.01.02	<ul style="list-style-type: none"> - Biology: Total aerobic bacteria, E.coli, Coliforms, Salmonella, M / Y, Staphylococcus aureus, Enterobacteriaceae, Staphylococcocoagulas e-Positive, Staphylococcal enterotoxin, L. Monocytogens - Chemistry: Heavy metals, Pesticide residues, mycotoxins, SO2 allergen residues. 	Supplier COA	Certification of test results

Salt	Hong Duong Company Limited	2015.01.02	Chemistry: Heavy metals	- Supplier COA - 3rd party analytical certificate. 1 time / year	Certification of analysis results
Sesame	FLAVOR FULL FOODS INC. INDIA	2015.01.02	- Biology: Microbiological filial piety, E.coli, Coliform, M / Y. - Chemistry: Heavy Metal, Ethylene Oxide Preservative	- Supplier COA. - Take samples for testing	Certification of analysis results
Chili powder	Hong Duong Company Limited	2015.01.02	- Biology: Salmonella - Chemistry: Heavy metals, Sudanese chemicals, Mycotoxins, Pesticide residues	Take samples for testing	Certification of analysis results
Seaweed	KOASA (SHANGHAI) TRADING CO., LTD	2015.01.02	- Biology: Total aerobic bacteria, E.coli, Coliforms - Chemistry: Heavy metals, preservatives Antioxidant, Anticorrosive	- Supplier COA. - Take samples for testing	Certification of analysis results
Oleoresin Paprika(E160c)	Kalsec, Inc, USA	2015.01.02	- Biology: Total aerobic bacteria, E.coli, Coliforms. - Chemistry: heavy metals	Take samples for testing	Certification of analysis results

	PRODUCT RECOVERY PLAN	Code: KHATTP-1 Page no: 20/20 Issued: December 15, 2017 Version: 01
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List of product recalls team members

Full name	Part	Phone number / e-mail
Đoan Thi Hong Gam	Import and export	0349651596 imeifoodsvn@gmail.com
Nguyen Thi Minh Nguyet	Quality management	0396325636 kiemhoavnimeifood@gmail.com
Vuong Dinh Phien	Manufacturing	0364270638 dinhphien06@gmail.com
Pham Thi Hanh	Purchase	0905666735 hanhimei71@gmail.com
Le Thi Diem Huong	Accountant	0986356646 diemhuong.le@gmail.com

Steps to be taken

Implementation content	Responsibility	Document
Take note of feedback on defective products	Import and export Department	BM01 / QT07
Identify and confirm the defective product code through production records	Import & Export Department, Quality Control, Manufacturing	BM02 / QT07
Investigate the cause of the defective product. Meeting to consider and propose a treatment plan	Import & Export Department, Quality Control, Manufacturing Leadership	BM01 / HD01
Send a notice to customers to request assistance in collecting and isolating this product.	Import and export Department	BM02 / HD01
Error product recall statistics	Import and export	BM03 / HD01

I MEI FOODS (VIET NAM) CO., LTD.



**FOOD SAFETY PLAN
RICE CRACKERS PRODUCTS**

Effective date: December 15, 2017

MODIFICATION AND APPROVAL STATUS

Promulgate	Version	Updated content (Specify the number of changed pages if any)
December 15, 2017	01	Issued documents
April 8, 2021	02	Revision

EDITOR	CONSIDER	APPROVAL
Full name: Nguyen Thi Thuan Position: Leader of QC team	Full name: Nguyen Thi Minh Nguyet Position: Leader of Food Safety Team	Full name: Chen Chun Chia Position: Deputy General Director



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	COMPANY OVERVIEW AND FOOD SAFETY TEAM	Code: KHATTP-1 Page no: 3/20 Issued: December 15, 2017 Version: 01
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Cleaning and sanitization of all processing equipment is carried out according to an overall cleaning schedule, which also includes allergen prevention, cleaning and sanitation plan are in place.

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All staff have been instructed on proper hand washing technique, appropriate glove use and the importance of hygienic zoning.

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1	Nguyen Thi Minh Nguyet	Chairman	0396 325 636	Quality management
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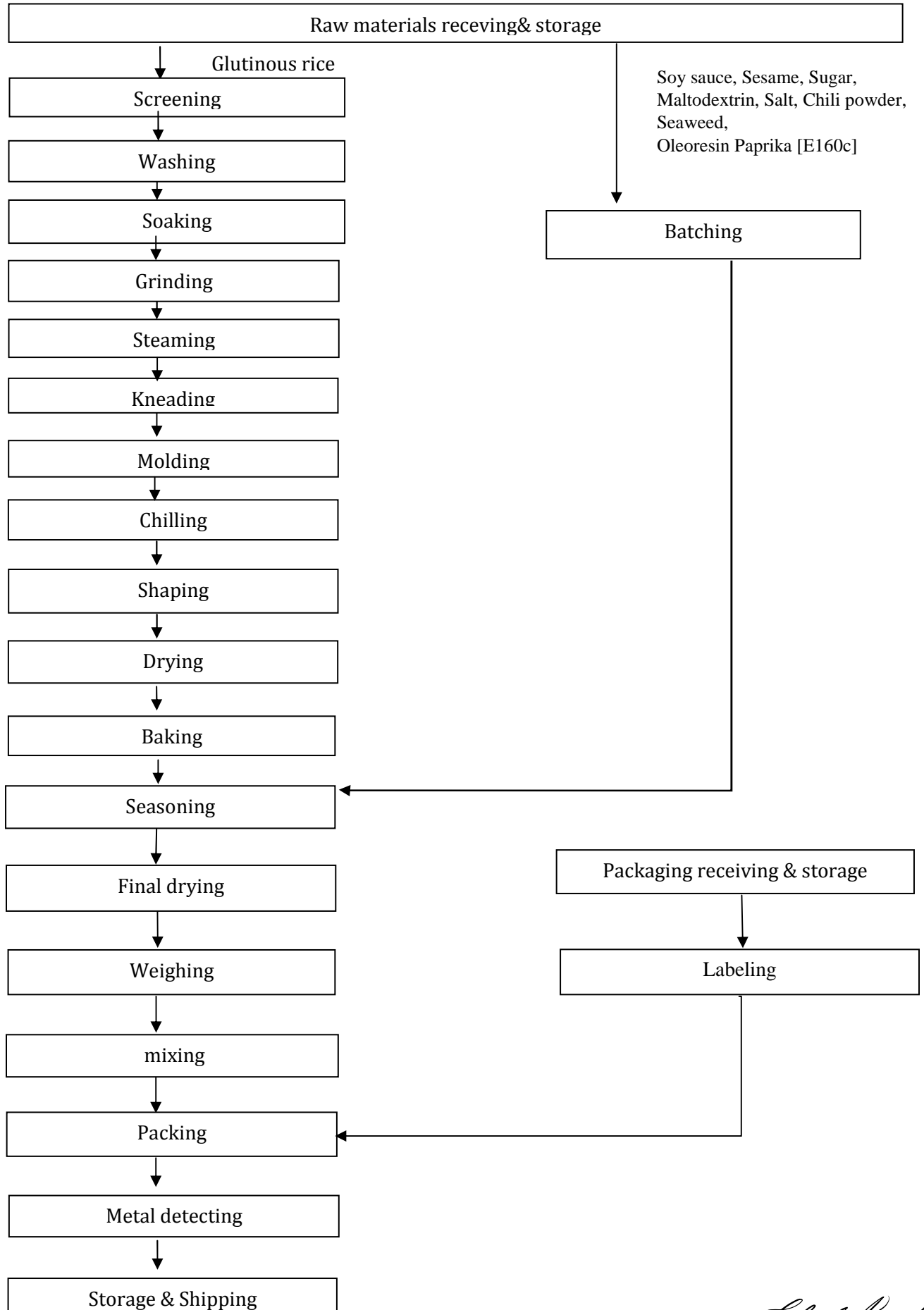
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5	Shelf life	12 months from the date of manufacture
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7	Intended consumers	General public
8	Transport	Cleaned and checked containers
9	Package description	The product is packed in a specialized PE bag to ensure food safety.
10	Instructions on the label	1. Product Name: Rice crackers 2. Origin: made in Vietnam 3. Net weight: 10kgs 4. Gross weight: 11.15kgs 5. Order number: According to the order 6. Ingredients: Glutinous Rice, Soy sauce, Sugar, Maltodextrin, Salt, Water, Sesame, Chili powder, Seaweed, Oleoresin Paprika [E160c] 7. Expiry date (YYYYMMDD): 8. Allergy label: Sesame, Soy sauce (soybean, wheat)



RICE CRACKERS PRODUCTION PROCESS

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PRODUCTION PROCESS STATEMENT

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- (2) Package specifications suitable for product.

Receive raw materials.

All materials from approved and verified suppliers. QC department according to TCVL / QT02 to check and accept the raw materials.

- (1) Glutinous rice: TuongLan rice company, Vietnam - has been assessed and certified for food safety management ISO 22000: 2005.
- (2) White sugar: NgheAn sugar factory, Vietnam - has been assessed and certified for food safety management ISO 22000: 2005.
- (3) Soy sauce: Wan Ja Shan International LLC, USA – with Kosher certification.
- (4) Maltodextrin: ZhuchengDongxiao Biotechnology Co., Ltd., China – with Kosher certification.
- (5) Oleoresin Paprika (Red chili color) [E160c]: Kalsec, Inc, USA – with Kosher certification.
- (6) Seaweed: KOASA (SHANGHAI) TRADING CO., Ltd., China – with COA document.
- (7) Salt, Chili powder: Hong Duong Co., Ltd., Vietnam – with COA document.
- (8) Sesame: FLAVOR FULL FOODS INC., India
- (9) Water: Thanh Son Clean Water Trading Company Limited, Vietnam – meet QCVN 01-1: 2018 / BYT standards.

Storage conditions of packaging materials

- (1) Temperature $\leq 30^{\circ}\text{C}$ & humidity $\leq 70\%$.
- (2) Stored by the subdivision and stamped after receiving.
- (3) Follow first-in-first-out rule.

Storage conditions of raw materials

- (1) Stored with dry storage. Temperature $\leq 30^{\circ}\text{C}$ & humidity $\leq 70\%$
- (2) Follow first-in-first-out rule.
- (3) Allergic ingredients [Soy sauce (soybean, wheat); Sesame]: stored in allergy raw materials section, and sealed to avoid allergy cross-contact
- (4) Stamped to track pink warehousing materials.

Process description

- (1) Screening rice
 - The rice is cleaned from metal and impurities mixed with magnets and a screening system.
 - Screening effects were recorded in report BM01 / QT02-QC-X1-H
- (2) Washing rice, Soaking rice, Grinding, Steaming, Kneading, Molding, Chilling.
 - Washed and soaked for 6-8 hours. Soaking water temperature $\leq 25^{\circ}\text{C}$
 - Mill the rice into flour, steamed, go through the kneading machine, then molding.
 - Stored in cold storage for 48 hours-72 hours. Cold storage temperature $\leq 5^{\circ}\text{C}$.
- (3) Shaping, Drying.
 - Shape and size of Rice chip pellets according to the order.
 - The cutter is checked before production startup, shift change and the end of production.
 - Dried Rice chip pellets until the water content is up to the standard.
- (4) Baking.
 - The Rice chip pellets is baked at 210°C - 225°C .
- (5) Seasoning.
 - The amount of spices seasoning for each type of Rice chip pellets , depend to the requirements of order.
- (6) Final drying.
 - Dry Rice chip pellets at 85°C - 90°C for 60-75 minutes.
 - Moisture content in Rice chip pellets reaches $\leq 4.0\%$. Check with every 2 hours and switching to another type of rice chip pellets .
- (7) Mix cakes.
 - Mixed sorts of weighed Rice chip pellets on conveyor belt. Mixing time per batch is 5 minutes.
- (8) Labeling, packaging PE bags.
 - Labeled all the requirement claims on PE package.
 - Packed the weighed products in PE bags.
- (9) Metal detection & packaging cartons.
 - Continuous Metal detection testing for product.
 - Packed in to cartons.
- (10) Storage, Shipping.
 - Use dried and cleaned containers for goods transportation.



HAZARDS ANALYSIS

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No.	(1) Ingredients / Processing step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Are there any potential food safety hazards that need preventive control?		(4) Justify your decision for column (3)	(5) What preventive control (s) can be put in place to significantly reduce or prevent a food safety hazard? Processes include CCPs, Allergies, Sanitation, Supply Chain, and other preventive controls	(6) Are preventive controls applied at this step?	
				YES	NO			YES	NO
1	Packaging (PE bags) receiving	B	None						
		C	None						
		P	None						
2	Glutinous Rice, Soy sauce, White Sugar, Maltodextrin, Salt, Sesame, Chili powder, Oleoresin Paprika [E160c] receiving	B	None						
		C	Heavy metals, mycotoxins, pesticide residues		NO	Verification of supplier COA			
			Allergens. [Sesame, Soy Sauce]	YES		Present a source of cross-contact	Allergen prevention control - Cross-contact prevention and allergen labelling		NO
P	None								
3	Material storage	B	Pathogenic microorganisms- E.coli, M/Y		NO	Standard operating procedures for warehouse cleaning, Controlling storage			

					temperature and humidity.			
		C	Allergens (Sesame, Soy Sauce) cross-contact during storage		NO	Storage of allergen raw materials in sealed packaging Subdivision to preserve ingredients containing allergy ingredients		
		P	None					
4	Screening	B	Pathogenic microorganisms- E.coli		NO	Short process time, pathogens unlikely to grow		
		C	None					
		P	Metal,foreign matters	YES		Impurities from rice	Process control - screens, magnetic bars	YES
5	Washing	B	None					
		C	None					
		P	None					
6	Soaking	B	Pathogenic microorganisms- E.coli	YES		Soak water may spread contamination	Heating at a later step	NO
		C	None					
		P	None					
7	Grinding	B	Pathogenic microorganisms- E.coli		NO	Short process time, pathogens unlikely to grow		
		C	Greases		NO	Only use food grade grease for potential food-contact surface		
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step	
8	Steaming	B	None					
		C	None					

		P	None						
9	Kneading	B	Pathogenic microorganisms- E.coli	YES		Contamination with equipment	Heating at a later step		NO
		C	Greases		NO	Only use food grade grease for potential food-contact surface			
		P	None						
10	Molding	B	None						
		C	None						
		P	None						
11	Chilling	B	Pathogenic microorganisms- E.coli		NO	SOP - Standard operating procedures that prevent hazards from occurring			
		C	None						
		P	None						
12	Shaping	B	None						
		C	Greases		NO	Only use food grade grease for potential food-contact surface			
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
13	Drying	B	Pathogenic microorganisms- E.coli	YES		Pathogenic microorganisms could groth during the long time drying process	Heating at a later step		NO
		C	None						
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
14	Baking	B	None						
		C	None						
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
15	Seasoning	B	Pathogenic	YES		Contamination with other	Heating at a later step		NO

			microorganisms- E.coli			ingredients			
		C	None						
		P	None						
16	Final drying	B	Aerobic microorganisms, E.coli, Coliform, M / Y, Salmonella.	YES		Drying temperature & time are not up to standards	Process control - Cake drying temperature: 85°C - 90°C. Drying time 60~75 minutes until the moisture content of cake ≤ 4.0%	YES	
		C	None						
		P	Metal	YES		Metal impurities from equipment	Metal detecting at a later step		NO
17	Weighing	B	Environmental pathogens such as Salmonella		NO	Short process time, pathogens unlikely to grow			
		C	None						
		P	None						
18	Mix cakRice chip pellets	B	Environmental pathogens such as Salmonella	YES		Recontamination may occur if environment control is not in place.	Sanitation control – Zoning and environmental sanitation	YES	
		C	None						
		P	None						
19	Packing	B	Environmental pathogens such as Salmonella		NO	Short process time, pathogens unlikely to grow			
		C	Allergens	YES		Product contains sesame, soy sauce allergens	Allergen control – declaration on label	YES	
		P	None						
20	Metal detection	B	None						
		C	None						
		P	Metal	YES		Metal impurities from metal on metal contact equipments operation	Process control - Metal Detector	YES	
21	Storage	B	None						

		C	None						
		P	None						
22	Shipping	B	None						
		C	None						
		P	None						





PREVENTIVE CONTROL PROCESS

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Process control	Hazard (s)	Critical Limits	Monitoring				Corrective action	Verification	Record
			What	How	Frequency	Who			
Rice screening (CCP1)	Physical - foreign matters such as metal	No damaged on screens & magnetic bars surface	Screens & Magnetic bars	Visual inspection	Per hour	Operator	-Segregate products -Track the source of foreign material	-Evaluate the effective equipment use -Certificate of magnetic measurement results of Magnetic bars	Report monitoring the operation of screening machine system.
Final drying (CCP2)	Biological - Aerobic microorganisms, E.coli, Coliform, M / Y, Salmonella.	Temperature: 85°C - 90°C, Moisture content of cake ≤ 4.0%	Temperature gauge & moisture meter	Visual inspection	-Production startup. -Every 2 hours. -production shifts from one item to another	Operator, QC	-Drying again -Notify QC for cause investigation	-Tools calibration -Daily confirm operation of the dryer	The seasoning area report
Metal detectors (CCP3)	Physical – Metal impurities	Fe: 0.8mm; Sus: 1.2mm; Non-Fe: 1.0mm	Metal detector	Continuous inspection	-Production startup. -Every hours -End of production	Operator, QC	-Stop the batch -Notify QC & Maintenance dept. -Recheck product which produced after last time checking	-Evaluate the machine's performance	Metal detector activity tracking reports



CONTROLS PREVENTING ALLERGIES

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Process control	Hazard (s)	Critical Limits	Monitoring				Corrective action	Verification	Record
			What	How	Frequency	Who			
Allergens	Lack of allergen declaration labels: Sesame, Soy sauce (soybeans, flour)	The label is applied to the finished product.	The label on the product matches the standard, clearly stating the allergens: Sesame, Soy sauce (soybean, flour)	Visually check on the finished product's bag	Before use. After 1 hour per hour. When finished.	Packing line worker, QC	If the sticker is not correct, if the error is not attached: -Separate the product, check and re-affix the label. -Define the reason. -Retrain staff to prevent recurrence.	QC checks and compares the quantity of inventory, used quantity, and inventory quantity after completing a shipment. Review relevant verification records, records of corrective action after each shipment, if any	Tracking book using labels. Action record for treatment. Profile verification.

ASSESSMENT OF ALLERGIES IN PRODUCTION LINE

Product name	Production line	Intentional allergen							
		Egg	Milk	Soy bean	Wheat flour	Seeds (Sesame)	Peanuts (Peanuts)	Fish	Shellfish (Shrimp, crab, clam ...)
Rice crackers	1			X	X	X			

	SANITATION PREVENTION CONTROLS	Code: KHATTP-1 Page no: 15/20 Issued: December 15, 2017 Version: 01
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1. Sanitary zoning - environmental monitoring

a. Outside the factory

Factory entrance	Office	Equipment	Personal locker room	Ladies' dressing room	Men's dressing room	Non-production area
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b. Inside the factory

Raw material storage	Rice screening area	Steaming area	Chilling area	Shaping area	Drying area
Baking area	Mixing & final drying area	Metal detection, packaging area	Material Area	Finished products storage area	

2. Implementation process

- **Personal hygiene.** Before entering the factory. During production: every 2 hours.

+ Factory employees

1. Store personal items in the closet.
2. Change shoes, uniforms
3. Hair rolling, impurities on hats, clothes
4. Wash your hands with hand sanitizer
5. Let your hands dry
6. Sterilized with 70% alcohol

+ Customers entering the factory

1. Keep items that are not allowed in the workshop in the guest lockers.
2. Wear protective clothing for guests. (Mask, hair hood, beard, protective shoes)
3. Hair rolling, impurities.
4. Wash your hands with hand sanitizer
5. Let your hands dry
6. Sterilized 70% alcohol.
 - The protective gear of customers (white blouse, hat) after use is collected to clean, Mask, protect shoes from not reuse and put in the trash.

Monitoring: The cleaning supervisor visually observes the presence of properly equipped personnel, before the start and after lunch break, and every 2 hours.

Edit: Staff are instructed to dress appropriately.

- **Cleaning equipment, tools, the environment:**
 - + Follow the procedure of cleaning instructions for tools, equipment, factories.
 - + Frequency: after every 4 working hours and after the end of production shift.

Record:

- Personal hygiene inspection report before entering the factory. BM01.SSOP07
- Report on daily hygiene inspection BM 01.SSOP 04 X1

Verification:

- Everyday, QC checks the probability of employee's hands after washing hands, the surface is in direct contact with the product after cleaning with the RIDA CHECK rapid test. BM03 / SSOP 07
- Periodically invite competent agencies to take samples of workers' hands after cleaning, sample surfaces in direct contact with products, samples of working environment to check microbiological criteria. 1 time / year.
- Sampling the finished cake to be sent for testing at I-MEI FOODS (TW), or at a facility capable of testing: FCC CONTROL AND FUMIGATION JOINT STOCK CO.(VIAS 021), HAI DUONG MEDICAL TECHNICAL UNIVERSITY(VILAS 492).

Evaluate test results(Corrective action for positive results):

- If positive, positive areas will be re-sampled within one day of notification and before intensive cleaning procedures are performed. Additional samples were taken in other potentially problematic areas in an attempt to locate a contaminated site. Samples are tested individually, without combinations.
- Intensive cleaning procedures to be performed after completion of sampling.
- Production can be continued after cleaning and product can be shipped.
- If all samples are again negative, continue with normal sampling frequency.
- If one or more samples are positive, perform a corrective action investigation to resolve the problem.
- Take a semi-finished sample for inspection and keep it according to the corrective action protocol. Check the product again for verification.



SUPPLY CHAIN PREVENTION PROGRAM

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Materials	Hazard. Supply chain control required	Prevent Controls apply	Verification activities	Verification procedure	Approval criteria
PE bag	Chemistry: Contaminants	Manufacturing suppliers comply with QCVN-12-1: 2011 / BYT	Third party audit reports (BVQA International Certification Body)	Copy of Assessment by the Evaluation Body	The QC department reviews the analytical certification report from the supplier.
Material (Glutinous Rice, Soy sauce, White Sugar, Maltodextrin, Salt, Water, Sesame, Chili powder, Seaweed, Oleoresin Paprika [E160c])	<ul style="list-style-type: none"> - Biology: Plant pathogens such as: E. coli, Coliform, Salmonella, M / Y ... - Chemistry: Heavy metals, Plant protection residues, Mycotoxins, Genetically modified. 	<ul style="list-style-type: none"> - Follow QCVN. Decision 46 2007 limits biological and chemical pollution in food. - QCVN 8-1-2011 / BYT limits fungal contamination. - Circular 50.2016 / BYT Regulating plant protection drug residue limit in food 	<ul style="list-style-type: none"> - 3rd party review reports. - QC to send samples for testing 	<ul style="list-style-type: none"> - Copy of Assessment by the Evaluation Body. - Report test results. 	QC department reviews analysis certification report from supplier, Test results.
Processing water	Thanh Son CO.,LTD	2015.01.02	<ul style="list-style-type: none"> - Biology: Coliforms, E. coli - Chemistry: Heavy metals. 	<ul style="list-style-type: none"> - COA supplier. 1 time / month - Sampling for testing. 	Certification of test results.
Glutinous Rice	TUONG LAN AGREX CO., LTD	2015.01.02	<ul style="list-style-type: none"> - Biology: M / Y - Chemistry: Heavy metals, GMOs, Mycotoxins, Pesticide residues. 	<ul style="list-style-type: none"> - Certification report from supplier. - Take samples for annual testing 	Certification of test results.

Soy sauce	Wan Ja Shan International LLC.	2015.01.02	<ul style="list-style-type: none"> - Biology: Total aerobic bacteria, E.coli, Coliforms, Salmonella, M / Y. - Chemistry: Heavy metals, 3-MCPD, mycotoxins. 	<ul style="list-style-type: none"> - Supplier COA. 1 lot / 1 time - Take samples for annual testing 	Certification of test results
White sugar	NgheAn Sugarcane and Sugar Company Limited.	2015.01.02	<ul style="list-style-type: none"> - Biology: Total aerobic bacteria, E.coli, Coliforms, M / Y, Alicyclobacillus. - Chemistry: Heavy metals, Pesticide residues, mycotoxins, SO2 allergen residues 	<ul style="list-style-type: none"> - Supplier COA. 1 lot / 1 time - 3rd party analytical certificate. 1 time / year 	Third party test results certification
Maltodextrin	ZhuchengDongxiao Biotechnology Co., Ltd., Zhucheng, China	2015.01.02	<ul style="list-style-type: none"> - Biology: Total aerobic bacteria, E.coli, Coliforms, Salmonella, M / Y, Staphylococcus aureus, Enterobacteriaceae, Staphylococcocoagulas e-Positive, Staphylococcal enterotoxin, L. Monocytogens - Chemistry: Heavy metals, Pesticide residues, mycotoxins, SO2 allergen residues. 	Supplier COA	Certification of test results

Salt	Hong Duong Company Limited	2015.01.02	Chemistry: Heavy metals	- Supplier COA - 3rd party analytical certificate. 1 time / year	Certification of analysis results
Sesame	FLAVOR FULL FOODS INC. INDIA	2015.01.02	- Biology: Microbiological filial piety, E.coli, Coliform, M / Y. - Chemistry: Heavy Metal, Ethylene Oxide Preservative	- Supplier COA. - Take samples for testing	Certification of analysis results
Chili powder	Hong Duong Company Limited	2015.01.02	- Biology: Salmonella - Chemistry: Heavy metals, Sudanese chemicals, Mycotoxins, Pesticide residues	Take samples for testing	Certification of analysis results
Seaweed	KOASA (SHANGHAI) TRADING CO., LTD	2015.01.02	- Biology: Total aerobic bacteria, E.coli, Coliforms - Chemistry: Heavy metals, preservatives Antioxidant, Anticorrosive	- Supplier COA. - Take samples for testing	Certification of analysis results
Oleoresin Paprika(E160c)	Kalsec, Inc, USA	2015.01.02	- Biology: Total aerobic bacteria, E.coli, Coliforms. - Chemistry: heavy metals	Take samples for testing	Certification of analysis results

	PRODUCT RECOVERY PLAN	Code: KHATTP-1 Page no: 20/20 Issued: December 15, 2017 Version: 01
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List of product recalls team members

Full name	Part	Phone number / e-mail
Đoan Thi Hong Gam	Import and export	0349651596 imeifoodsvn@gmail.com
Nguyen Thi Minh Nguyet	Quality management	0396325636 kiemhoavnimeifood@gmail.com
Vuong Dinh Phien	Manufacturing	0364270638 dinhphien06@gmail.com
Pham Thi Hanh	Purchase	0905666735 hanhimei71@gmail.com
Le Thi Diem Huong	Accountant	0986356646 diemhuong.le@gmail.com

Steps to be taken

Implementation content	Responsibility	Document
Take note of feedback on defective products	Import and export Department	BM01 / QT07
Identify and confirm the defective product code through production records	Import & Export Department, Quality Control, Manufacturing	BM02 / QT07
Investigate the cause of the defective product. Meeting to consider and propose a treatment plan	Import & Export Department, Quality Control, Manufacturing Leadership	BM01 / HD01
Send a notice to customers to request assistance in collecting and isolating this product.	Import and export Department	BM02 / HD01
Error product recall statistics	Import and export	BM03 / HD01



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Surveillance + Transition Audit ISO 22000 Food Safety Management System



Organisation	I-MEI FOODS (VIET NAM) CO., LTD		
Address	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam		
City	Hai Duong	Region	Hai Duong (Red River Delta)
Postcode	81000		
Country	Vietnam		
Client Representative	Ms. Le Diem Huong	E-mail	diemhuong.le@gmail.com
Site Food Safety Team Leader	Ms. Nguyen Thi Minh Nguyet	E-mail	minhnguyetimeifoods@gmail.com



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Additional Standard(s) (covered in this audit), if any:	<input checked="" type="checkbox"/> HACCP– Codex Alimentarius <input type="checkbox"/> GMP– Codex Alimentarius		
Accreditation Body(s)	UKAS (ISO 22000:2018); VICAS (HACCP Codex)		
Site(s) audited:	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam		
Start and end date of audit:	16+17/12/2020	Last Date Previous Audit	03/12/2019
		Certificate Expiry Date:	21/06/2021
Total Man Days	1.0 manday for surveillance audit + 0.5 manday for transition	Previous Audit Type:	Surveillance
Audit Time Justification	N/A	Hours Spent on Product Realization:	06
Deviation from audit plan and justification	No deviation		
No. of FTE Employees:	45	No. of Shifts:	02
No. of HACCP Plans:	02	No. of Production Lines:	02
Food Chain Category:	<input type="checkbox"/> A I Farming of Animals for Meat/ Milk/ Eggs/Honey <input type="checkbox"/> A II Farming of Fish and Seafood <input type="checkbox"/> B I Farming of Plants (other than grains and pulses) <input type="checkbox"/> B II Farming of grains and pulses <input type="checkbox"/> C I Processing of perishable animal products <input type="checkbox"/> C II Processing of perishable plant products <input checked="" type="checkbox"/> C III Processing of perishable animal and plant products(mixed products) <input checked="" type="checkbox"/> C IV Processing of ambient stable products <input type="checkbox"/> D I Production of Feed <input type="checkbox"/> D II Production of Pet Food (PAS222) <input type="checkbox"/> D II Production of Pet Food (ISO/TS2202-1) <input type="checkbox"/> E Catering <input type="checkbox"/> F I Retail <input type="checkbox"/> F II Food broking/Trading <input type="checkbox"/> G I Provision of Transport and Storage Services for Perishable Food and Feed <input type="checkbox"/> G II Provision of Transport and Storage Services for Ambient Stable Food and Feed <input type="checkbox"/> H Services <input type="checkbox"/> I Production of Food Packaging and Packaging Material <input type="checkbox"/> J Equipment manufacturing <input type="checkbox"/> K (Bio) Chemical Manufacturer	Food Sector(s):	C3b, C4c
Lead auditor:	Mr. Truong Minh Man		
Team members:	Nil		
Additional attendees and roles:	Nil		
Scope of certification	Manufacturing of Rice Crackers; Processing of Pancake		



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Exclusions from Scope	None
Description of Organisation	IMEI has build 1995, 20000 square metres and has build in 12000 square metres for production and warehouse. Factory has 02 production lines and 02 HACCP plan to processing of crackers and pancake, total employees include temporary are 45 people. 02 shift working per day, 06 days per with. Start 07:00 am to 16:00 pm; 16:00 to 24:00 am. Market: Asia, Canada, USA, EU, Australia ...

1. AUDIT OBJECTIVES

The objectives of this audit were:

To determine conformity of the management system, or parts of it with audit criteria and its:

- ability to ensure applicable statutory, regulatory and contractual requirements are met,
- effectiveness to ensure the client can reasonably expect to achieve specified objectives, and
- ability to identify as applicable areas for potential improvement

2. CURRENT AUDIT FINDINGS AND CONCLUSIONS

NUMBER OF NON-CONFORMITIES	
Critical	00
Major	00
Minor	02

This was a process-based audit focusing on significant aspects, risks and objectives required by the standard(s). A sampling process was used, based on the information available at the time of the audit. Methods of assessment included interviews, observation and review of documentation.

The audit team concludes that the organization **HAS** established and maintained its management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products or services within the scope and the organization's policy and objectives.

Based on the result of this audit the audit team recommends that certification be GRANTED



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3. SCOPE OF CERTIFICATION

Has this scope been amended as a result of this audit? NO

This is a multi-site audit and an Appendix listing all relevant sites and/or remote locations has been established (attached) and agreed with the client NO

For integrated audits, confirm the current level of the client's IMS integration HIGH

4. NON-CONFORMITIES

Minor Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Actions / Corrective Action	Date to Complete Action
1 of 2	8.2.4a	Partial peel-off was observed on the wall at the Flour Sieving room (Pancake line)	Root cause: the old wall, so there is some point peel-off.	Correction: removed the peel-off and repainted the wall in the Flour Sieving room (Pancake line). Corrective action: Check the facility status in factory (wall, ceiling and floor) every 6 month and record in HACCP verification report.	07/01/2021
2 of 2	8.2.4e	Partial paint peel-off was observed on the Flour Separate machine (Pancake line)	Root cause: the old machine, so there is some point paint peel-off.	Correction: removed paint peel-off and replaced by inox for the Flour Separate machine (Pancake line) Corrective action: Check the machine status in factory every 6 month and record in HACCP verification report.	07/01/2021

Major Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed
		Nil				

Critical Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed



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		Nil			

Reviewed and Accepted by: Truong Minh Man	Date: 08/01/2020
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5. GENERAL OBSERVATIONS & OPPORTUNITIES FOR IMPROVEMENT

Clause	Commentary
	Nil

6. PREVIOUS AUDIT RESULTS

The results of the last audit of this system have been reviewed, in particular to assure appropriate correction and corrective action has been implemented to address any nonconformity identified. This review has concluded that:

The action plan has been adequately implemented and is now considered closed

Nr	Grading	Details of Non- Conformance	Evidence of Conformity	Closed
1	Minor	It's mention that the food safety objective is evaluated during management review meeting, but the management review meeting report does not mention the result of this evaluation.	Verified the Management Review meeting minute – BM02/QT03 date 05/11/2020 with reviewed the food safety objectives, all objectives meet requirement	16/12/2020
2	Minor	Alcohol – Test report No.VS-4842-12 (Only Quality test), hand soap (TCCS 08-2016/CNPGP) have no conform to use in food processing industrial	Verified test report for alcohol no 20V02KK00361-1 date 11/02/2020 by Vinacntrol lab Verified test report for hand soap no 030818-4906 date 06/08/2018 by Pasteur lab	16/12/2020
3	Minor	Have not training about Pest control for staff	Verified trained certificate of Ms. Nguyen Thi Nga no KSCTDVGH09.12.19/SIAMB date 15/12/2019 by SIAMB	16/12/2020
4	Minor	As defined of HACCP plan, the critical limit of CCP is “Not detected of Foreign matter” by random take sampling & testing, It' s not suitable for reduce of hazard from product	Verified the Rice sieving record – BM03/QT02-QC-X1-H on Nov 2020 Verified the calibration of magnet no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab	16/12/2020
5	Minor	No testing report of soya sauce, roasted seaweed	Verified the test report for roasted seaweed no 172-9/LaboXNATTP date 16/02/2020 by Food Safety Testing lab (VILAS 492) Verified the test report for soya sauce no 172-8/LaboXNATTP date 16/02/2020 by Food Safety Testing lab (VILAS 492)	16/12/2020
6	Minor	Have no calibrated label of Dryer thermometer	Verified the calibrated label of Dryer thermometer on 04/12/2020	16/12/2020

7. AUDIT ATTENDANCE RECORD – (OPENING, SITE AUDIT, CLOSING)

Name	Position	Opening	Site Audit	Closing
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Mr. Chen Chun Chia	Vice General Director	X		X
Mr. Nguyễn Văn Diện	Vice Director	X	X	X
Ms. Lê Thị Diễm Hương	Admin Manager	X	X	X
Ms. Nguyễn Thị Minh Nguyệt	QC manager	X	X	X
Ms. Nguyễn Thị Thuần	Vice QC manager	X	X	X
Mr. Vương Đình Phiến	Production manager	X	X	X
Ms. Nguyen Thi Nga	Production	X	X	X
Ms. Pham Thi Hanh	Purchasing	X		X
Nguyen Thi Thanh Thuy	HR	X		X
Ms. Doan Thi Hong Gam	Business	X		X



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8. AUDIT SUMMARY

Describe any changes in the management systems since the last audit:

The facility of factory no significant change since the last visited.
 Food Safety Team Leader Ms. Nguyen Thi Minh Nguyet is person of charge in FS communication.
 The Documentation System is updated some WIs for training and keeping stable activities

Summarise any recalls or withdrawals since the last audit:

None

Key processing steps and Control measures:

During the audit the control of the following key processing steps and operational prerequisite programs (oPRPs) and CCP(s) were verified. All oPRPs and CCP's should be verified.

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination (Y/M, E.Coli, Salmonella)	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min - Moisture < 4% - Monitoring every one hour to temp. - On hold, re-drying again 	YES
CCP3	Metal detection	Metal contamination	<ul style="list-style-type: none"> - 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control 	YES

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delievery



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CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP3	Metal detection	Metal contamination	<ul style="list-style-type: none"> - 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control 	YES



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9. AUDIT RESULTS AND CONCLUSION

In order to confirm the client has adequately completed the transition to ISO22000:2018 the following section MUST be completed in full. By implication if the client has complied with the requirements in terms of the overall Food Safety Management System then it confirms that the client has implemented and is maintaining the PDCA cycle

4 Context of the organization	
4.1 Understanding the organization and its context	Conform
4.2 Understanding the needs and expectations of interested parties	Conform
4.3 Determining the scope of the food safety management system	Conform
4.4. Food safety management system	Conform

Context of the organization: determined in "Context of organization and Needs and expectations of interested parties" - BM01/QT14 issued on 01/10/2020 approved by Mr. Chen Chun Chia – General Director, including internal and external issued as below:

- Context of the organization will be reviewed annually in Management review meeting.
- Purpose and strategy direction of company that affect its ability to achieve the intended results of its quality management system.
- Internal issues include: resource, production equipment, raw material, factory space, ...
 - Knowledge: knowledge for implement production
 - Machineries: all machineries and equipment were meet requirement from customer
 - Working & method: Quality Policy, Quality Objectives was established and communicated to all related Departments, all procedures and Working Instruction were issued and available at working station
 - Material: short of material due to buy material in suppliers approved
- External issues include: market, supplier, subcontractor, weather, ...
 - Competitor: there are some company which have produce the same field, so company has difficulty about price competitor, qualified workers
 - Government requirement: regulation of Government has changes continuously
 - Customer: was managed and reduced

Interested parties: determined in "Context of organization and Needs and expectations of interested parties" - BM01/QT14 issued on 01/10/2020 approved by Mr. Chen Chun Chia – General Director:

- Government: expect legal obligation, security, environmental sanitation, paying taxes in accordance with regulations, ...
- Board of Director: expected high profit, continuous improvement to increase productivity, reduce the production cost,...
- Customer: expect to receive good product, delivery on time, good price, comply regulation of government ...;
- Suppliers, subcontractor: expect full payment, receive many contract and stable, ... ;
- Employees: they expected working in safety working environment, have enough social welfare, yearly salary increasing

Scope: approved on 01/10/2020 by Mr. Chen Chun Chia – General Director
 Scope: Production of Rice Cracker and Pancake.
 Address: Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam
 The processes needed for the quality management system and their application throughout the organization has been determined. The inputs required, and the outputs expected from these processes have been also determined.
 HACCP plan:
 Product: Rice cracker - HACCP01 rev 3 date 01/10/2020
 Product: Pancake - HACCP-02 rev 03 date 01/10/2020
 Verification and Internal audit procedure – QT09 rev 01 date 01/10/2020
 Management review Procedure – QT03 rev 01 date 01/10/2020
 Document control and Record control procedure – QT01 rev 01 date 01/10/2020
 Nonconformity product control procedure – QT10 rev 01 date 01/10/2020
 Corrective action procedure – QT08 rev 01 date 01/10/2020



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Recall WI – HD01 rev 01 date 01/10/2020
 Identification WI – HD02 rev 01 date 01/10/2020
 Document master list – BM01/QT01 updated 01/10/2020

5 Leadership

5.1 Leadership and commitment	Conform
5.2 Policy, Establishing and communicating the food safety policy	Conform
5.3 Organizational roles, responsibilities and authorities, including FST and FSTL	Conform

Top Management: Mr. Chen Chun Chia – General Director
 The food safety policy was established by top management & communicated to all people, objectives were monitored as monthly, yearly and reviewed by management review meeting. Responsibility & authority are clearly established for all position, food safety management system are well prepared emergency preparedness are well prepared & practical periodic
 This was showed in policy and management review meeting record.
 Policy issued 01/10/2020 by Mr. Chen Chun Chia – General Director. Food safety policy is supported by measurable objectives and approved. The Policy disseminate to all staff via Meeting, Notice Board Announce at Meeting Room, Main Gate, Canteen, Production area
 Food safety Policy “Commitment to producing and supplying quality products, ensuring food safety and hygiene” Food Safety policy communicated, understood, and applied at all levels within the organization through training and on board
 Food Safety policy available to relevant interested parties through email, website, documented information, contract, leaflet, brochure, ...
 Organization and Responsibilities and authorities issued on 01/10/2020 approved Mr. Chen Chun Chia – General Director: Production, Technical, AD/HR; Sale, QA, Purchasing, WH
 Food safety team leader is Ms. Nguyen Thi Minh Nguyet has experience and trained for food safety knowledge in spice industry over 10 years, decision no doc. ref 01/2020/QD-ISO, HACCP team are 13 persons from management, HR, business, technical, production department
 Leader: Nguyen Thi Minh Nguyet: ISO 22000:2018 cer no CHN19/878 date 27/05/2020 by VIFI Vietnam HACCP team are 13 members from management, HR, business, technical, production department, base on decision no 01/2020/QD-ISO date 01/10/2020 approved by Mr. Chen Chun Chia – General Director.
 All persons shall have the responsibility to report problem(s) with regards to the FSMS to Ms. Nguyen Thi Minh Nguyet – QA Manager and FSTL

6 Planning

6.1 Actions to address risks and opportunities	Conform
6.2 Objectives of the food safety management system and planning to achieve them	Conform
6.3 Planning of changes	Conform

Clause 6.1:
 Defined in risks and opportunities control procedure – QT14 rev 01 date 01/10/2020
 Department Manager is in charge to identification the risks and opportunities → Department Manager is in charge to evaluate the risks and opportunities base on the influence level → All high risks/ opportunities >= 6 score or severity = 3 must be reported in management review meeting → Department Manager will be establish and implement the countermeasure for each specified risk → ISO group is in charge to summarize and follow the performance, report in management review meeting and keep the original record.
 Evaluation method: Severity (S) are classified according to a scale of 3 levels from 1 to 3; Occurrence (O) are classified according to a scale of 3 levels from 1 to 3; Risk core = (S) x (O); Critical risk/ Big opportunities score >= 6 score or (S) = 3.
 Verified “Identification of risks and opportunities, Risk assessment record - BM02/QT14 date 01/10/2020”. In this record show the Procedures/Work Instructions to control the determined risks. The determined risks decreased the severity to low.

Clause 6.2:
 Checked the Objective 2020 established and action plan to achieve the objective – BM01-MT-01 date 01/10/2020
 - 100% finished product is food safety



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- Zero recall and not complaint on food safety
- 100% staff training

Communicated through regularly meeting, notice board & all new employee is introduced company policy when they joint through introduction program.

The objectives are clearly communicated to all employees through company year meeting, monthly meeting, from there KPI is setting out for each department. The results of monitoring monthly showing that the targets are in progress achieve.

Monitoring every Quarterly, last monitoring on 30/11/2020, all objectives meet target.

Clause 6.3

Defined in Change control procedure – QT15 rev 01 date 01/10/2020: Confirmation of change → Review / determine change → Carry out the process or change → review in management review (Top management will review all changes related QMS/FSMS)

All the changes related QMS/FSMS such as the quality management system, replacing the process, equipment, changes to the TCVN or from the legal requirements, changing the customer requirements and other changes are review the purpose, the person in charge related and the importance with QMS...

Organizational Knowledges

To ensure that organizational knowledge is retained and transferred, the necessary knowledge will be recognized by appropriate means, possibly written information, and associated with processes and products. products and services of the company. For example:

- written information about the process, or product and service;
- previous regulations and work instructions;
- The experience of skilled personnel and their processes and activities;
- Knowledge of technology and infrastructure related to the organization

7 Support

7.1 Resources

7.1.1 General

Conform

7.1.2 People

Conform

7.1.3 Infrastructure

Conform

Site tours has been conducted for Plant perimeter, Production areas, material warehouse, finished product warehouse, surface drainage, Chemical warehouse, Waste-House, Prerequisite programmes (PRP's) for infrastructure have been verified on site, general was maintained properly.

Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Layout was available separate the route of material, product, machine & people

Equipment located in easy way for cleaning practice & maintain

The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored

Verified on site, general was maintained properly

Refer to ISO/TS 22002-1:2009: PRPs for food processing

7.1.4 Work Environment

Conform

Site tours has been conducted for Plant perimeter, Production areas, material warehouse, finished product warehouse, surface drainage, Chemical warehouse, Waste-House, Prerequisite programmes (PRP's) for infrastructure have been verified on site, general was maintained properly.

Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Layout was available separate the route of material, product, machine & people

Equipment located in easy way for cleaning practice & maintain

The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored

Verified on site, general was maintained properly

Refer to ISO/TS 22002-1:2009: PRPs for food processing

7.1.5 Externally developed elements of the food safety management system

Conform

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7.1.6 Control of externally provided processes, products or services	Conform
<p>The Company don't use any externally source/out-source for their process, they following legal requirements and customer requirements for their FSMS for PRPs, the hazard analysis and the hazard control plan, legal requirement such as:</p> <p>HACCP Codex Alimentarius QCVN 01-2009/BYT QCVN 12-1:2011/BYT Decree 15:2018/ND-CP QCVN 8-1:2011/BYT QCVN 8-2:2011/BYT QCVN 8-3:2011/BYT Decision 46:2007/BYT Circular 50:2016/TT-BYT Commission Regulation (EC) No 2073-2005-Microbiological criteria for foodstuffs Regulation (EC) No 178-2002-General principles and requirements of food law Regulation (EU) No 1169-2011-Food information to consumers (including allergen)</p> <p>Purchasing procedure and Supplier assessment procedure - QT06 rev 02 date 01/10/2020. Verified supplier's evaluation Criteria (BM02/QT06): Quality, food safety, Price, Payment method, Food Safety List of supplier approved - BM03/QT06 total 21 suppliers such as: Vimaflour (wheat flour); Mía đường Nghệ An (sugar); Cai Lan (shortening); DakLak Agricultural (tapioca starch); Tuong Lan (rice);.... Verified: the supplier assessment on 07/01/2020 for supplier such as: Vimaflour (wheat flour); Mía đường Nghệ An (sugar); Cai Lan (shortening); DakLak Agricultural (tapioca starch); Tuong Lan (rice);....</p>	
7.2 Competence	Conform
<p>Training procedure – QT04 rev 01 date 01/10/2020 Training Plan has been established annually based on the results from survey and management policy. Training program in 2020 was established on 03/01/2020 Personnel who performed work affecting conformity to food safety has been determined the necessary competence. Checked initial training records of production workers. Internal regulation before going to production area has been posted in front of production workshop and well implemented. Visual checked workers for uniforms, PPE, personnel hygiene. Training for food safety conducting records, On-the-job training, in-house training and external training Training plan include: - HACCP, SSOP training - Policy and objective, regulatory - Food safety training record New staff training (regulation, policy, food safety, working instruction). Checked for some training records: - ISO 22000:2018 awareness training course date 22/05/2020 by VIFI Vietnam: for all HACCP team and Manager - Verified training record for Food safety: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for allergen: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for HACCP, SSOP, GMP: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for CCP: 09/05/2020 by Mr. Nguyen Van Dieu confirmation food safety knowledge no no 01/2020/XNTHKTATTP date 26/11/2020 The effectiveness of training has been confirmed. Peoples are aware of the relevance and importance of their activities.</p>	
7.3 Awareness	Conform
<p>Interviewed 04 workers in the production area >> Understood food safety policy, objectives of the FSMS relevant to their tasks, their individual contribution to the effectiveness of the FSMS, including the benefits of improved food safety performance and the implications of not conforming with the FSMS requirements.</p>	
7.4 Communication	Conform
<p>Defined in “Communication WI – HD03” rev 01 date 01/10/2020 <u>External communication:</u></p>	

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Communication and regulation update by QA department and HR/Admin belong on, update new regulation from Ministry of Agriculture, Ministry of Health
 Communication was provided for external and internal communication which designed person such as Material specification, formulation, process specification and manage in the internal processes. Food safety team has been responded to update the relevant regulation and provided the recognized product specification
 Communication through organization by monthly meeting minutes
 Customer review minutes by HOD
 Customer survey and satisfaction conducted by QC and BOD department, evaluation results by customer chose service
 Customer complaint defined in Customer complaint procedure – QT07 rev 01 date 01/10/2020 was established with customer handling team from production, QA & management, root cause, corrective action has been a part of procedure
 There is no customer feedback on food safety up to now
 Regulation update by Legal department responsibility and implemented communication through factory

Internal communication:

Internal communication procedure by meeting minutes, policy, announcing, mail box, confidential mechanism system reporting.

7.5 Documented information, Including external origin	Conform
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Document control and Record control procedure – QT01 rev 01 date 01/10/2020
 Document master list – BM01/QT01 updated 01/10/2020
 The organization has established food safety documentation system and it have been under controlled HACCP team.
 The documents are ensured that all proposed changes were reviewed prior to determine their effect to food safety: approved document before used, current revision status, relevant document from external origin were showed on document master list.
 Document management control include

- Maintenance of a master list of current documents
- Defined responsibility for management of documents
- Defined approval authority
- Defined mechanisms for document revisions, issuance and approval
- Means to ensure that only the current version of documents is used, and all invalid and obsolete document are archived or removed from the system
- Identification of documents that need to be kept for legal or knowledge preservation purposes
- Requirements for authorized access control and appropriate security
- Records are retained by two type: hard copy and soft copy

Retention time of record 03 years
 Record control procedure was established and securely storage, easily accessible, it has been defined the control needed

8 Operation	
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8.1 Operational planning and control	Conform
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8.2 Prerequisite programmes (PRPs)	Minor NC
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8.3 Traceability system	Conform
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8.4 Emergency preparedness and response	Conform
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Clause 8.1:
 This was defined in HACCP Plan:
 Product: Rice cracker - HACCP01 rev 3 date 01/10/2020
 Product: Pancake - HACCP-02 rev 03 date 01/10/2020
 Legal identify QCVN01:2009/BYT water, QCVN 8-1:2011/BYT: mycotoxin in food, QCVN 8-2:2011/BYT: heavy metal in food, QCVN 8-3:2011/BYT: microbiology in food, QCVN 12-1:2011/BYT: packaging material, decision 46/2007 Vietnam for microbiological & chemical contaminant in food

Clause 8.2:
 PRP was established and implemented, e.g. pest control, waste control and wooden control, personnel hygiene, cleaning program etc



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Factory is suitable for food processing
 Physical is made from concrete & glass, equipment is made from stainless steel.
 Floors without standing water observed. Glass windows with adhesive sheet to protect against breakage.
 Windows for ventilation in the storage are screened.
 All lights are covered to protect against breakage. Access to the void is designed from outside processing areas and screened to prevent pest ingress. Drainage system inside & outside processing area, covered, ceiling completely sealed
 External doors are self-closing and have plastic curtain to prevent pest ingress. Dock levellers are close fitting.
 Daily checking hygiene practise Nov 2020, record BM01.SSOP-07 version 01: personal hygiene (hand, clothes, nail, open wound, eye red, jewellery, pitting), plant surrounding, waste disposal, pest control, chemical control, metal control, CCP, warehouse, cleaning (wall, floor, ceiling, machine,), toilet, locker, WH
 Cleaning SSOP-04 defined tool, chemical (alcoholic 70o, liquid soap), area class of cleanness, verification method of cleaning, cleaning plan date 15/11/2020 version 06. Cleaning record BM02.SSOP-04.
 Testing plan for air of packing room BM01.SSOP-03 on 01/03/2020
 swab test: test report no 170-4/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC; E.coli, coliform, S.aureus, Sal, (hand swab, conveyor, chậu inox, table) > ND
 swab test: test report no 170-5/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC; E.coli, coliform, S.aureus, Sal, (thùng đựng nước, khay đựng bánh) > ND
 Chemical control SSOP-06 issued 01/11/2015: alcohol, trolemon, liquid soap, Oxy storm
 Waste contact household waste SSOP-05. Hazardous waste contract no 01.07/HD2017/MP-NM with Minh Phuc (QLCTNH: 1-2-3.052.VX valid to 28/08/2022) (light, cell,ink., lubricant). record no 01/2020/30.00068.T date 10/07/2020;
 Health check 14/07/2020, by Hai Duong Preventive Health centre, for all staffs. contract no 40/KSBT-KSKDK date 04/07/2020. Test for eyes, nose, ear, teeths, stomach, skin, Lao, HAV IgG, HbeAg, normal people carry dangerous microbial (100% not have).
 SSOP-01 issued 01/11/2015 - Pest control handle by them shelf target insect, rat. Chemical Permer UK 50EC, Maxthor, Fendona 10 SC for insect, Storm, glue for rat. Treatment 3 month for insect, daily treatment/week for rat. Pest map include 18 bait box, 9 light traps.
 Insect killer light monitoring report No.BM03.SSOP/01 on Nov. 2019
 Pest record BM02.SSOP/01 – Nov. 2019 for insect and rat, done by staff.
 Spray for killed of insect done by HEALTH CARE CENTER every 03 months, Contract No.17/HĐ-YTDP on 02/01/2019. Fumigation record date 06/12/2020: used chemical permethrin 50EC () by Mr. Nguyen Van Thanh. Report No. BM01.SSOP-01 on 22/09/2019 maintained
 Cockroach trap monitoring report BM04.SSOP/01 on Nov. 2019
 SSOP-03 issued 01.11.2015 – Water control: Water is city water then pass through treatment system: sand filter, carbon filter, fine filter, chlorine treatment 0.5-1ppm, QCVN 01-2009.
 Water tap monitoring report No.BM02.SSOP/03 on Nov. 2020
 water: test report no 170-15/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): complied with QCVN 01:2009/BYT
 Maintenance QT-11, machine list update 2020, include 27 machine. Maintenance plan BM/QT-11 date 15/1/2020, monthly maintenance machine. Verified maintenance record of drying, no failure related CCP.
 Warehouse is maintained in good condition, in normal temperature. Stock control done weekly. Product during storage is identified by label, release time after 7 days for microbial test.

There are 02 minor NC, Detail in CAR

Clause 8.3

Tag identification in term of lot no., product name, expiry date has been established and adequate maintained to ensure traceability system. The stock rotation control with production order identified for individual incoming material through dispatch which suitable for traceability and recall system and tracking system is finished in short time. The traceability system has been established and implemented which is able to trace materials from source through all stages of processing and distribution of the finished product to the customer. Identification and records were applied throughout raw materials, ingredients, packaging materials, and finished product. The identification code can be used for traceability
 Identification WI – HD02 rev 01 date 01/10/2020
 When was the traceability tested: traceability tested yearly (one per year), traceability tested by factory on date date 29/10/2020; product: Green Onion Pancake; PD: 08/08/2020; EXP: 07/08/2021; quantity: 1340ctn (12663



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kg); client: TFI Foods Ltd – Canada; PO no V-20-863; spec: 5pcs x 18t/ctn; scenario: cake does not separate layers; recall: 235ctn. Total time test was 2h.

Traceability initiated at the time of audit:

Product: Rice cracker (ZIBA MIX A, natural color), code E16-0A2-0-A; PO no V-20-920; PD: 10/11/2020; Quantity: 1300 ctn (5.0kg/bag, 2bags/ctn); EXP: 09/11/2021.

Material: rice: 15000kg, received on 20/10/2020; soybean sauce: 757.5kg, 08/07/2020; sugar: 312.5kg, 03/09/2020; malt: 61.7kg; 10/08/2020; seaweed: 10.8kg: 21/05/2020

production record:

Steaming record – BM01/QT02X1

Cutting record – BM02/QT02X1: 12mm x 11.25 mm x 6.69 mm

Drying 1 record – BM03/QT02X1: 45-50oC/2-2.5h

Baking record – BM04/QT02X1

Add additive, drying record – BM05/QT02X1: 85-90oC/ 30-50Hz

Packing record – BM06/QT02X1

Metal detector record – BM07/QT02X1

All steps enable link and complete within 2h. Mass balance quantities were accurate to 100%

Clause 8.4

Emergency situation defined in Emergency preparedness and response procedure – QT05 rev 01 date 01/10/2020 defined on fire, earth quake, flood, natural disaster.

Last practice on 25/11/2020 Fire

8.5 Hazard control

8.5.1 Preliminary steps to enable hazard analysis

Conform

The food safety plans are systematic, comprehensive, thorough, implemented and maintained. The company conducted their HACCP plans based on the Codex Alimentarius HACCP principles/ for all product groups. Basic prerequisite program, e.g. Pest control, cleaning program, waste management, and personal hygiene are established and conducted as per GMP-Codex guideline. In general PRPs were maintained as procedure defined

Characteristics of raw materials, ingredients and product contact materials:

Defined in Raw Material Specification: TCNL/QT02 rev 01 date 01/11/2015

- Sugar: Pb 0.5; As 1; Cd 1; Hg 0.05; 4 groups pesticide residue; Aflatoxin Aflatoxin B1, 5; TPC, 200; Y&M 10
- NaCl: Pb 2; As 0.5; Cd 0.5; Hg 0.1
- tapioca flour starch: Deoxynivalenol, TPC 106; coliform 103; E.coli 102; Y&M 103; SO2, pesticide residue, heavy metal, mycotoxin
- Whole wheat flour (bột vỏ mạch): pesticide residue, heavy metal, mycotoxin, microorganisms, GMO
- wheat flour: As 0.01; Cd 0.2; Pb 0.2; Aflatoxin B1 5; Aflatoxin total 15; Deoxynivalenol 1000; Ochratoxin A 5; zearalenone 100; pesticide residue, microorganisms, GMO
- Rice: As 0.01; Cd 0.2; Pb 0.2; mycotoxin; pesticide residue (circular 50:2016/TT-BYT)
- shortening: As 0.1; Cd 0.01; Hg 0.04; Pb 0.1; Aflatoxin B1, 5; Aflatoxin total, 15; peroxide 1; TPC, 103; coliform; E.coli, S.aureus, Salmonella spp, Y&M
- Palm oil: As 0.1; Cd 0.01; Hg 0.04; Pb 0.1; Aflatoxin B1, 5; Aflatoxin total, 15; peroxide 1; TPC, 103; coliform; E.coli, S.aureus, Salmonella spp, Y&M
- hành hoa: Chlorpyrifos, diazinon 0.05, Pb 0.1; Cd 0.05
- vừng (mè) đen: pesticide residue, heavy metal, mycotoxin, microorganisms
- dried sea laver: Pb 1; E.coli
- ớt bột: Pb 30; As 0.1; TPC, 102; coliform, E.coli, Salmonella spp, Y&M
- mạch nha: As 0.5; Pb 0.2; Hg 0.05; Cd 1; TPC, 103; coliform, E.coli, Salmonella spp, Y&M
- soybean sauce: 3-MCPD; GMO; TPC, 104; coliform 102; E.coli, Salmonella spp, Y&M; heavy metal
- PE bag: TCVL/QT02 rev 01 date 01/11/2015: QCVN 12-1:2011/BYT; EU, FDA
- PE film: TCVL/QT02 rev 01 date 01/11/2015: QCVN 12-1:2011/BYT

Characteristics of end products:

Specification of finished product tested at least once per year following National standard.



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Rice cracker: 02/2019/NgM date 28/06/2019 following: Decision 46/2007/QD-BYT; QCVN 8-1:2011/BYT; QCVN 8-2:2011/BYT

Pancake: 02/2018/NgM date 12/12/2018 following: Decision 46/2007/QD-BYT; QCVN 8-1:2011/BYT; QCVN 8-2:2011/BYT

Intended use:

Further treatment before use
self-life: 12 months.
Storage at ambient temperature

Flow diagrams and description of processes:

Defined in HACCP plans:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery

Description of processes and process environment:

Defined in HACCP plans:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Machine: Grinding machine, mixing machine, roasting machine,...

8.5.2 Hazard analysis

Conform

Hazard consider: Foreign body, allergen contamination

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Likely to occur: High (>50%/y), Moderate (50%/y), Low (< 1/y), Negli (never occur)

Severity: Low (no concerned with legal), Moderate (concerned with legal, can occur in abnormal situation but can be controlled.), High (concerned with legal, can occur in abnormal situation or emergency situation, the result may be deviated from legal or control limit).

CCP have been defined by decision tree which 04 questions

CCP: YY

OPRP: YNYY

Hazard identification and determination of acceptable level in the receiving & processing (QCVN 8-1:2010/BYT, QCVN 8-3:2011/BYT) and customer requirement

The HACCP plans were reviewed and developed by food safety team members.

The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analysed in each step. The critical control points were established based on likelihood and severity.

The PRPs and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard

Hazard identification and determination of acceptable levels:

Legal regulations:

+ Food Safety Law 55/2010/QH12, effective date 01.07.2011

+ Decree No. 15/2018/NĐ-CP, issued on 02.02.2018

+ Decree No. 115/2018/NĐ-CP issued on 12.11.2018

+ Circular No. 13/2014/TTLT-BYT-BNNPTNT-BCT issued on 09.04.2014 – Chapter 4: Food Safety Knowledge training for food handlers.



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- + Decision No. 08/VBHN-BYT issued on 04.04.2019 about Health screening check for food handlers.
- + QCVN 8-1:2011/BYT - National technical regulation on the limits of mycotoxins contamination in food
- + QCVN 8-2:2011/BYT - National technical regulation on the limits of heavy metals contamination in food
- + QCVN 8-3:2012/BYT - National technical regulation of Microbiological contaminants in food
- + QCVN 12-1:2011/BYT - National technical regulation on safety and hygiene for synthetic resin Implement, container and packaging in direct contact with foods
- + QCVN 01-1:2018/BYT - National technical regulation on Domestic Water Quality
- + QCVN 01:2009/BYT - National technical regulation on drinking water quality
- + QCVN 10:2011/BYT - National technical regulation for edible ice
- Commission Regulation (EC) No 2073-2005-Microbiological criteria for foodstuffs
- Regulation (EC) No 178-2002-General principles and requirements of food law
- Regulation (EU) No 1169-2011-Food information to consumers (including allergen)

Hazard analysis has been conducted on all steps of processes: from step raw receiving to delivery. Biological, chemical and physical hazards have been analyzed. Food safety hazards are evaluated by methodology base on to their severity of adverse health effects and likelihood of their occurrence

Hazard analysis document for raw material, processing step document has been conducted on all steps of processes: from step raw receiving to delivery.

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Hazard assessment:

Hazard consider: Foreign body, chemical, allergen and microbiology contamination

Likely to occur: High (>50%/y), Moderate (50%/y), Low (< 1/y), Negli (never occur)

Severity: Low (no concerned with legal), Moderate (concerned with legal, can occur in abnormal situation but can be controlled.), High (concerned with legal, can occur in abnormal situation or emergency situation, the result may be deviated from legal or control limit).

CCP have been defined by decision tree which 04 questions

CCP: YY

OPRP: YNYY

Selection and categorization of control measure(s) (CCP or OPRP):

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min 	YES



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		(Y/M, E.Coli, Salmonella)	- Moisture < 4% - Monitoring every one hour to temp. - On hold, re-drying again	
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES
<p>Product: Pancake - HACCP-02 rev 03 date 01/10/2020</p> <p>Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery</p>				
CCP1	Sieving step	Physical contamination	- Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product	YES
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES

8.5.3 Validation of control measure(s) and combination(s) of control measure(s) | Conform

Validation was done at the first time of production trial for production condition, annually carried out onsite validation

Lasted HACCP validation date 01/10/2020:

Validation method:

- OPRP, CCP validation
- Trained worker
- Flow chart check
- CCP, OPRP operation checked
- Calibration checked
- Send sample of materials/ product to accredited Lab to test for validation of CCPs, oPRPs
- Verification result checked
- Staff competence checked

- Verified training record for allergen: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet

- Verified training record for HACCP, SSOP, GMP: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet

- Verified training record for CCP: 09/05/2020 by Mr. Nguyen Van Dieu

Flow chart onsite check date 01/10/2020

Staff onsite interview date 01/10/2020

Hazard analysis review date 01/10/2020

Calibration:



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magnet: calibration certificate no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 nhiệt ẩm kế: calibration certificate no 180/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 moisture balance: calibration certificate no 200.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 weights: calibration certificate no 090.20/M.P03/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 analytical balance: calibration certificate no 202.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 caliper: calibration certificate no 081.20/L.P02/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 digital thermometer: calibration certificate no 028/L.PP02/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 thermometer controller for frozen warehouse: calibration certificate no 153/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 Metal detector: calibration certificate no. 02543837794 date 08/04/2020 by Celtek Co., Ltd
 Finished product analysis:
 Rice cracker: test report no CF30/02.50.0066.3_E date 01/02/2020 by FCC lab (VILAS 021): acrylamide
 rice cracker: test report no N4200310M300 date 18/03/2020 by I-MEI Food lab – Taiwan: TPC, coliform, E.coli, Salmonella, Y&M, mycotoxin, heavy metal > ND
 Frozen green onion Pancake: test report no 409-5/Labo XNATVSTP date 01/12/2020 by Food Safety Lab (VILAS 492): TPC 1.4x10³, coliform, E.coli, Y&M, mycotoxin, heavy metal > ND

8.5.4 Hazard control plan (HACCP/OPRP plan) Conform

The HACCP plans were reviewed and developed by food safety team members. The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analyzed in each step. The critical control points were established based on likelihood and severity. The PRP and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination (Y/M, E.Coli, Salmonella)	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min - Moisture < 4% - Monitoring every one hour to temp. 	YES



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			- On hold, re-drying again	
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES
<p>Product: Pancake - HACCP-02 rev 03 date 01/10/2020</p> <p>Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery</p>				
CCP1	Sieving step	Physical contamination	- Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product	YES
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES

Implementation of the hazard control plan:

Sampling:

Sieving checking record - BM03/QT02-QC-X1-H verified record on Nov 2020

Drying 1 record – BM03/QT02X1 verified record on Nov 2020

Baking record – BM04/QT02X1 verified record on Nov 2020

Metal detector record – BM07/QT02X1 verified record on Nov 2020

8.6 Updating the information specifying the PRPs and the hazard control plan **Conform**

HACCP plan & PRPs were reviewed, on site confirmation flow diagram, verification PRPs on 01/10/2020 by FST HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

8.7 Control of monitoring and measuring **Conform**

All measuring equipment which were used at both production and laboratory were covered in calibration plan. Identification of calibration status was clearly done. Calibration period, acceptable error, working range, normally were clearly defined.

Some measuring and monitoring equipment was sampling to verify against calibration plan e.g. balance, thermometer... and frequency as least annually

Calibration procedure QT12 rev 01 date 01/10/2020

List of equipment calibration (scale balance, thermometer...)



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Calibration schedule BM02/QT12 issued on 02/01/2020
 Verified the calibration report as below:
 magnet: calibration certificate no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 nhiệt ẩm kế: calibration certificate no 180/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 moisture balance: calibration certificate no 200.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 weights: calibration certificate no 090.20/M.P03/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 analytical balance: calibration certificate no 202.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 caliper: calibration certificate no 081.20/L.P02/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 digital thermometer: calibration certificate no 028/L.PP02/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 thermometer controller for frozen warehouse: calibration certificate no 153/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 Metal detector: calibration certificate no. 02543837794 date 08/04/2020 by Celtek Co., Ltd

8.8 Verification related to PRPs and the hazard control plan, including QC	Conform
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Verification planning was established to ensure that PRPs and CCP, including food safety management system was implemented effectively. Verifying of control measures combination is verified at least 01 time/year for PRP and OPRP
 Verifying the PRP(s) are implemented such as: water safety; construction and lay-out of buildings and associated utilities; measures for the prevention of cross contamination; personnel hygiene; handling of products; chemicals using; cleaning and sanitizing; pest control; waste and sewage.
 FSMS is verified at least once a year by internal audit program, testing, inspection
 - Verification of PRP by daily check, internal audit, swab test for hand.
 - Verification plan dated 2018: defined purpose, method, responsibility, record, frequency
 - PRP by daily check, internal audit, testing (water, contact surface, personnel hygiene)
 - OPRP & CCP: review hazard analysis yearly, review flowchart yearly
 - Verification program – BM03/QT16 date 15/10/2020
 - Verification report – BM05/QT16 date 15/11/2020

Material:
 chilli powder: test report 30/02.50.2231_TV date 15/09/2020 by FCC lab (VILAS 02): Capsaicin 2583 ppm, sudan red, Salmonella > ND
 onion: test report no 339-8/Labo XNATVSTP date 06/10/2020 by Food Safety Lab (VILAS 492): chlorpyrifos, diazinon, Pb, Cd > ND
 sesame: test report no 23-2/Labo XNATVSTP date 11/02/2020 by Food Safety Lab (VILAS 492): TPC 3.0x10²; coliform, E.coli, Y&M > ND
 glutinous rice: test report no CF30/02.50.0066.1.2.E date 01/02/2020 by FCC Lab (VILAS 0210: B1, ttoI, As, Cd, Hg, Pb, Sb, Sn, GMO, Ochratoxin A, zearalenone, pesticide residue (alrin, BHC, DDT, dieldrin, endrin, tricyclazole) > ND
 wheat flour: test report no BN12002.24163351/MM12002.2416335115 date 11/03/2020 by CASE Lab (VILAS 092): GMO > ND
 whole wheat flour: test report no 12006.25113430.MM12006.251134302 date 03/07/2020 by CASE lab: GMO > ND
 tapioca starch: test report no 2003240117 date 19/03/2020 by SGS Lab (VILAS 278) > ND
 sugar: 2003140080 date 14/03/2020 by SGS Lab > ND
 soybean sauce: test report no 172-8/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC 1.3x10², coliform, E.coli, 3-MCPD, Pb, As > ND
 seaweed: test report no 172-8/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC 1.9x10³, coliform, E.coli, Pb, As > ND
 Olein oil + shortening: test report no 822/20/QC-PTN/HS date 26/03/2020 by QUACERT lab



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maltodextrin: KT3-03334BTP0 date 29/06/2020 by QUATEST 3 lab: As, Cd, Hg, TPC, coliform, E.coli, B.cereus, Clos, Y&M > ND

PE bags: test report no 92.20/TN1-TTKTTDC date 18/02/2020 by Hai Phong QUATEST: complied with QCVN 12-1:2011/BYT, EU regulation

OPP/PPP bag: 1569-3/N3.20/DG date 30/07/2020 by QUATEST 3: complied with QCVN 12-1:2011/BYT, EU regulation

PP tray: test report no 1020.20/TN1-TTKTTDC date 12/11/2020 by Hai Phong QUATEST: complied with QCVN 12-1:2011/BYT, EU regulation

Finished product:

Rice cracker: test report no CF30/02.50.0066.3_E date 01/02/2020 by FCC lab (VILAS 021): acrylamide

rice cracker: test report no N4200310M300 date 18/03/2020 by I-MEI Food lab – Taiwan: TPC, coliform, E.coli, Salmonella, Y&M, mycotoxin, heavy metal > ND

Frozen green onion Pancake: test report no 409-5/Labo XNATVSTP date 01/12/2020 by Food Safety Lab (VILAS 492): TPC 1.4x10³, coliform, E.coli, Y&M, mycotoxin, heavy metal > ND

8.9 Control of product and process nonconformities

8.9.2 Corrections	Conform
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8.9.3 Corrective actions	Conform
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8.9.4 Handling of potentially unsafe products	Conform
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8.9.5 Withdrawal/recall	Conform
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Nonconformity product control procedure - QT10 rev 01 date 01/10/2020, potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label, in principle product will be checked & approved by QA for further processing. No any non-conformity from loss of control on OPRP or CCP monitoring results deviated from critical limit, No rework product.

Actions taken and any potential trend: Corrective action procedure – QT08 rev 01 date 01/10/2020

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

Potentially unsafe products control procedure - QT10 rev 01 date 01/10/2020, potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label, in principle product will be checked & approved by QA for further processing. No any non-conformity from loss of control on OPRP or CCP monitoring results deviated from critical limit, No rework product.

Clause 8.9.5:

Recall WI – HD01 rev 01 date 01/10/2020, Recall team includes 5 persons, Ms. Nguyen Thi Minh Nguyet – QA Manager is team leader. List of recall team: QA, production, logistic, RDC, date 01/09/2020. No recall up to now When was the last mock withdrawal/recall: mock recall practice on date 29/10/2020; product: Green Onion Pancake; PD: 08/08/2020; EXP: 07/08/2021; quantity: 1340ctn (12663 kg); client: TFI Foods Ltd – Canada; PO no V-20-863; spec: 5pcs x 18t/ctn; scenario: cake does not separate layers; recall: 235ctn.

9 Performance evaluation

9.1 Monitoring, measurement, analysis and evaluation	Conform
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All targets, food safety objectives, performance criteria, verification results, production control measures, testing results, etc., ... were monitored and reported to Food Safety team leader and Top management as inputs of Management review

The organization has analysed and evaluated data and information arising from monitoring and measurement including the results of verification activities related to PRPs and hazard control plan which was clearly showed on management reviewed meeting minutes conducted on 05/12/2020.

The plan to analysis by QA team and verified to improve

Verified record BM03/QT03 date 05/12/2020, analysis and evaluation by HACCP Team Leader and approved by Director

9.2 Internal audit	Conform
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System was in place for validation, verification and improvement. The system review for these were done annually and reviewed in management review meeting.

Verification and Internal audit procedure – QT09 rev 01 date 01/10/2020 was established.

Internal auditor was trained for ISO 22000 & requirements. Their competences are sufficient to perform work independence. Checked certificates of auditors who conducted to internal audit. Internal audit was conducted at least once a year for all areas or based be more based on risk assessment. Internal audit carry out in cross function, no one audit their own function.

Non-conformities found from audit were conducted for investigation and corrective action. Verification was done and maintained

Internal audit conduct on 05/11/2020, conducted by HACCP team included Production, Technical, AD/HR; Sale, QA, Purchasing, WH.

Internal audit plan - BM01/QT09 date 05/11/2020

Internal audit program - BM02/QT09 date 05/11/2020

Internal audit record - BM03/QT09 date 05/11/2020

Report result record - BM04/QT09 date 05/11/2020: 02 NC and 03 OB

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

Non-conformities found from audit were conducted for investigation and corrective action. Verification was done and maintained.

The summary internal audit report and follow up the corrective actions taken has been fully recorded.

Checked audit plan prepared for internal audit.

Checked the summary internal audit report and follow up the corrective actions taken. It has been fully recorded.

9.3 Management review	Conform
------------------------------	----------------

Management review was conducted annually. Agenda for reviewing was covered all required by standard. Improvement was seen from KPI adjusting

Management review procedure – QT03 rev 01 date 01/10/2020, frequency of management review at least once per year.

Management review conducted on 05/12/2020, monthly meeting of management, weekly meeting of department record verified, record on BM02/QT03.

Inputs:

Management review meeting minutes conducted on date 05/12/2020 with the participants of Mr. Chen Chun Chia – General Director and all of Head of Departments

Reviewed enough inputs as requirements of ISO 22000:2018. Records were available and well maintained such as:

- + The status of actions from previous management reviews
- + Changes in external and internal issues that are relevant to the FSMS, including changes in the organization and its context => this is initial apply of ISO 22000:2018
- + Information on the performance and the effectiveness of the FSMS, including trends in:
 - result(s) of system updating activities
 - monitoring and measurement results;
 - analysis of the results of verification activities related to PRPs and the hazard control plan
 - nonconformities and corrective actions
 - audit results (internal and external) – There is 02 NC and 03 OB of internal audit.
 - inspections (e.g. regulatory, customer)
 - the performance of external providers
 - the review of risks and opportunities and of the effectiveness of actions taken to address them
 - the extent to which objectives of the FSMS have been met
- + the adequacy of resources
- + any emergency situation, incident or withdrawal/recall that occurred – There is no emergency situation, incident or withdrawal/recall that occurred from the beginning of 2020 up to now
- + relevant information obtained through external and internal communication, including requests and complaints from interested parties
- + opportunities for continual improvement

>> The data were presented in a manner that enables top management to relate the information to stated objectives of the FSMS.

Outputs:

- Assurance of food safety



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- Improvement of the effectiveness of the food safety management system
- Resource needs
- Revisions of the organization's food safety policy and related objectives.
- decisions and actions related to continual improvement opportunities
- any need for updates and changes to the FSMS, including resource needs and revision of the food safety policy and objectives of the FSMS

10 Improvement

10.1 Nonconformity and corrective action

Conform

Non conformities:

Control of NC has been defined in procedure – QT10 rev 01 date 01/10/2020.

Non-conformities are classified and corrected properly to ensure the effectiveness of the food safety management system.

Complaints:

Customer complaint defined in Customer complaint procedure – QT07 rev 01 date 01/10/2020 was established with customer handling team from production, QA & management, root cause, corrective action has been a part of procedure

There is no customer feedback on food safety up to now

Corrective actions:

CARs of internal audit in 2020 was verified and well maintained.

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

10.2 Continual improvement

Conform

The improvement activities have been defined to maintain the effectiveness of the food safety management system

10.3 Update of the food safety management system

Conform

The improvement activities has been defined to maintain the effectiveness of the food safety management system as following items:

- The use of communication. Customer satisfaction has been yearly implemented.
- Management review conducted on 05/12/2020 output addressed to meet the requirements of customers and government regulation.
- Internal audit implemented date 05/11/2020. Result of audit was reviewed and corrected for improvement.
- Evaluation of individual verification results for CCP, HACCP plan and PRP has been done.
- Analysis of results of verification activities and report to Food safety team.
- Validation of control measure combinations. Material and finished product has been validation outside periodically.
- Corrective actions from result of audits have been done with cause analysis to avoid it happen again.
- Food safety management system updating. VN Food safety law and regulation from government has been updated in external document master list.



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Surveillance + Transition Audit ISO 22000 Food Safety Management System



Organisation	I-MEI FOODS (VIET NAM) CO., LTD		
Address	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam		
City	Hai Duong	Region	Hai Duong (Red River Delta)
Postcode	81000		
Country	Vietnam		
Client Representative	Ms. Le Diem Huong	E-mail	diemhuong.le@gmail.com
Site Food Safety Team Leader	Ms. Nguyen Thi Minh Nguyet	E-mail	minhnguyetimeifoods@gmail.com



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Additional Standard(s) (covered in this audit), if any:	<input checked="" type="checkbox"/> HACCP– Codex Alimentarius <input type="checkbox"/> GMP– Codex Alimentarius		
Accreditation Body(s)	UKAS (ISO 22000:2018); VICAS (HACCP Codex)		
Site(s) audited:	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam		
Start and end date of audit:	16+17/12/2020	Last Date Previous Audit	03/12/2019
		Certificate Expiry Date:	21/06/2021
Total Man Days	1.0 manday for surveillance audit + 0.5 manday for transition	Previous Audit Type:	Surveillance
Audit Time Justification	N/A	Hours Spent on Product Realization:	06
Deviation from audit plan and justification	No deviation		
No. of FTE Employees:	45	No. of Shifts:	02
No. of HACCP Plans:	02	No. of Production Lines:	02
Food Chain Category:	<input type="checkbox"/> A I Farming of Animals for Meat/ Milk/ Eggs/Honey <input type="checkbox"/> A II Farming of Fish and Seafood <input type="checkbox"/> B I Farming of Plants (other than grains and pulses) <input type="checkbox"/> B II Farming of grains and pulses <input type="checkbox"/> C I Processing of perishable animal products <input type="checkbox"/> C II Processing of perishable plant products <input checked="" type="checkbox"/> C III Processing of perishable animal and plant products(mixed products) <input checked="" type="checkbox"/> C IV Processing of ambient stable products <input type="checkbox"/> D I Production of Feed <input type="checkbox"/> D II Production of Pet Food (PAS222) <input type="checkbox"/> D II Production of Pet Food (ISO/TS2202-1) <input type="checkbox"/> E Catering <input type="checkbox"/> F I Retail <input type="checkbox"/> F II Food broking/Trading <input type="checkbox"/> G I Provision of Transport and Storage Services for Perishable Food and Feed <input type="checkbox"/> G II Provision of Transport and Storage Services for Ambient Stable Food and Feed <input type="checkbox"/> H Services <input type="checkbox"/> I Production of Food Packaging and Packaging Material <input type="checkbox"/> J Equipment manufacturing <input type="checkbox"/> K (Bio) Chemical Manufacturer	Food Sector(s):	C3b, C4c
Lead auditor:	Mr. Truong Minh Man		
Team members:	Nil		
Additional attendees and roles:	Nil		
Scope of certification	Manufacturing of Rice Crackers; Processing of Pancake		

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GP 4110b

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Exclusions from Scope	None
Description of Organisation	IMEI has build 1995, 20000 square metres and has build in 12000 square metres for production and warehouse. Factory has 02 production lines and 02 HACCP plan to processing of crackers and pancake, total employees include temporary are 45 people. 02 shift working per day, 06 days per with. Start 07:00 am to 16:00 pm; 16:00 to 24:00 am. Market: Asia, Canada, USA, EU, Australia ...

1. AUDIT OBJECTIVES

The objectives of this audit were:

To determine conformity of the management system, or parts of it with audit criteria and its:

- ability to ensure applicable statutory, regulatory and contractual requirements are met,
- effectiveness to ensure the client can reasonably expect to achieve specified objectives, and
- ability to identify as applicable areas for potential improvement

2. CURRENT AUDIT FINDINGS AND CONCLUSIONS

NUMBER OF NON-CONFORMITIES	
Critical	00
Major	00
Minor	02

This was a process-based audit focusing on significant aspects, risks and objectives required by the standard(s). A sampling process was used, based on the information available at the time of the audit. Methods of assessment included interviews, observation and review of documentation.

The audit team concludes that the organization **HAS** established and maintained its management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products or services within the scope and the organization's policy and objectives.

Based on the result of this audit the audit team recommends that certification be GRANTED



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3. SCOPE OF CERTIFICATION

Has this scope been amended as a result of this audit? NO

This is a multi-site audit and an Appendix listing all relevant sites and/or remote locations has been established (attached) and agreed with the client NO

For integrated audits, confirm the current level of the client's IMS integration HIGH

4. NON-CONFORMITIES

Minor Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Actions / Corrective Action	Date to Complete Action
1 of 2	8.2.4a	Partial peel-off was observed on the wall at the Flour Sieving room (Pancake line)	Root cause: the old wall, so there is some point peel-off.	Correction: removed the peel-off and repainted the wall in the Flour Sieving room (Pancake line). Corrective action: Check the facility status in factory (wall, ceiling and floor) every 6 month and record in HACCP verification report.	07/01/2021
2 of 2	8.2.4e	Partial paint peel-off was observed on the Flour Separate machine (Pancake line)	Root cause: the old machine, so there is some point paint peel-off.	Correction: removed paint peel-off and replaced by inox for the Flour Separate machine (Pancake line) Corrective action: Check the machine status in factory every 6 month and record in HACCP verification report.	07/01/2021

Major Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed
		Nil				

Critical Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed



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		Nil			

Reviewed and Accepted by: Truong Minh Man	Date: 08/01/2020
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5. GENERAL OBSERVATIONS & OPPORTUNITIES FOR IMPROVEMENT

Clause	Commentary
	Nil

6. PREVIOUS AUDIT RESULTS

The results of the last audit of this system have been reviewed, in particular to assure appropriate correction and corrective action has been implemented to address any nonconformity identified. This review has concluded that:

The action plan has been adequately implemented and is now considered closed

Nr	Grading	Details of Non- Conformance	Evidence of Conformity	Closed
1	Minor	It's mention that the food safety objective is evaluated during management review meeting, but the management review meeting report does not mention the result of this evaluation.	Verified the Management Review meeting minute – BM02/QT03 date 05/11/2020 with reviewed the food safety objectives, all objectives meet requirement	16/12/2020
2	Minor	Alcohol – Test report No.VS-4842-12 (Only Quality test), hand soap (TCCS 08-2016/CNPGP) have no conform to use in food processing industrial	Verified test report for alcohol no 20V02KK00361-1 date 11/02/2020 by Vinacntrol lab Verified test report for hand soap no 030818-4906 date 06/08/2018 by Pasteur lab	16/12/2020
3	Minor	Have not training about Pest control for staff	Verified trained certificate of Ms. Nguyen Thi Nga no KSCTDVGH09.12.19/SIAMB date 15/12/2019 by SIAMB	16/12/2020
4	Minor	As defined of HACCP plan, the critical limit of CCP is “Not detected of Foreign matter” by random take sampling & testing, It' s not suitable for reduce of hazard from product	Verified the Rice sieving record – BM03/QT02-QC-X1-H on Nov 2020 Verified the calibration of magnet no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab	16/12/2020
5	Minor	No testing report of soya sauce, roasted seaweed	Verified the test report for roasted seaweed no 172-9/LaboXNATTP date 16/02/2020 by Food Safety Testing lab (VILAS 492) Verified the test report for soya sauce no 172-8/LaboXNATTP date 16/02/2020 by Food Safety Testing lab (VILAS 492)	16/12/2020
6	Minor	Have no calibrated label of Dryer thermometer	Verified the calibrated label of Dryer thermometer on 04/12/2020	16/12/2020

7. AUDIT ATTENDANCE RECORD – (OPENING, SITE AUDIT, CLOSING)

Name	Position	Opening	Site Audit	Closing



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Mr. Chen Chun Chia	Vice General Director	X		X
Mr. Nguyễn Văn Diện	Vice Director	X	X	X
Ms. Lê Thị Diễm Hương	Admin Manager	X	X	X
Ms. Nguyễn Thị Minh Nguyệt	QC manager	X	X	X
Ms. Nguyễn Thị Thuần	Vice QC manager	X	X	X
Mr. Vương Đình Phiến	Production manager	X	X	X
Ms. Nguyen Thi Nga	Production	X	X	X
Ms. Pham Thi Hanh	Purchasing	X		X
Nguyen Thi Thanh Thuy	HR	X		X
Ms. Doan Thi Hong Gam	Business	X		X



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8. AUDIT SUMMARY

Describe any changes in the management systems since the last audit:

The facility of factory no significant change since the last visited.
 Food Safety Team Leader Ms. Nguyen Thi Minh Nguyet is person of charge in FS communication.
 The Documentation System is updated some WIs for training and keeping stable activities

Summarise any recalls or withdrawals since the last audit:

None

Key processing steps and Control measures:

During the audit the control of the following key processing steps and operational prerequisite programs (oPRPs) and CCP(s) were verified. All oPRPs and CCP's should be verified.

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination (Y/M, E.Coli, Salmonella)	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min - Moisture < 4% - Monitoring every one hour to temp. - On hold, re-drying again 	YES
CCP3	Metal detection	Metal contamination	<ul style="list-style-type: none"> - 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control 	YES

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delievery



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CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP3	Metal detection	Metal contamination	<ul style="list-style-type: none"> - 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control 	YES



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9. AUDIT RESULTS AND CONCLUSION

In order to confirm the client has adequately completed the transition to ISO22000:2018 the following section MUST be completed in full. By implication if the client has complied with the requirements in terms of the overall Food Safety Management System then it confirms that the client has implemented and is maintaining the PDCA cycle

4 Context of the organization	
4.1 Understanding the organization and its context	Conform
4.2 Understanding the needs and expectations of interested parties	Conform
4.3 Determining the scope of the food safety management system	Conform
4.4. Food safety management system	Conform

Context of the organization: determined in "Context of organization and Needs and expectations of interested parties" - BM01/QT14 issued on 01/10/2020 approved by Mr. Chen Chun Chia – General Director, including internal and external issued as below:

- Context of the organization will be reviewed annually in Management review meeting.
- Purpose and strategy direction of company that affect its ability to achieve the intended results of its quality management system.
- Internal issues include: resource, production equipment, raw material, factory space, ...
 - Knowledge: knowledge for implement production
 - Machineries: all machineries and equipment were meet requirement from customer
 - Working & method: Quality Policy, Quality Objectives was established and communicated to all related Departments, all procedures and Working Instruction were issued and available at working station
 - Material: short of material due to buy material in suppliers approved
- External issues include: market, supplier, subcontractor, weather, ...
 - Competitor: there are some company which have produce the same field, so company has difficulty about price competitor, qualified workers
 - Government requirement: regulation of Government has changes continuously
 - Customer: was managed and reduced

Interested parties: determined in "Context of organization and Needs and expectations of interested parties" - BM01/QT14 issued on 01/10/2020 approved by Mr. Chen Chun Chia – General Director:

- Government: expect legal obligation, security, environmental sanitation, paying taxes in accordance with regulations, ...
- Board of Director: expected high profit, continuous improvement to increase productivity, reduce the production cost,...
- Customer: expect to receive good product, delivery on time, good price, comply regulation of government ...;
- Suppliers, subcontractor: expect full payment, receive many contract and stable, ... ;
- Employees: they expected working in safety working environment, have enough social welfare, yearly salary increasing

Scope: approved on 01/10/2020 by Mr. Chen Chun Chia – General Director
 Scope: Production of Rice Cracker and Pancake.
 Address: Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam
 The processes needed for the quality management system and their application throughout the organization has been determined. The inputs required, and the outputs expected from these processes have been also determined.
 HACCP plan:
 Product: Rice cracker - HACCP01 rev 3 date 01/10/2020
 Product: Pancake - HACCP-02 rev 03 date 01/10/2020
 Verification and Internal audit procedure – QT09 rev 01 date 01/10/2020
 Management review Procedure – QT03 rev 01 date 01/10/2020
 Document control and Record control procedure – QT01 rev 01 date 01/10/2020
 Nonconformity product control procedure – QT10 rev 01 date 01/10/2020
 Corrective action procedure – QT08 rev 01 date 01/10/2020



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Recall WI – HD01 rev 01 date 01/10/2020
 Identification WI – HD02 rev 01 date 01/10/2020
 Document master list – BM01/QT01 updated 01/10/2020

5 Leadership

5.1 Leadership and commitment	Conform
5.2 Policy, Establishing and communicating the food safety policy	Conform
5.3 Organizational roles, responsibilities and authorities, including FST and FSTL	Conform

Top Management: Mr. Chen Chun Chia – General Director
 The food safety policy was established by top management & communicated to all people, objectives were monitored as monthly, yearly and reviewed by management review meeting. Responsibility & authority are clearly established for all position, food safety management system are well prepared emergency preparedness are well prepared & practical periodic
 This was showed in policy and management review meeting record.
 Policy issued 01/10/2020 by Mr. Chen Chun Chia – General Director. Food safety policy is supported by measurable objectives and approved. The Policy disseminate to all staff via Meeting, Notice Board Announce at Meeting Room, Main Gate, Canteen, Production area
 Food safety Policy “Commitment to producing and supplying quality products, ensuring food safety and hygiene” Food Safety policy communicated, understood, and applied at all levels within the organization through training and on board
 Food Safety policy available to relevant interested parties through email, website, documented information, contract, leaflet, brochure, ...
 Organization and Responsibilities and authorities issued on 01/10/2020 approved Mr. Chen Chun Chia – General Director: Production, Technical, AD/HR; Sale, QA, Purchasing, WH
 Food safety team leader is Ms. Nguyen Thi Minh Nguyet has experience and trained for food safety knowledge in spice industry over 10 years, decision no doc. ref 01/2020/QD-ISO, HACCP team are 13 persons from management, HR, business, technical, production department
 Leader: Nguyen Thi Minh Nguyet: ISO 22000:2018 cer no CHN19/878 date 27/05/2020 by VIFI Vietnam HACCP team are 13 members from management, HR, business, technical, production department, base on decision no 01/2020/QD-ISO date 01/10/2020 approved by Mr. Chen Chun Chia – General Director.
 All persons shall have the responsibility to report problem(s) with regards to the FSMS to Ms. Nguyen Thi Minh Nguyet – QA Manager and FSTL

6 Planning

6.1 Actions to address risks and opportunities	Conform
6.2 Objectives of the food safety management system and planning to achieve them	Conform
6.3 Planning of changes	Conform

Clause 6.1:
 Defined in risks and opportunities control procedure – QT14 rev 01 date 01/10/2020
 Department Manager is in charge to identification the risks and opportunities → Department Manager is in charge to evaluate the risks and opportunities base on the influence level → All high risks/ opportunities >= 6 score or severity = 3 must be reported in management review meeting → Department Manager will be establish and implement the countermeasure for each specified risk → ISO group is in charge to summarize and follow the performance, report in management review meeting and keep the original record.
 Evaluation method: Severity (S) are classified according to a scale of 3 levels from 1 to 3; Occurrence (O) are classified according to a scale of 3 levels from 1 to 3; Risk core = (S) x (O); Critical risk/ Big opportunities score >= 6 score or (S) = 3.
 Verified “Identification of risks and opportunities, Risk assessment record - BM02/QT14 date 01/10/2020”. In this record show the Procedures/Work Instructions to control the determined risks. The determined risks decreased the severity to low.

Clause 6.2:
 Checked the Objective 2020 established and action plan to achieve the objective – BM01-MT-01 date 01/10/2020
 - 100% finished product is food safety



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- Zero recall and not complaint on food safety
- 100% staff training

Communicated through regularly meeting, notice board & all new employee is introduced company policy when they joint through introduction program.

The objectives are clearly communicated to all employees through company year meeting, monthly meeting, from there KPI is setting out for each department. The results of monitoring monthly showing that the targets are in progress achieve.

Monitoring every Quarterly, last monitoring on 30/11/2020, all objectives meet target.

Clause 6.3

Defined in Change control procedure – QT15 rev 01 date 01/10/2020: Confirmation of change → Review / determine change → Carry out the process or change → review in management review (Top management will review all changes related QMS/FSMS)

All the changes related QMS/FSMS such as the quality management system, replacing the process, equipment, changes to the TCVN or from the legal requirements, changing the customer requirements and other changes are review the purpose, the person in charge related and the importance with QMS...

Organizational Knowledges

To ensure that organizational knowledge is retained and transferred, the necessary knowledge will be recognized by appropriate means, possibly written information, and associated with processes and products. products and services of the company. For example:

- written information about the process, or product and service;
- previous regulations and work instructions;
- The experience of skilled personnel and their processes and activities;
- Knowledge of technology and infrastructure related to the organization

7 Support

7.1 Resources

7.1.1 General

Conform

7.1.2 People

Conform

7.1.3 Infrastructure

Conform

Site tours has been conducted for Plant perimeter, Production areas, material warehouse, finished product warehouse, surface drainage, Chemical warehouse, Waste-House, Prerequisite programmes (PRP's) for infrastructure have been verified on site, general was maintained properly.

Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Layout was available separate the route of material, product, machine & people

Equipment located in easy way for cleaning practice & maintain

The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored

Verified on site, general was maintained properly

Refer to ISO/TS 22002-1:2009: PRPs for food processing

7.1.4 Work Environment

Conform

Site tours has been conducted for Plant perimeter, Production areas, material warehouse, finished product warehouse, surface drainage, Chemical warehouse, Waste-House, Prerequisite programmes (PRP's) for infrastructure have been verified on site, general was maintained properly.

Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Layout was available separate the route of material, product, machine & people

Equipment located in easy way for cleaning practice & maintain

The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored

Verified on site, general was maintained properly

Refer to ISO/TS 22002-1:2009: PRPs for food processing

7.1.5 Externally developed elements of the food safety management system

Conform

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7.1.6 Control of externally provided processes, products or services	Conform
<p>The Company don't use any externally source/out-source for their process, they following legal requirements and customer requirements for their FSMS for PRPs, the hazard analysis and the hazard control plan, legal requirement such as:</p> <p>HACCP Codex Alimentarius QCVN 01-2009/BYT QCVN 12-1:2011/BYT Decree 15:2018/ND-CP QCVN 8-1:2011/BYT QCVN 8-2:2011/BYT QCVN 8-3:2011/BYT Decision 46:2007/BYT Circular 50:2016/TT-BYT Commission Regulation (EC) No 2073-2005-Microbiological criteria for foodstuffs Regulation (EC) No 178-2002-General principles and requirements of food law Regulation (EU) No 1169-2011-Food information to consumers (including allergen)</p> <p>Purchasing procedure and Supplier assessment procedure - QT06 rev 02 date 01/10/2020. Verified supplier's evaluation Criteria (BM02/QT06): Quality, food safety, Price, Payment method, Food Safety List of supplier approved - BM03/QT06 total 21 suppliers such as: Vimaflour (wheat flour); Mía đường Nghệ An (sugar); Cai Lan (shortening); DakLak Agricultural (tapioca starch); Tuong Lan (rice);.... Verified: the supplier assessment on 07/01/2020 for supplier such as: Vimaflour (wheat flour); Mía đường Nghệ An (sugar); Cai Lan (shortening); DakLak Agricultural (tapioca starch); Tuong Lan (rice);....</p>	
7.2 Competence	Conform
<p>Training procedure – QT04 rev 01 date 01/10/2020 Training Plan has been established annually based on the results from survey and management policy. Training program in 2020 was established on 03/01/2020 Personnel who performed work affecting conformity to food safety has been determined the necessary competence. Checked initial training records of production workers. Internal regulation before going to production area has been posted in front of production workshop and well implemented. Visual checked workers for uniforms, PPE, personnel hygiene. Training for food safety conducting records, On-the-job training, in-house training and external training Training plan include: - HACCP, SSOP training - Policy and objective, regulatory - Food safety training record New staff training (regulation, policy, food safety, working instruction). Checked for some training records: - ISO 22000:2018 awareness training course date 22/05/2020 by VIFI Vietnam: for all HACCP team and Manager - Verified training record for Food safety: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for allergen: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for HACCP, SSOP, GMP: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for CCP: 09/05/2020 by Mr. Nguyen Van Dieu confirmation food safety knowledge no no 01/2020/XNTHKTATTP date 26/11/2020 The effectiveness of training has been confirmed. Peoples are aware of the relevance and importance of their activities.</p>	
7.3 Awareness	Conform
<p>Interviewed 04 workers in the production area >> Understood food safety policy, objectives of the FSMS relevant to their tasks, their individual contribution to the effectiveness of the FSMS, including the benefits of improved food safety performance and the implications of not conforming with the FSMS requirements.</p>	
7.4 Communication	Conform
<p>Defined in “Communication WI – HD03” rev 01 date 01/10/2020 <u>External communication:</u></p>	



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Communication and regulation update by QA department and HR/Admin belong on, update new regulation from Ministry of Agriculture, Ministry of Health
 Communication was provided for external and internal communication which designed person such as Material specification, formulation, process specification and manage in the internal processes. Food safety team has been responded to update the relevant regulation and provided the recognized product specification
 Communication through organization by monthly meeting minutes
 Customer review minutes by HOD
 Customer survey and satisfaction conducted by QC and BOD department, evaluation results by customer chose service
 Customer complaint defined in Customer complaint procedure – QT07 rev 01 date 01/10/2020 was established with customer handling team from production, QA & management, root cause, corrective action has been a part of procedure
 There is no customer feedback on food safety up to now
 Regulation update by Legal department responsibility and implemented communication through factory

Internal communication:

Internal communication procedure by meeting minutes, policy, announcing, mail box, confidential mechanism system reporting.

7.5 Documented information, Including external origin	Conform
--	----------------

Document control and Record control procedure – QT01 rev 01 date 01/10/2020
 Document master list – BM01/QT01 updated 01/10/2020
 The organization has established food safety documentation system and it have been under controlled HACCP team.
 The documents are ensured that all proposed changes were reviewed prior to determine their effect to food safety: approved document before used, current revision status, relevant document from external origin were showed on document master list.
 Document management control include

- Maintenance of a master list of current documents
- Defined responsibility for management of documents
- Defined approval authority
- Defined mechanisms for document revisions, issuance and approval
- Means to ensure that only the current version of documents is used, and all invalid and obsolete document are archived or removed from the system
- Identification of documents that need to be kept for legal or knowledge preservation purposes
- Requirements for authorized access control and appropriate security
- Records are retained by two type: hard copy and soft copy

Retention time of record 03 years
 Record control procedure was established and securely storage, easily accessible, it has been defined the control needed

8 Operation

8.1 Operational planning and control	Conform
8.2 Prerequisite programmes (PRPs)	Minor NC
8.3 Traceability system	Conform
8.4 Emergency preparedness and response	Conform

Clause 8.1:
 This was defined in HACCP Plan:
 Product: Rice cracker - HACCP01 rev 3 date 01/10/2020
 Product: Pancake - HACCP-02 rev 03 date 01/10/2020
 Legal identify QCVN01:2009/BYT water, QCVN 8-1:2011/BYT: mycotoxin in food, QCVN 8-2:2011/BYT: heavy metal in food, QCVN 8-3:2011/BYT: microbiology in food, QCVN 12-1:2011/BYT: packaging material, decision 46/2007 Vietnam for microbiological & chemical contaminant in food

Clause 8.2:
 PRP was established and implemented, e.g. pest control, waste control and wooden control, personnel hygiene, cleaning program etc



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Factory is suitable for food processing
 Physical is made from concrete & glass, equipment is made from stainless steel.
 Floors without standing water observed. Glass windows with adhesive sheet to protect against breakage.
 Windows for ventilation in the storage are screened.
 All lights are covered to protect against breakage. Access to the void is designed from outside processing areas and screened to prevent pest ingress. Drainage system inside & outside processing area, covered, ceiling completely sealed
 External doors are self-closing and have plastic curtain to prevent pest ingress. Dock levellers are close fitting.
 Daily checking hygiene practise Nov 2020, record BM01.SSOP-07 version 01: personal hygiene (hand, clothes, nail, open wound, eye red, jewellery, pitting), plant surrounding, waste disposal, pest control, chemical control, metal control, CCP, warehouse, cleaning (wall, floor, ceiling, machine,), toilet, locker, WH
 Cleaning SSOP-04 defined tool, chemical (alcoholic 70o, liquid soap), area class of cleanness, verification method of cleaning, cleaning plan date 15/11/2020 version 06. Cleaning record BM02.SSOP-04.
 Testing plan for air of packing room BM01.SSOP-03 on 01/03/2020
 swab test: test report no 170-4/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC; E.coli, coliform, S.aureus, Sal, (hand swab, conveyor, chậu inox, table) > ND
 swab test: test report no 170-5/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC; E.coli, coliform, S.aureus, Sal, (thùng đựng nước, khay đựng bánh) > ND
 Chemical control SSOP-06 issued 01/11/2015: alcohol, trolemon, liquid soap, Oxy storm
 Waste contact household waste SSOP-05. Hazardous waste contract no 01.07/HD2017/MP-NM with Minh Phuc (QLCTNH: 1-2-3.052.VX valid to 28/08/2022) (light, cell,ink., lubricant). record no 01/2020/30.00068.T date 10/07/2020;
 Health check 14/07/2020, by Hai Duong Preventive Health centre, for all staffs. contract no 40/KSBT-KSKDK date 04/07/2020. Test for eyes, nose, ear, teeths, stomach, skin, Lao, HAV IgG, HbeAg, normal people carry dangerous microbial (100% not have).
 SSOP-01 issued 01/11/2015 - Pest control handle by them shelf target insect, rat. Chemical Permer UK 50EC, Maxthor, Fendona 10 SC for insect, Storm, glue for rat. Treatment 3 month for insect, daily treatment/week for rat. Pest map include 18 bait box, 9 light traps.
 Insect killer light monitoring report No.BM03.SSOP/01 on Nov. 2019
 Pest record BM02.SSOP/01 – Nov. 2019 for insect and rat, done by staff.
 Spray for killed of insect done by HEALTH CARE CENTER every 03 months, Contract No.17/HĐ-YTDP on 02/01/2019. Fumigation record date 06/12/2020: used chemical permethrin 50EC () by Mr. Nguyen Van Thanh. Report No. BM01.SSOP-01 on 22/09/2019 maintained
 Cockroach trap monitoring report BM04.SSOP/01 on Nov. 2019
 SSOP-03 issued 01.11.2015 – Water control: Water is city water then pass through treatment system: sand filter, carbon filter, fine filter, chlorine treatment 0.5-1ppm, QCVN 01-2009.
 Water tap monitoring report No.BM02.SSOP/03 on Nov. 2020
 water: test report no 170-15/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): complied with QCVN 01:2009/BYT
 Maintenance QT-11, machine list update 2020, include 27 machine. Maintenance plan BM/QT-11 date 15/1/2020, monthly maintenance machine. Verified maintenance record of drying, no failure related CCP.
 Warehouse is maintained in good condition, in normal temperature. Stock control done weekly. Product during storage is identified by label, release time after 7 days for microbial test.

There are 02 minor NC, Detail in CAR

Clause 8.3

Tag identification in term of lot no., product name, expiry date has been established and adequate maintained to ensure traceability system. The stock rotation control with production order identified for individual incoming material through dispatch which suitable for traceability and recall system and tracking system is finished in short time. The traceability system has been established and implemented which is able to trace materials from source through all stages of processing and distribution of the finished product to the customer. Identification and records were applied throughout raw materials, ingredients, packaging materials, and finished product. The identification code can be used for traceability
 Identification WI – HD02 rev 01 date 01/10/2020
 When was the traceability tested: traceability tested yearly (one per year), traceability tested by factory on date 29/10/2020; product: Green Onion Pancake; PD: 08/08/2020; EXP: 07/08/2021; quantity: 1340ctn (12663



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kg); client: TFI Foods Ltd – Canada; PO no V-20-863; spec: 5pcs x 18t/ctn; scenario: cake does not separate layers; recall: 235ctn. Total time test was 2h.

Traceability initiated at the time of audit:

Product: Rice cracker (ZIBA MIX A, natural color), code E16-0A2-0-A; PO no V-20-920; PD: 10/11/2020; Quantity: 1300 ctn (5.0kg/bag, 2bags/ctn); EXP: 09/11/2021.

Material: rice: 15000kg, received on 20/10/2020; soybean sauce: 757.5kg, 08/07/2020; sugar: 312.5kg, 03/09/2020; malt: 61.7kg; 10/08/2020; seaweed: 10.8kg: 21/05/2020

production record:

Steaming record – BM01/QT02X1

Cutting record – BM02/QT02X1: 12mm x 11.25 mm x 6.69 mm

Drying 1 record – BM03/QT02X1: 45-50oC/2-2.5h

Baking record – BM04/QT02X1

Add additive, drying record – BM05/QT02X1: 85-90oC/ 30-50Hz

Packing record – BM06/QT02X1

Metal detector record – BM07/QT02X1

All steps enable link and complete within 2h. Mass balance quantities were accurate to 100%

Clause 8.4

Emergency situation defined in Emergency preparedness and response procedure – QT05 rev 01 date 01/10/2020 defined on fire, earth quake, flood, natural disaster.

Last practice on 25/11/2020 Fire

8.5 Hazard control

8.5.1 Preliminary steps to enable hazard analysis

Conform

The food safety plans are systematic, comprehensive, thorough, implemented and maintained. The company conducted their HACCP plans based on the Codex Alimentarius HACCP principles/ for all product groups. Basic prerequisite program, e.g. Pest control, cleaning program, waste management, and personal hygiene are established and conducted as per GMP-Codex guideline. In general PRPs were maintained as procedure defined

Characteristics of raw materials, ingredients and product contact materials:

Defined in Raw Material Specification: TCNL/QT02 rev 01 date 01/11/2015

- Sugar: Pb 0.5; As 1; Cd 1; Hg 0.05; 4 groups pesticide residue; Aflatoxin Aflatoxin B1, 5; TPC, 200; Y&M 10
- NaCl: Pb 2; As 0.5; Cd 0.5; Hg 0.1
- tapioca flour starch: Deoxynivalenol, TPC 106; coliform 103; E.coli 102; Y&M 103; SO2, pesticide residue, heavy metal, mycotoxin
- Whole wheat flour (bột vỏ mạch): pesticide residue, heavy metal, mycotoxin, microorganisms, GMO
- wheat flour: As 0.01; Cd 0.2; Pb 0.2; Aflatoxin B1 5; Aflatoxin total 15; Deoxynivalenol 1000; Ochratoxin A 5; zearalenone 100; pesticide residue, microorganisms, GMO
- Rice: As 0.01; Cd 0.2; Pb 0.2; mycotoxin; pesticide residue (circular 50:2016/TT-BYT)
- shortening: As 0.1; Cd 0.01; Hg 0.04; Pb 0.1; Aflatoxin B1, 5; Aflatoxin total, 15; peroxide 1; TPC, 103; coliform; E.coli, S.aureus, Salmonella spp, Y&M
- Palm oil: As 0.1; Cd 0.01; Hg 0.04; Pb 0.1; Aflatoxin B1, 5; Aflatoxin total, 15; peroxide 1; TPC, 103; coliform; E.coli, S.aureus, Salmonella spp, Y&M
- hành hoa: Chlorpyrifos, diazinon 0.05, Pb 0.1; Cd 0.05
- vừng (mè) đen: pesticide residue, heavy metal, mycotoxin, microorganisms
- dried sea laver: Pb 1; E.coli
- ớt bột: Pb 30; As 0.1; TPC, 102; coliform, E.coli, Salmonella spp, Y&M
- mạch nha: As 0.5; Pb 0.2; Hg 0.05; Cd 1; TPC, 103; coliform, E.coli, Salmonella spp, Y&M
- soybean sauce: 3-MCPD; GMO; TPC, 104; coliform 102; E.coli, Salmonella spp, Y&M; heavy metal
- PE bag: TCVL/QT02 rev 01 date 01/11/2015: QCVN 12-1:2011/BYT; EU, FDA
- PE film: TCVL/QT02 rev 01 date 01/11/2015: QCVN 12-1:2011/BYT

Characteristics of end products:

Specification of finished product tested at least once per year following National standard.



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Rice cracker: 02/2019/NgM date 28/06/2019 following: Decision 46/2007/QD-BYT; QCVN 8-1:2011/BYT; QCVN 8-2:2011/BYT

Pancake: 02/2018/NgM date 12/12/2018 following: Decision 46/2007/QD-BYT; QCVN 8-1:2011/BYT; QCVN 8-2:2011/BYT

Intended use:

Further treatment before use
self-life: 12 months.
Storage at ambient temperature

Flow diagrams and description of processes:

Defined in HACCP plans:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery

Description of processes and process environment:

Defined in HACCP plans:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Machine: Grinding machine, mixing machine, roasting machine,...

8.5.2 Hazard analysis

Conform

Hazard consider: Foreign body, allergen contamination

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Likely to occur: High (>50%/y), Moderate (50%/y), Low (< 1/y), Negli (never occur)

Severity: Low (no concerned with legal), Moderate (concerned with legal, can occur in abnormal situation but can be controlled.), High (concerned with legal, can occur in abnormal situation or emergency situation, the result may be deviated from legal or control limit).

CCP have been defined by decision tree which 04 questions

CCP: YY

OPRP: YNYY

Hazard identification and determination of acceptable level in the receiving & processing (QCVN 8-1:2010/BYT, QCVN 8-3:2011/BYT) and customer requirement

The HACCP plans were reviewed and developed by food safety team members.

The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analysed in each step. The critical control points were established based on likelihood and severity.

The PRPs and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard

Hazard identification and determination of acceptable levels:

Legal regulations:

+ Food Safety Law 55/2010/QH12, effective date 01.07.2011

+ Decree No. 15/2018/NĐ-CP, issued on 02.02.2018

+ Decree No. 115/2018/NĐ-CP issued on 12.11.2018

+ Circular No. 13/2014/TTLT-BYT-BNNPTNT-BCT issued on 09.04.2014 – Chapter 4: Food Safety Knowledge training for food handlers.



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- + Decision No. 08/VBHN-BYT issued on 04.04.2019 about Health screening check for food handlers.
- + QCVN 8-1:2011/BYT - National technical regulation on the limits of mycotoxins contamination in food
- + QCVN 8-2:2011/BYT - National technical regulation on the limits of heavy metals contamination in food
- + QCVN 8-3:2012/BYT - National technical regulation of Microbiological contaminants in food
- + QCVN 12-1:2011/BYT - National technical regulation on safety and hygiene for synthetic resin Implement, container and packaging in direct contact with foods
- + QCVN 01-1:2018/BYT - National technical regulation on Domestic Water Quality
- + QCVN 01:2009/BYT - National technical regulation on drinking water quality
- + QCVN 10:2011/BYT - National technical regulation for edible ice
- Commission Regulation (EC) No 2073-2005-Microbiological criteria for foodstuffs
- Regulation (EC) No 178-2002-General principles and requirements of food law
- Regulation (EU) No 1169-2011-Food information to consumers (including allergen)

Hazard analysis has been conducted on all steps of processes: from step raw receiving to delivery. Biological, chemical and physical hazards have been analyzed. Food safety hazards are evaluated by methodology base on to their severity of adverse health effects and likelihood of their occurrence

Hazard analysis document for raw material, processing step document has been conducted on all steps of processes: from step raw receiving to delivery.

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Hazard assessment:

Hazard consider: Foreign body, chemical, allergen and microbiology contamination

Likely to occur: High (>50%/y), Moderate (50%/y), Low (< 1/y), Negli (never occur)

Severity: Low (no concerned with legal), Moderate (concerned with legal, can occur in abnormal situation but can be controlled.), High (concerned with legal, can occur in abnormal situation or emergency situation, the result may be deviated from legal or control limit).

CCP have been defined by decision tree which 04 questions

CCP: YY

OPRP: YNYY

Selection and categorization of control measure(s) (CCP or OPRP):

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020				
Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse				
Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min 	YES



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		(Y/M, E.Coli, Salmonella)	- Moisture < 4% - Monitoring every one hour to temp. - On hold, re-drying again	
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES
<p>Product: Pancake - HACCP-02 rev 03 date 01/10/2020</p> <p>Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery</p>				
CCP1	Sieving step	Physical contamination	- Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product	YES
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES

8.5.3 Validation of control measure(s) and combination(s) of control measure(s) | Conform

Validation was done at the first time of production trial for production condition, annually carried out onsite validation

Lasted HACCP validation date 01/10/2020:

Validation method:

- OPRP, CCP validation
- Trained worker
- Flow chart check
- CCP, OPRP operation checked
- Calibration checked
- Send sample of materials/ product to accredited Lab to test for validation of CCPs, oPRPs
- Verification result checked
- Staff competence checked

- Verified training record for allergen: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet

- Verified training record for HACCP, SSOP, GMP: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet

- Verified training record for CCP: 09/05/2020 by Mr. Nguyen Van Dieu

Flow chart onsite check date 01/10/2020

Staff onsite interview date 01/10/2020

Hazard analysis review date 01/10/2020

Calibration:



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magnet: calibration certificate no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 nhiệt ẩm kế: calibration certificate no 180/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 moisture balance: calibration certificate no 200.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 weights: calibration certificate no 090.20/M.P03/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 analytical balance: calibration certificate no 202.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 caliper: calibration certificate no 081.20/L.P02/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 digital thermometer: calibration certificate no 028/L.PP02/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 thermometer controller for frozen warehouse: calibration certificate no 153/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 Metal detector: calibration certificate no. 02543837794 date 08/04/2020 by Celtek Co., Ltd
 Finished product analysis:
 Rice cracker: test report no CF30/02.50.0066.3_E date 01/02/2020 by FCC lab (VILAS 021): acrylamide
 rice cracker: test report no N4200310M300 date 18/03/2020 by I-MEI Food lab – Taiwan: TPC, coliform, E.coli, Salmonella, Y&M, mycotoxin, heavy metal > ND
 Frozen green onion Pancake: test report no 409-5/Labo XNATVSTP date 01/12/2020 by Food Safety Lab (VILAS 492): TPC 1.4x10³, coliform, E.coli, Y&M, mycotoxin, heavy metal > ND

8.5.4 Hazard control plan (HACCP/OPRP plan) Conform

The HACCP plans were reviewed and developed by food safety team members. The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analyzed in each step. The critical control points were established based on likelihood and severity. The PRP and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination (Y/M, E.Coli, Salmonella)	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min - Moisture < 4% - Monitoring every one hour to temp. 	YES



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			- On hold, re-drying again	
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES
<p>Product: Pancake - HACCP-02 rev 03 date 01/10/2020</p> <p>Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery</p>				
CCP1	Sieving step	Physical contamination	- Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product	YES
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES

Implementation of the hazard control plan:

Sampling:

Sieving checking record - BM03/QT02-QC-X1-H verified record on Nov 2020

Drying 1 record – BM03/QT02X1 verified record on Nov 2020

Baking record – BM04/QT02X1 verified record on Nov 2020

Metal detector record – BM07/QT02X1 verified record on Nov 2020

8.6 Updating the information specifying the PRPs and the hazard control plan **Conform**

HACCP plan & PRPs were reviewed, on site confirmation flow diagram, verification PRPs on 01/10/2020 by FST HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

8.7 Control of monitoring and measuring **Conform**

All measuring equipment which were used at both production and laboratory were covered in calibration plan. Identification of calibration status was clearly done. Calibration period, acceptable error, working range, normally were clearly defined.

Some measuring and monitoring equipment was sampling to verify against calibration plan e.g. balance, thermometer... and frequency as least annually

Calibration procedure QT12 rev 01 date 01/10/2020

List of equipment calibration (scale balance, thermometer...)



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Calibration schedule BM02/QT12 issued on 02/01/2020
 Verified the calibration report as below:
 magnet: calibration certificate no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 nhiệt ẩm kế: calibration certificate no 180/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 moisture balance: calibration certificate no 200.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 weights: calibration certificate no 090.20/M.P03/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 analytical balance: calibration certificate no 202.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 caliper: calibration certificate no 081.20/L.P02/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 digital thermometer: calibration certificate no 028/L.PP02/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 thermometer controller for frozen warehouse: calibration certificate no 153/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 Metal detector: calibration certificate no. 02543837794 date 08/04/2020 by Celtek Co., Ltd

8.8 Verification related to PRPs and the hazard control plan, including QC	Conform
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Verification planning was established to ensure that PRPs and CCP, including food safety management system was implemented effectively. Verifying of control measures combination is verified at least 01 time/year for PRP and OPRP
 Verifying the PRP(s) are implemented such as: water safety; construction and lay-out of buildings and associated utilities; measures for the prevention of cross contamination; personnel hygiene; handling of products; chemicals using; cleaning and sanitizing; pest control; waste and sewage.
 FSMS is verified at least once a year by internal audit program, testing, inspection
 - Verification of PRP by daily check, internal audit, swab test for hand.
 - Verification plan dated 2018: defined purpose, method, responsibility, record, frequency
 - PRP by daily check, internal audit, testing (water, contact surface, personnel hygiene)
 - OPRP & CCP: review hazard analysis yearly, review flowchart yearly
 - Verification program – BM03/QT16 date 15/10/2020
 - Verification report – BM05/QT16 date 15/11/2020

Material:
 chilli powder: test report 30/02.50.2231_TV date 15/09/2020 by FCC lab (VILAS 02): Capsaicin 2583 ppm, sudan red, Salmonella > ND
 onion: test report no 339-8/Labo XNATVSTP date 06/10/2020 by Food Safety Lab (VILAS 492): chlorpyrifos, diazinon, Pb, Cd > ND
 sesame: test report no 23-2/Labo XNATVSTP date 11/02/2020 by Food Safety Lab (VILAS 492): TPC 3.0x10²; coliform, E.coli, Y&M > ND
 glutinous rice: test report no CF30/02.50.0066.1.2.E date 01/02/2020 by FCC Lab (VILAS 0210: B1, ttoI, As, Cd, Hg, Pb, Sb, Sn, GMO, Ochratoxin A, zearalenone, pesticide residue (alrin, BHC, DDT, dieldrin, endrin, tricyclazole) > ND
 wheat flour: test report no BN12002.24163351/MM12002.2416335115 date 11/03/2020 by CASE Lab (VILAS 092): GMO > ND
 whole wheat flour: test report no 12006.25113430.MM12006.251134302 date 03/07/2020 by CASE lab: GMO > ND
 tapioca starch: test report no 2003240117 date 19/03/2020 by SGS Lab (VILAS 278) > ND
 sugar: 2003140080 date 14/03/2020 by SGS Lab > ND
 soybean sauce: test report no 172-8/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC 1.3x10², coliform, E.coli, 3-MCPD, Pb, As > ND
 seaweed: test report no 172-8/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC 1.9x10³, coliform, E.coli, Pb, As > ND
 Olein oil + shortening: test report no 822/20/QC-PTN/HS date 26/03/2020 by QUACERT lab



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maltodextrin: KT3-03334BTP0 date 29/06/2020 by QUATEST 3 lab: As, Cd, Hg, TPC, coliform, E.coli, B.cereus, Clos, Y&M > ND

PE bags: test report no 92.20/TN1-TTKTTDC date 18/02/2020 by Hai Phong QUATEST: complied with QCVN 12-1:2011/BYT, EU regulation

OPP/PPP bag: 1569-3/N3.20/DG date 30/07/2020 by QUATEST 3: complied with QCVN 12-1:2011/BYT, EU regulation

PP tray: test report no 1020.20/TN1-TTKTTDC date 12/11/2020 by Hai Phong QUATEST: complied with QCVN 12-1:2011/BYT, EU regulation

Finished product:

Rice cracker: test report no CF30/02.50.0066.3_E date 01/02/2020 by FCC lab (VILAS 021): acrylamide

rice cracker: test report no N4200310M300 date 18/03/2020 by I-MEI Food lab – Taiwan: TPC, coliform, E.coli, Salmonella, Y&M, mycotoxin, heavy metal > ND

Frozen green onion Pancake: test report no 409-5/Labo XNATVSTP date 01/12/2020 by Food Safety Lab (VILAS 492): TPC 1.4x10³, coliform, E.coli, Y&M, mycotoxin, heavy metal > ND

8.9 Control of product and process nonconformities

8.9.2 Corrections	Conform
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8.9.3 Corrective actions	Conform
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8.9.4 Handling of potentially unsafe products	Conform
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8.9.5 Withdrawal/recall	Conform
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Nonconformity product control procedure - QT10 rev 01 date 01/10/2020, potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label, in principle product will be checked & approved by QA for further processing. No any non-conformity from loss of control on OPRP or CCP monitoring results deviated from critical limit, No rework product.

Actions taken and any potential trend: Corrective action procedure – QT08 rev 01 date 01/10/2020

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

Potentially unsafe products control procedure - QT10 rev 01 date 01/10/2020, potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label, in principle product will be checked & approved by QA for further processing. No any non-conformity from loss of control on OPRP or CCP monitoring results deviated from critical limit, No rework product.

Clause 8.9.5:

Recall WI – HD01 rev 01 date 01/10/2020, Recall team includes 5 persons, Ms. Nguyen Thi Minh Nguyet – QA Manager is team leader. List of recall team: QA, production, logistic, RDC, date 01/09/2020. No recall up to now When was the last mock withdrawal/recall: mock recall practice on date 29/10/2020; product: Green Onion Pancake; PD: 08/08/2020; EXP: 07/08/2021; quantity: 1340ctn (12663 kg); client: TFI Foods Ltd – Canada; PO no V-20-863; spec: 5pcs x 18t/ctn; scenario: cake does not separate layers; recall: 235ctn.

9 Performance evaluation

9.1 Monitoring, measurement, analysis and evaluation	Conform
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All targets, food safety objectives, performance criteria, verification results, production control measures, testing results, etc., ... were monitored and reported to Food Safety team leader and Top management as inputs of Management review

The organization has analysed and evaluated data and information arising from monitoring and measurement including the results of verification activities related to PRPs and hazard control plan which was clearly showed on management reviewed meeting minutes conducted on 05/12/2020.

The plan to analysis by QA team and verified to improve

Verified record BM03/QT03 date 05/12/2020, analysis and evaluation by HACCP Team Leader and approved by Director

9.2 Internal audit	Conform
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System was in place for validation, verification and improvement. The system review for these were done annually and reviewed in management review meeting.

Verification and Internal audit procedure – QT09 rev 01 date 01/10/2020 was established.

Internal auditor was trained for ISO 22000 & requirements. Their competences are sufficient to perform work independence. Checked certificates of auditors who conducted to internal audit. Internal audit was conducted at least once a year for all areas or based be more based on risk assessment. Internal audit carry out in cross function, no one audit their own function.

Non-conformities found from audit were conducted for investigation and corrective action. Verification was done and maintained

Internal audit conduct on 05/11/2020, conducted by HACCP team included Production, Technical, AD/HR; Sale, QA, Purchasing, WH.

Internal audit plan - BM01/QT09 date 05/11/2020

Internal audit program - BM02/QT09 date 05/11/2020

Internal audit record - BM03/QT09 date 05/11/2020

Report result record - BM04/QT09 date 05/11/2020: 02 NC and 03 OB

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

Non-conformities found from audit were conducted for investigation and corrective action. Verification was done and maintained.

The summary internal audit report and follow up the corrective actions taken has been fully recorded.

Checked audit plan prepared for internal audit.

Checked the summary internal audit report and follow up the corrective actions taken. It has been fully recorded.

9.3 Management review	Conform
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Management review was conducted annually. Agenda for reviewing was covered all required by standard. Improvement was seen from KPI adjusting

Management review procedure – QT03 rev 01 date 01/10/2020, frequency of management review at least once per year.

Management review conducted on 05/12/2020, monthly meeting of management, weekly meeting of department record verified, record on BM02/QT03.

Inputs:

Management review meeting minutes conducted on date 05/12/2020 with the participants of Mr. Chen Chun Chia – General Director and all of Head of Departments

Reviewed enough inputs as requirements of ISO 22000:2018. Records were available and well maintained such as:

- + The status of actions from previous management reviews
- + Changes in external and internal issues that are relevant to the FSMS, including changes in the organization and its context => this is initial apply of ISO 22000:2018
- + Information on the performance and the effectiveness of the FSMS, including trends in:
 - result(s) of system updating activities
 - monitoring and measurement results;
 - analysis of the results of verification activities related to PRPs and the hazard control plan
 - nonconformities and corrective actions
 - audit results (internal and external) – There is 02 NC and 03 OB of internal audit.
 - inspections (e.g. regulatory, customer)
 - the performance of external providers
 - the review of risks and opportunities and of the effectiveness of actions taken to address them
 - the extent to which objectives of the FSMS have been met
- + the adequacy of resources
- + any emergency situation, incident or withdrawal/recall that occurred – There is no emergency situation, incident or withdrawal/recall that occurred from the beginning of 2020 up to now
- + relevant information obtained through external and internal communication, including requests and complaints from interested parties
- + opportunities for continual improvement

>> The data were presented in a manner that enables top management to relate the information to stated objectives of the FSMS.

Outputs:

- Assurance of food safety



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- Improvement of the effectiveness of the food safety management system
- Resource needs
- Revisions of the organization's food safety policy and related objectives.
- decisions and actions related to continual improvement opportunities
- any need for updates and changes to the FSMS, including resource needs and revision of the food safety policy and objectives of the FSMS

10 Improvement

10.1 Nonconformity and corrective action

Conform

Non conformities:

Control of NC has been defined in procedure – QT10 rev 01 date 01/10/2020.

Non-conformities are classified and corrected properly to ensure the effectiveness of the food safety management system.

Complaints:

Customer complaint defined in Customer complaint procedure – QT07 rev 01 date 01/10/2020 was established with customer handling team from production, QA & management, root cause, corrective action has been a part of procedure

There is no customer feedback on food safety up to now

Corrective actions:

CARs of internal audit in 2020 was verified and well maintained.

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

10.2 Continual improvement

Conform

The improvement activities have been defined to maintain the effectiveness of the food safety management system

10.3 Update of the food safety management system

Conform

The improvement activities has been defined to maintain the effectiveness of the food safety management system as following items:

- The use of communication. Customer satisfaction has been yearly implemented.
- Management review conducted on 05/12/2020 output addressed to meet the requirements of customers and government regulation.
- Internal audit implemented date 05/11/2020. Result of audit was reviewed and corrected for improvement.
- Evaluation of individual verification results for CCP, HACCP plan and PRP has been done.
- Analysis of results of verification activities and report to Food safety team.
- Validation of control measure combinations. Material and finished product has been validation outside periodically.
- Corrective actions from result of audits have been done with cause analysis to avoid it happen again.
- Food safety management system updating. VN Food safety law and regulation from government has been updated in external document master list.



Certificate VN18/00395

The management system of

I-MEI FOODS (VIET NAM) CO., LTD.

Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam.,

has been assessed and certified as meeting the requirements of

ISO 22000:2018

For the following activities

Old scope: Processing of Rice Crackers and Pancake
New scope: Manufacturing of Rice Crackers
Processing of Pancake

Food Category: CIV - Processing of ambient stable products

This certificate is valid from 12 January 2021 until 21 January 2022 and remains valid subject to satisfactory surveillance audits.

Re-certification audit due 60 days prior to expiry date

Issue 2. Certified since 22 January 2016



Authorised by

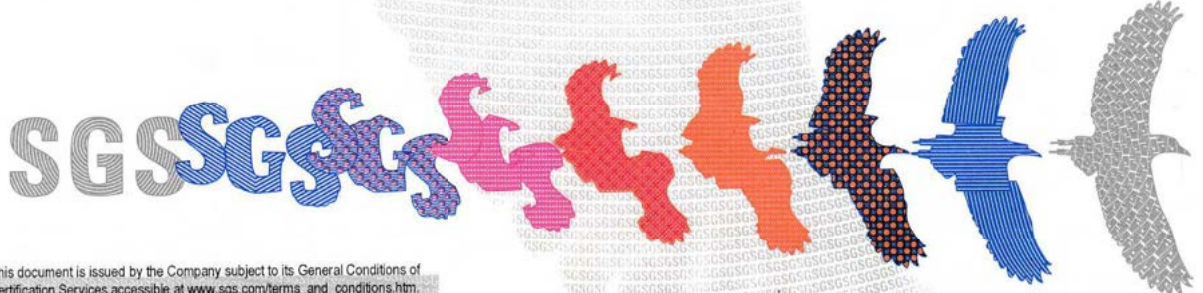
SGS United Kingdom Ltd
Rossmore Business Park Ellesmere Port Cheshire CH65 3EN UK
t +44 (0)151 350-6666 f +44 (0)151 350-6600 www.sgs.com



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HC SGS 22000 2018 0819

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Certificate VN17/00376

The management system of

I-MEI FOODS (VIET NAM) CO., LTD.

Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam



has been assessed and certified as meeting the requirements of

HACCP Codex Alimentarius

Hazard Analysis and Critical Control Point (HACCP)
System and Guidelines for its application
Annex to CAC/RCP-1-1969, Rev.4(2003)

For the following activities

**Manufacturing of Rice Crackers
Processing of Pancake**

Food Category: CIV - Processing of ambient stable products

This certificate is valid from 03 March 2021 until 24 January 2022
and remains valid subject to satisfactory surveillance audits.

Re-certification audit due 60 days prior to expiry date
Issue 3. Certified since 15 February 2016

Authorised by

Nguyen Thi Nam Tran
Certification and Business Enhancement
Division Manager



VICAS 049 - FSMS

SGS Vietnam Ltd - Certification & Business Enhancement
198 Nguyen Thi Minh Khai St, District 3, Ho Chi Minh City, Vietnam
t (84-28) 3935.19.20 f (84-28) 3935.19.21 www.sgs.vn

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

VIFI

INTERNATIONAL MANAGEMENT SYSTEMS

iFi

BUILD THE FUTURE

CERTIFICATE

This is to certify that

NGUYỄN THỊ MINH NGUYỆT

Has successfully completed the course assessment for the

***ISO 22000:2005 Internal Audit
Training Course***

Held on: 3 Dec 2015 at Hanoi, Vietnam.

Certificate Seri No: CHN15/131

Course No.: IAT 1815



TRAINING MANAGER

Date: 31 Dec 2015.



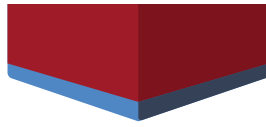
SUPPLIER QUESTIONNAIRE

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: I-MEI FOODS (VIET NAM) CO., LTD. Today's Date: 2021.03.05
 Factory Address: Vu Xa Quarter, Ai Quoc Ward
 City: Hai Duong Province: Hai Duong Country: Viet Nam
 Office Address: Vu Xa Quarter, Ai Quoc Ward
 City: Hai Duong Province: Hai Duong Country: Viet Nam
 FDA Registration No.: 19091444604 DUNS No.: _____
 FDA Establishment Id.: _____ Phone No.: +84-396325636
 QC/QA's Name: Nguyen Thi Minh Nguyet E-mail: kiemhoavnimeifood@gmail.com

SUPPLIER CLASS

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

- | | | | |
|---|--|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (Raw Material) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (Finished Product) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (US-based) | <input type="checkbox"/> Exporter (Non US-based) | <input type="checkbox"/> Broker | <input type="checkbox"/> 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: ZV117 RICE CRACKER (ZIBA MIX A- Natural Co Product No.: _____
- No. 02, Product Name: ZV138 RICE CRACKER (ZIBA MIX- B) 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](#)

Edited by Foxit Reader
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 For Evaluation Only.

FDA – IDENTIFIED BIOLOGICAL HAZARDS

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

- | | | | |
|---|--|---|--|
| <input type="checkbox"/> Bacillus cereus | <input type="checkbox"/> Clostridium botulinum | <input type="checkbox"/> C. perfringens | <input type="checkbox"/> Brucella spp. |
| <input type="checkbox"/> Campylobacter spp. | <input checked="" type="checkbox"/> Pathogenic E. coli | <input checked="" type="checkbox"/> Salmonella spp. | <input type="checkbox"/> S. aureus |
| <input type="checkbox"/> L. monocytogenes | <input type="checkbox"/> Trichinella spiralis | <input type="checkbox"/> Giardia lamblia | <input type="checkbox"/> 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

- Use heat in final drying process to control the biological hazard.

+ The product is dried at temperature 85° C ~ 90° C, time 60 ~ 75 minutes. moisture content reaches 4.0%

- Operator, QC check the operation of the machine when production startup, every 2 hours, production shifts from one item to another by Infrared thermometer & moisture meter. BM05/QT02 X1; BM02/QT02-QC-X1-GV

- Corrective action:

+ When detecting the dryer temperature, the product's moisture content is not up to the standard-> isolating-> confirming the cause-> drying the product again.

+ The moisture content meter and temperature meter are calibrated once a year.

FREQUENCY of CONTROL VALIDATION

+ Checking the final product: SPC, Coliform, E.coli, Salmonella, M/Y, pH value, Water activity, Water content at IMEI FOOD CO., LTD (LABORATORY-TW). (1 lot / time)



FDA – IDENTIFIED CHEMICAL HAZARDS

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

- | | | | |
|---|--|--|--|
| <input type="checkbox"/> Drug residues | <input checked="" type="checkbox"/> Heavy metals | <input type="checkbox"/> Industrial chemicals | <input checked="" type="checkbox"/> Pesticides |
| <input checked="" type="checkbox"/> Mycotoxins/Toxins | <input type="checkbox"/> Radiological | <input type="checkbox"/> Unapproved colors & additives | <input type="checkbox"/> 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

- Heavy metals:

- + Controlling of heavy metal limits in raw materials through supplier certification analysis report (As, Cd, Hg, Pb, Sb, Cu, Ca, Mg) based on QCVN 8 -2: 2011 / BYT Limits of heavy metal contamination in food (1 lot / time). thir-party certyficte of analysis (once a year)
- + Controlling the limit of heavy metals in water (Mn, As) through reporting Certification of supplier analysis based on QCVN 01-1:2018/BYT National technical regulation on drinking water. (1 month / time).
- + Controlling of heavy metal limits in packaging materials (As, Cd, Pb, Sb) based on National Technical Regulation QCVN 12-1: 2011 / BYT on hygiene and safety of packages and tools Synthetic resin in direct contact with food . thir-party certyficte of analysis (once a year).

- Pesticides

- + Controlling the limit of pesticide residues of raw materials (Chlor group, Phosphorus insecticide group, Carbamate group, organic phosphorus) report on certification of analysis of suppliers based on Circular 50/2016 / TT BYT Prescribes maximum limit of pesticide residues in food. thir-party certyficte of analysis (once a year).

- Mycotoxins/ Toxin:

FREQUENCY of CONTROL VALIDATION

Sampling finished products for testing at HAI DUONG MEDICAL TECHNICAL UNIVERSITY (VILAS 492) and FCC CONTROL AND FUMIGATION JOINT STOCTK CO.(VIAS 021). (once a year).

- + Heavy metals: Pb, Cd.
- + Mycotoxins/ Toxins: Total Aflatoxin, Aflatoxin B1, Ochratoxin.
- + Pesticides: Aldrin, DDT, Dieldrin, Tricyclazole.

FDA - IDENTIFIED ENVIROMENTAL / PROCESS HAZARDS

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

- | | |
|---|--|
| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Recontamination with environmental pathogens. <input type="checkbox"/> Bacterial growth and/or toxin formation due to lack of time / temperature control. <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging. | <ul style="list-style-type: none"> <input type="checkbox"/> Bacterial pathogen survival of a lethal treatment. <input type="checkbox"/> Recontamination due to lack of container integrity. <input type="checkbox"/> Bacterial growth and/or toxin formation due to poor formulation control. |
|---|--|

Resources		Appendix 1		Description of Hazard		Bad Bug Book
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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
<ul style="list-style-type: none"> <input checked="" type="checkbox"/> CGMPs 	Perform the cleaning program to preventive control re-infection pathogens from the environment to the product. + Personal hygiene. Before entering the factory, every 2 hours. + Factory employees <ol style="list-style-type: none"> 1. Store personal items in the closet. 2. Change shoes, uniforms 3. Hair rolling, impurities on hats, clothes 4. Wash your hands with hand sanitizer 5. Let your hands dry 6. Sterilized with 70% alcohol + Customers entering the factory <ol style="list-style-type: none"> 1. Keep items that are not allowed in the workshop in the guest lockers. 2. Wear protective clothing for guests. (Mask, hair hood, beard, protective shoes) 3. Hair rolling, impurities. 4. Wash your hands with hand sanitizer 5. Let your hands dry 6. Sterilized with 70% alcohol.

FREQUENCY of CONTROL VALIDATION
- Verify environmental control <ul style="list-style-type: none"> + Contact surface: Total aerobic microorganisms, E.coli, Coliform, Staphylococcus.aureus, Salomonella. (once a year). + Air environment: Total number of aerobic microorganisms, M/Y, Hemolytic bacterial. (once a year). - Checking the final product: SPC、 Coliform、 E.coli、 Salmonella、 M/Y at IMEI FOOD CO., LTD (LABORATORY-TW). (1 lot / time)

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

Using magnets and Metal detectors to control metals.

- At the screening stage: Using magnets to remove metal. Evaluate the effective equipment use Visual inspection very one hours.BM03/QT02-QC-X1-H

Corrective action

- + Segregate products
- + Track the source of foreign material

- Metal detectors : 100% finished products are pass through metal detector remove metal (Fe, Sus, nonFe). Check the sensitivity of the detector before production , after every one hour and the end of production shifts with standard samples.BM07/QT02

Corrective action

- + Stop the batch
- + Notify QC& Maintenance dept.
- + Recheck product which produced after last time checking.

+

FREQUENCY of CONTROL VALIDATION

+ Calibrated metal detector. once a year .

+ Certificate of magnetic measurement results of Magnetic bars. once a year

Metal detection standards

Ferrous: 0.8 mm

Non-Ferrous: 1.0 mm

Stainless Steel: 1.2 mm

Claudio Innocenti

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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input 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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input 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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input 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 type="checkbox"/> Absent	<input type="checkbox"/> Absent	<input type="checkbox"/> Absent

DESCRIPTION of ALLERGENIC CONTROLS

1.ZV117 RICE CRACKERS (ZIBA MIX A, Natural color): Soybean, Wheat, Sesame.
 2.ZV138 RICE CRACKERS (ZIBA MIX - B): Soybean, Wheat.

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? _____

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:

Alcohol 70%

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: Certificate of Food Safety and Hygiene

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? 200 Workers

PEST CONTROL

Is a pest control contractor employed? Yes No

If yes, please provide: Name of contractor used: Province preventive health center

Number of yearly visits: 4 times yearly

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: If workers' hands are injured, they will not be allowed to

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

Please provide details: Installing surveillance cameras. Workers must be checked before entering. Using magneti

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

Please provide details: Always check raw materials upon receiving. Obtain test report and COA of each raw mat

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: Order number and expiry date are print

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:

All suppliers are evaluated by the quality, countries of origin, food safety system, delivery time, etc. to make sure that the suppliers are in accordance with the standards and requirements of our company.

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:

1.ZV117 RICE CRACKERS (ZIBA MIX A, Natural color)
Microbiological Test: Total Plate Count, Coliform, E. Coli, Salmonella, Mould & Yeast per shipment.
2.ZV138 RICE CRACKERS (ZIBA MIX - B)
Microbiological Test: Total Plate Count, Coliform, E. Coli, Salmonella, Mould & Yeast, Listeria monocytogenes per

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Receiving customer complaint information->Obtain the sample if any. Reviewing and classifying the complaint and forward to relevant departments for further investigation -> Identify the cause of complaint and make correction plan -> Resolving customer complaints and feedback to customers -> Monitoring the effectiveness ->Measuring customer satisfaction -> Documentation.

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.

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: Chen Chun Chia

Title: Deputy General Manager

Today's Date: 3/4/21





義美食品股份有限公司實驗室

I-MEI FOODS CO., LTD. LABORATORY

檢驗報告

TEST REPORT

Applicant: I-MEI FOODS CO., LTD.

Report No.: N4210105M185 Page:1 of 1

Address: 11, Sec. 1, Nankung Road, Lu-Chu, Taoyuan, Taiwan

Received Date:2021/01/05

Contact Representative:黃湘閔

Testing Date:2021/01/05

Telephone:03-3222406 #571

Issued Date:2021/01/18

1. Commitment :

(1) Sample description:

Sample name: RICE CRACKERS (ZIBA MIX A, Natural color)	Identification: V-20-924、 2020.12.16 製造、2021.12.15 有效	Packing: <input type="checkbox"/> Sales packaged <input checked="" type="checkbox"/> Bulk packing
Sample storage: <input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen		Sample number:1bag
Manufacturer/Responsible domestic company: I-MEI FOODS CO., LTD.		

(2) Entrusted test items, test methods, inspection scope :

Test Item	Test Method	Test Range
Aerobic Plate Count	AOAC Method 990.12	Not Detected to 1.0 x 10 ⁹ CFU/g
Coliform	AOAC Method 991.14	Not Detected to 1.0 x 10 ⁹ CFU/g
<i>Escherichia Coli</i>	AOAC Method 991.14	Not Detected to 1.0 x 10 ⁹ CFU/g
<i>Salmonella</i>	AOAC Method 989.13	Not Detected or Detected
Mold & Yeast	AOAC Method 997.02	Not Detected to 1.0 x 10 ⁹ CFU/g

2. Test Results :

Test Item	Test Method	Result	Limit of Quantification
Aerobic Plate Count	AOAC Method 990.12	1.0 x 10 ⁴ CFU/g	1.0 x 10 ¹ CFU/g
Coliform	AOAC Method 991.14	Not Detected	1.0 x 10 ¹ CFU/g
<i>Escherichia Coli</i>	AOAC Method 991.14	Not Detected	1.0 x 10 ¹ CFU/g
<i>Salmonella</i>	AOAC Method 989.13	Not Detected	1.0 x 10 ¹ CFU/g
Mold & Yeast	AOAC Method 997.02	Not Detected	1.0 x 10 ¹ CFU/g

Note : 1 The test report is 1 page(s) in total, partial used is invalid.

2 The test report merely reflects the test results of the consigned matters of the client and is not a certification of the legitimacy of the products.

3 All contents of this test report are based on matter entrusted. In case any inconsistency occurs, lab will take all liability.

4 The sample information of this report listed is provided by applicant, laboratory is only responsible for testing and analyzing, and this report refers only this test sample.

5 This report is for reference only and cannot be for any commercial purposes or litigation.

6 The marked * represents estimated value.

Authorized Representative:

Matthew Chang 2021.01.18



Laboratory Address: 11, Sec. 1, Nankung Road, Lu-Chu, Taoyuan 33855, Taiwan

SA-P-12-06A

HAI DUONG MEDICAL TECHNICAL UNIVERCITY
FOOD SAFETY TESTING LABORATORY
 No 229 – Nguyen Luong Bang street, Hai Duong city
 Phone number: +842203.892.638 Fax: +842203.891897
 Website: www.lab-hmtu.vn
 Email: Laboxnatvstp@hmtu.edu.vn



TEST REPORT

No: 422/Labo XNATVSTP

Name of Sample: Rice Crackers (ZIBA MIX - B) Order number: V-20-945

Code: 1220422

Quantity: 01 sample

Manufacturing Date: 2020.12.01 Expire date: 2021.11.30

Conditional keeping: Packed in plastic bags sealed

Customer: IMEI FOODS (VIET NAM) CO., LTD

Address: Vu Xa quarter, Ai Quoc ward, Hai Duong City, Hai Duong Province

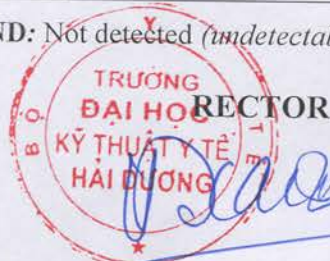
Date of receiving : 2020/12/03

Testing time: From 2020/12/03 to 2020/12/16

TEST RESULT

No	Specification	Unit	Test method	Result
1.	Total aerobic microorganisms*	CFU/g	ISO 4833 : 2003	7,1×10 ²
2.	Coliform*	CFU/g	TCVN 6848:2007 (ISO 4832:2007)	ND (<1CFU/g)
3.	E.coli*	CFU/g	ISO 16649-2 : 2001	ND (<1CFU/g)
4.	Salmonella	/375g	ISO 6579 : 2002	ND
5.	Total yeasts & molds*	CFU/g	TCVN 8275-1:2010 (ISO 21527-1:2008)	ND (<1CFU/g)
6.	Listeria monocytogenes	/375g	TCVN 7700-2:2007 ISO 11290-2:1998	ND (<1CFU/g)

ND: Not detected (undetectable method).



PhD. Dinh Thi Dieu Hang

Hai Duong, December 16th, 2020
 Labo XNATVSTP

Master Hoang Thi Thu Huyen

1. This certificate represents our findings at the time and place of inspection only
2. Not be cited in part patterns of test results without the consent of food safety testing laboratory.
3. Indicators marked (*) are recognized norms by VILAS.
4. No complaint, received treatment, and other information.



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Surveillance + Transition Audit ISO 22000 Food Safety Management System



Organisation	I-MEI FOODS (VIET NAM) CO., LTD		
Address	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam		
City	Hai Duong	Region	Hai Duong (Red River Delta)
Postcode	81000		
Country	Vietnam		
Client Representative	Ms. Le Diem Huong	E-mail	diemhuong.le@gmail.com
Site Food Safety Team Leader	Ms. Nguyen Thi Minh Nguyet	E-mail	minhnguyetimeifoods@gmail.com



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Additional Standard(s) (covered in this audit), if any:	<input checked="" type="checkbox"/> HACCP– Codex Alimentarius <input type="checkbox"/> GMP– Codex Alimentarius		
Accreditation Body(s)	UKAS (ISO 22000:2018); VICAS (HACCP Codex)		
Site(s) audited:	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam		
Start and end date of audit:	16+17/12/2020	Last Date Previous Audit	03/12/2019
		Certificate Expiry Date:	21/06/2021
Total Man Days	1.0 manday for surveillance audit + 0.5 manday for transition	Previous Audit Type:	Surveillance
Audit Time Justification	N/A	Hours Spent on Product Realization:	06
Deviation from audit plan and justification	No deviation		
No. of FTE Employees:	45	No. of Shifts:	02
No. of HACCP Plans:	02	No. of Production Lines:	02
Food Chain Category:	<input type="checkbox"/> A I Farming of Animals for Meat/ Milk/ Eggs/Honey <input type="checkbox"/> A II Farming of Fish and Seafood <input type="checkbox"/> B I Farming of Plants (other than grains and pulses) <input type="checkbox"/> B II Farming of grains and pulses <input type="checkbox"/> C I Processing of perishable animal products <input type="checkbox"/> C II Processing of perishable plant products <input checked="" type="checkbox"/> C III Processing of perishable animal and plant products(mixed products) <input checked="" type="checkbox"/> C IV Processing of ambient stable products <input type="checkbox"/> D I Production of Feed <input type="checkbox"/> D II Production of Pet Food (PAS222) <input type="checkbox"/> D II Production of Pet Food (ISO/TS2202-1) <input type="checkbox"/> E Catering <input type="checkbox"/> F I Retail <input type="checkbox"/> F II Food broking/Trading <input type="checkbox"/> G I Provision of Transport and Storage Services for Perishable Food and Feed <input type="checkbox"/> G II Provision of Transport and Storage Services for Ambient Stable Food and Feed <input type="checkbox"/> H Services <input type="checkbox"/> I Production of Food Packaging and Packaging Material <input type="checkbox"/> J Equipment manufacturing <input type="checkbox"/> K (Bio) Chemical Manufacturer	Food Sector(s):	C3b, C4c
Lead auditor:	Mr. Truong Minh Man		
Team members:	Nil		
Additional attendees and roles:	Nil		
Scope of certification	Manufacturing of Rice Crackers; Processing of Pancake		

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Exclusions from Scope	None
Description of Organisation	IMEI has build 1995, 20000 square metres and has build in 12000 square metres for production and warehouse. Factory has 02 production lines and 02 HACCP plan to processing of crackers and pancake, total employees include temporary are 45 people. 02 shift working per day, 06 days per with. Start 07:00 am to 16:00 pm; 16:00 to 24:00 am. Market: Asia, Canada, USA, EU, Australia ...

1. AUDIT OBJECTIVES

The objectives of this audit were:

To determine conformity of the management system, or parts of it with audit criteria and its:

- ability to ensure applicable statutory, regulatory and contractual requirements are met,
- effectiveness to ensure the client can reasonably expect to achieve specified objectives, and
- ability to identify as applicable areas for potential improvement

2. CURRENT AUDIT FINDINGS AND CONCLUSIONS

NUMBER OF NON-CONFORMITIES	
Critical	00
Major	00
Minor	02

This was a process-based audit focusing on significant aspects, risks and objectives required by the standard(s). A sampling process was used, based on the information available at the time of the audit. Methods of assessment included interviews, observation and review of documentation.

The audit team concludes that the organization **HAS** established and maintained its management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products or services within the scope and the organization's policy and objectives.

Based on the result of this audit the audit team recommends that certification be GRANTED



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3. SCOPE OF CERTIFICATION

Has this scope been amended as a result of this audit? NO

This is a multi-site audit and an Appendix listing all relevant sites and/or remote locations has been established (attached) and agreed with the client NO

For integrated audits, confirm the current level of the client's IMS integration HIGH

4. NON-CONFORMITIES

Minor Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Actions / Corrective Action	Date to Complete Action
1 of 2	8.2.4a	Partial peel-off was observed on the wall at the Flour Sieving room (Pancake line)	Root cause: the old wall, so there is some point peel-off.	Correction: removed the peel-off and repainted the wall in the Flour Sieving room (Pancake line). Corrective action: Check the facility status in factory (wall, ceiling and flood) every 6 month and record in HACCP verification report.	07/01/2021
2 of 2	8.2.4e	Partial paint peel-off was observed on the Flour Separate machine (Pancake line)	Root cause: the old machine, so there is some point paint peel-off.	Correction: removed paint peel-off and replaced by inox for the Flour Separate machine (Pancake line) Corrective action: Check the machine status in factory every 6 month and record in HACCP verification report.	07/01/2021

Major Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed
		Nil				

Critical Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed



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		Nil			

Reviewed and Accepted by: Truong Minh Man	Date: 08/01/2020
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5. GENERAL OBSERVATIONS & OPPORTUNITIES FOR IMPROVEMENT

Clause	Commentary
	Nil

6. PREVIOUS AUDIT RESULTS

The results of the last audit of this system have been reviewed, in particular to assure appropriate correction and corrective action has been implemented to address any nonconformity identified. This review has concluded that:

The action plan has been adequately implemented and is now considered closed

Nr	Grading	Details of Non- Conformance	Evidence of Conformity	Closed
1	Minor	It's mention that the food safety objective is evaluated during management review meeting, but the management review meeting report does not mention the result of this evaluation.	Verified the Management Review meeting minute – BM02/QT03 date 05/11/2020 with reviewed the food safety objectives, all objectives meet requirement	16/12/2020
2	Minor	Alcohol – Test report No.VS-4842-12 (Only Quality test), hand soap (TCCS 08-2016/CNPGP) have no conform to use in food processing industrial	Verified test report for alcohol no 20V02KK00361-1 date 11/02/2020 by Vinacntrol lab Verified test report for hand soap no 030818-4906 date 06/08/2018 by Pasteur lab	16/12/2020
3	Minor	Have not training about Pest control for staff	Verified trained certificate of Ms. Nguyen Thi Nga no KSCTDVGH09.12.19/SIAMB date 15/12/2019 by SIAMB	16/12/2020
4	Minor	As defined of HACCP plan, the critical limit of CCP is “Not detected of Foreign matter” by random take sampling & testing, It' s not suitable for reduce of hazard from product	Verified the Rice sieving record – BM03/QT02-QC-X1-H on Nov 2020 Verified the calibration of magnet no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab	16/12/2020
5	Minor	No testing report of soya sauce, roasted seaweed	Verified the test report for roasted seaweed no 172-9/LaboXNATTP date 16/02/2020 by Food Safety Testing lab (VILAS 492) Verified the test report for soya sauce no 172-8/LaboXNATTP date 16/02/2020 by Food Safety Testing lab (VILAS 492)	16/12/2020
6	Minor	Have no calibrated label of Dryer thermometer	Verified the calibrated label of Dryer thermometer on 04/12/2020	16/12/2020

7. AUDIT ATTENDANCE RECORD – (OPENING, SITE AUDIT, CLOSING)

Name	Position	Opening	Site Audit	Closing

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Mr. Chen Chun Chia	Vice General Director	X		X
Mr. Nguyễn Văn Diện	Vice Director	X	X	X
Ms. Lê Thị Diễm Hương	Admin Manager	X	X	X
Ms. Nguyễn Thị Minh Nguyệt	QC manager	X	X	X
Ms. Nguyễn Thị Thuần	Vice QC manager	X	X	X
Mr. Vương Đình Phiến	Production manager	X	X	X
Ms. Nguyen Thi Nga	Production	X	X	X
Ms. Pham Thi Hanh	Purchasing	X		X
Nguyen Thi Thanh Thuy	HR	X		X
Ms. Doan Thi Hong Gam	Business	X		X



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8. AUDIT SUMMARY

Describe any changes in the management systems since the last audit:

The facility of factory no significant change since the last visited.
 Food Safety Team Leader Ms. Nguyen Thi Minh Nguyet is person of charge in FS communication.
 The Documentation System is updated some WIs for training and keeping stable activities

Summarise any recalls or withdrawals since the last audit:

None

Key processing steps and Control measures:

During the audit the control of the following key processing steps and operational prerequisite programs (oPRPs) and CCP(s) were verified. All oPRPs and CCP's should be verified.

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination (Y/M, E.Coli, Salmonella)	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min - Moisture < 4% - Monitoring every one hour to temp. - On hold, re-drying again 	YES
CCP3	Metal detection	Metal contamination	<ul style="list-style-type: none"> - 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control 	YES

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delievery



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CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP3	Metal detection	Metal contamination	<ul style="list-style-type: none"> - 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control 	YES



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9. AUDIT RESULTS AND CONCLUSION

In order to confirm the client has adequately completed the transition to ISO22000:2018 the following section MUST be completed in full. By implication if the client has complied with the requirements in terms of the overall Food Safety Management System then it confirms that the client has implemented and is maintaining the PDCA cycle

4 Context of the organization	
4.1 Understanding the organization and its context	Conform
4.2 Understanding the needs and expectations of interested parties	Conform
4.3 Determining the scope of the food safety management system	Conform
4.4. Food safety management system	Conform

Context of the organization: determined in "Context of organization and Needs and expectations of interested parties" - BM01/QT14 issued on 01/10/2020 approved by Mr. Chen Chun Chia – General Director, including internal and external issued as below:

- Context of the organization will be reviewed annually in Management review meeting.
- Purpose and strategy direction of company that affect its ability to achieve the intended results of its quality management system.
- Internal issues include: resource, production equipment, raw material, factory space, ...
 - Knowledge: knowledge for implement production
 - Machineries: all machineries and equipment were meet requirement from customer
 - Working & method: Quality Policy, Quality Objectives was established and communicated to all related Departments, all procedures and Working Instruction were issued and available at working station
 - Material: short of material due to buy material in suppliers approved
- External issues include: market, supplier, subcontractor, weather, ...
 - Competitor: there are some company which have produce the same field, so company has difficulty about price competitor, qualified workers
 - Government requirement: regulation of Government has changes continuously
 - Customer: was managed and reduced

Interested parties: determined in "Context of organization and Needs and expectations of interested parties" - BM01/QT14 issued on 01/10/2020 approved by Mr. Chen Chun Chia – General Director:

- Government: expect legal obligation, security, environmental sanitation, paying taxes in accordance with regulations, ...
- Board of Director: expected high profit, continuous improvement to increase productivity, reduce the production cost,...
- Customer: expect to receive good product, delivery on time, good price, comply regulation of government ...;
- Suppliers, subcontractor: expect full payment, receive many contract and stable, ... ;
- Employees: they expected working in safety working environment, have enough social welfare, yearly salary increasing

Scope: approved on 01/10/2020 by Mr. Chen Chun Chia – General Director
 Scope: Production of Rice Cracker and Pancake.
 Address: Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam
 The processes needed for the quality management system and their application throughout the organization has been determined. The inputs required, and the outputs expected from these processes have been also determined.
 HACCP plan:
 Product: Rice cracker - HACCP01 rev 3 date 01/10/2020
 Product: Pancake - HACCP-02 rev 03 date 01/10/2020
 Verification and Internal audit procedure – QT09 rev 01 date 01/10/2020
 Management review Procedure – QT03 rev 01 date 01/10/2020
 Document control and Record control procedure – QT01 rev 01 date 01/10/2020
 Nonconformity product control procedure – QT10 rev 01 date 01/10/2020
 Corrective action procedure – QT08 rev 01 date 01/10/2020



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Recall WI – HD01 rev 01 date 01/10/2020
 Identification WI – HD02 rev 01 date 01/10/2020
 Document master list – BM01/QT01 updated 01/10/2020

5 Leadership

5.1 Leadership and commitment	Conform
5.2 Policy, Establishing and communicating the food safety policy	Conform
5.3 Organizational roles, responsibilities and authorities, including FST and FSTL	Conform

Top Management: Mr. Chen Chun Chia – General Director
 The food safety policy was established by top management & communicated to all people, objectives were monitored as monthly, yearly and reviewed by management review meeting. Responsibility & authority are clearly established for all position, food safety management system are well prepared emergency preparedness are well prepared & practical periodic
 This was showed in policy and management review meeting record.
 Policy issued 01/10/2020 by Mr. Chen Chun Chia – General Director. Food safety policy is supported by measurable objectives and approved. The Policy disseminate to all staff via Meeting, Notice Board Announce at Meeting Room, Main Gate, Canteen, Production area
 Food safety Policy “Commitment to producing and supplying quality products, ensuring food safety and hygiene” Food Safety policy communicated, understood, and applied at all levels within the organization through training and on board
 Food Safety policy available to relevant interested parties through email, website, documented information, contract, leaflet, brochure, ...
 Organization and Responsibilities and authorities issued on 01/10/2020 approved Mr. Chen Chun Chia – General Director: Production, Technical, AD/HR; Sale, QA, Purchasing, WH
 Food safety team leader is Ms. Nguyen Thi Minh Nguyet has experience and trained for food safety knowledge in spice industry over 10 years, decision no doc. ref 01/2020/QD-ISO, HACCP team are 13 persons from management, HR, business, technical, production department
 Leader: Nguyen Thi Minh Nguyet: ISO 22000:2018 cer no CHN19/878 date 27/05/2020 by VIFI Vietnam HACCP team are 13 members from management, HR, business, technical, production department, base on decision no 01/2020/QD-ISO date 01/10/2020 approved by Mr. Chen Chun Chia – General Director.
 All persons shall have the responsibility to report problem(s) with regards to the FSMS to Ms. Nguyen Thi Minh Nguyet – QA Manager and FSTL

6 Planning

6.1 Actions to address risks and opportunities	Conform
6.2 Objectives of the food safety management system and planning to achieve them	Conform
6.3 Planning of changes	Conform

Clause 6.1:
 Defined in risks and opportunities control procedure – QT14 rev 01 date 01/10/2020
 Department Manager is in charge to identification the risks and opportunities → Department Manager is in charge to evaluate the risks and opportunities base on the influence level → All high risks/ opportunities >= 6 score or severity = 3 must be reported in management review meeting → Department Manager will be establish and implement the countermeasure for each specified risk → ISO group is in charge to summarize and follow the performance, report in management review meeting and keep the original record.
 Evaluation method: Severity (S) are classified according to a scale of 3 levels from 1 to 3; Occurrence (O) are classified according to a scale of 3 levels from 1 to 3; Risk core = (S) x (O); Critical risk/ Big opportunities score >= 6 score or (S) = 3.
 Verified “Identification of risks and opportunities, Risk assessment record - BM02/QT14 date 01/10/2020”. In this record show the Procedures/Work Instructions to control the determined risks. The determined risks decreased the severity to low.

Clause 6.2:
 Checked the Objective 2020 established and action plan to achieve the objective – BM01-MT-01 date 01/10/2020
 - 100% finished product is food safety



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- Zero recall and not complaint on food safety
- 100% staff training

Communicated through regularly meeting, notice board & all new employee is introduced company policy when they joint through introduction program.

The objectives are clearly communicated to all employees through company year meeting, monthly meeting, from there KPI is setting out for each department. The results of monitoring monthly showing that the targets are in progress achieve.

Monitoring every Quarterly, last monitoring on 30/11/2020, all objectives meet target.

Clause 6.3

Defined in Change control procedure – QT15 rev 01 date 01/10/2020: Confirmation of change → Review / determine change → Carry out the process or change → review in management review (Top management will review all changes related QMS/FSMS)

All the changes related QMS/FSMS such as the quality management system, replacing the process, equipment, changes to the TCVN or from the legal requirements, changing the customer requirements and other changes are review the purpose, the person in charge related and the importance with QMS...

Organizational Knowledges

To ensure that organizational knowledge is retained and transferred, the necessary knowledge will be recognized by appropriate means, possibly written information, and associated with processes and products. products and services of the company. For example:

- written information about the process, or product and service;
- previous regulations and work instructions;
- The experience of skilled personnel and their processes and activities;
- Knowledge of technology and infrastructure related to the organization

7 Support

7.1 Resources

7.1.1 General

Conform

7.1.2 People

Conform

7.1.3 Infrastructure

Conform

Site tours has been conducted for Plant perimeter, Production areas, material warehouse, finished product warehouse, surface drainage, Chemical warehouse, Waste-House, Prerequisite programmes (PRP's) for infrastructure have been verified on site, general was maintained properly.

Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Layout was available separate the route of material, product, machine & people

Equipment located in easy way for cleaning practice & maintain

The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored

Verified on site, general was maintained properly

Refer to ISO/TS 22002-1:2009: PRPs for food processing

7.1.4 Work Environment

Conform

Site tours has been conducted for Plant perimeter, Production areas, material warehouse, finished product warehouse, surface drainage, Chemical warehouse, Waste-House, Prerequisite programmes (PRP's) for infrastructure have been verified on site, general was maintained properly.

Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Layout was available separate the route of material, product, machine & people

Equipment located in easy way for cleaning practice & maintain

The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored

Verified on site, general was maintained properly

Refer to ISO/TS 22002-1:2009: PRPs for food processing

7.1.5 Externally developed elements of the food safety management system

Conform

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7.1.6 Control of externally provided processes, products or services	Conform
<p>The Company don't use any externally source/out-source for their process, they following legal requirements and customer requirements for their FSMS for PRPs, the hazard analysis and the hazard control plan, legal requirement such as:</p> <p>HACCP Codex Alimentarius QCVN 01-2009/BYT QCVN 12-1:2011/BYT Decree 15:2018/ND-CP QCVN 8-1:2011/BYT QCVN 8-2:2011/BYT QCVN 8-3:2011/BYT Decision 46:2007/BYT Circular 50:2016/TT-BYT Commission Regulation (EC) No 2073-2005-Microbiological criteria for foodstuffs Regulation (EC) No 178-2002-General principles and requirements of food law Regulation (EU) No 1169-2011-Food information to consumers (including allergen)</p> <p>Purchasing procedure and Supplier assessment procedure - QT06 rev 02 date 01/10/2020. Verified supplier's evaluation Criteria (BM02/QT06): Quality, food safety, Price, Payment method, Food Safety List of supplier approved - BM03/QT06 total 21 suppliers such as: Vimaflour (wheat flour); Mía đường Nghệ An (sugar); Cai Lan (shortening); DakLak Agricultural (tapioca starch); Tuong Lan (rice);.... Verified: the supplier assessment on 07/01/2020 for supplier such as: Vimaflour (wheat flour); Mía đường Nghệ An (sugar); Cai Lan (shortening); DakLak Agricultural (tapioca starch); Tuong Lan (rice);....</p>	
7.2 Competence	Conform
<p>Training procedure – QT04 rev 01 date 01/10/2020 Training Plan has been established annually based on the results from survey and management policy. Training program in 2020 was established on 03/01/2020 Personnel who performed work affecting conformity to food safety has been determined the necessary competence. Checked initial training records of production workers. Internal regulation before going to production area has been posted in front of production workshop and well implemented. Visual checked workers for uniforms, PPE, personnel hygiene. Training for food safety conducting records, On-the-job training, in-house training and external training Training plan include: - HACCP, SSOP training - Policy and objective, regulatory - Food safety training record New staff training (regulation, policy, food safety, working instruction). Checked for some training records: - ISO 22000:2018 awareness training course date 22/05/2020 by VIFI Vietnam: for all HACCP team and Manager - Verified training record for Food safety: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for allergen: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for HACCP, SSOP, GMP: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet - Verified training record for CCP: 09/05/2020 by Mr. Nguyen Van Dieu confirmation food safety knowledge no no 01/2020/XNTHKTATTP date 26/11/2020 The effectiveness of training has been confirmed. Peoples are aware of the relevance and importance of their activities.</p>	
7.3 Awareness	Conform
<p>Interviewed 04 workers in the production area >> Understood food safety policy, objectives of the FSMS relevant to their tasks, their individual contribution to the effectiveness of the FSMS, including the benefits of improved food safety performance and the implications of not conforming with the FSMS requirements.</p>	
7.4 Communication	Conform
<p>Defined in “Communication WI – HD03” rev 01 date 01/10/2020 <u>External communication:</u></p>	

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Communication and regulation update by QA department and HR/Admin belong on, update new regulation from Ministry of Agriculture, Ministry of Health
 Communication was provided for external and internal communication which designed person such as Material specification, formulation, process specification and manage in the internal processes. Food safety team has been responded to update the relevant regulation and provided the recognized product specification
 Communication through organization by monthly meeting minutes
 Customer review minutes by HOD
 Customer survey and satisfaction conducted by QC and BOD department, evaluation results by customer chose service
 Customer complaint defined in Customer complaint procedure – QT07 rev 01 date 01/10/2020 was established with customer handling team from production, QA & management, root cause, corrective action has been a part of procedure
 There is no customer feedback on food safety up to now
 Regulation update by Legal department responsibility and implemented communication through factory

Internal communication:

Internal communication procedure by meeting minutes, policy, announcing, mail box, confidential mechanism system reporting.

7.5 Documented information, Including external origin	Conform
--	----------------

Document control and Record control procedure – QT01 rev 01 date 01/10/2020
 Document master list – BM01/QT01 updated 01/10/2020
 The organization has established food safety documentation system and it have been under controlled HACCP team.
 The documents are ensured that all proposed changes were reviewed prior to determine their effect to food safety: approved document before used, current revision status, relevant document from external origin were showed on document master list.
 Document management control include

- Maintenance of a master list of current documents
- Defined responsibility for management of documents
- Defined approval authority
- Defined mechanisms for document revisions, issuance and approval
- Means to ensure that only the current version of documents is used, and all invalid and obsolete document are archived or removed from the system
- Identification of documents that need to be kept for legal or knowledge preservation purposes
- Requirements for authorized access control and appropriate security
- Records are retained by two type: hard copy and soft copy

Retention time of record 03 years
 Record control procedure was established and securely storage, easily accessible, it has been defined the control needed

8 Operation

8.1 Operational planning and control	Conform
8.2 Prerequisite programmes (PRPs)	Minor NC
8.3 Traceability system	Conform
8.4 Emergency preparedness and response	Conform

Clause 8.1:
 This was defined in HACCP Plan:
 Product: Rice cracker - HACCP01 rev 3 date 01/10/2020
 Product: Pancake - HACCP-02 rev 03 date 01/10/2020
 Legal identify QCVN01:2009/BYT water, QCVN 8-1:2011/BYT: mycotoxin in food, QCVN 8-2:2011/BYT: heavy metal in food, QCVN 8-3:2011/BYT: microbiology in food, QCVN 12-1:2011/BYT: packaging material, decision 46/2007 Vietnam for microbiological & chemical contaminant in food

Clause 8.2:
 PRP was established and implemented, e.g. pest control, waste control and wooden control, personnel hygiene, cleaning program etc



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Factory is suitable for food processing
 Physical is made from concrete & glass, equipment is made from stainless steel.
 Floors without standing water observed. Glass windows with adhesive sheet to protect against breakage.
 Windows for ventilation in the storage are screened.
 All lights are covered to protect against breakage. Access to the void is designed from outside processing areas and screened to prevent pest ingress. Drainage system inside & outside processing area, covered, ceiling completely sealed
 External doors are self-closing and have plastic curtain to prevent pest ingress. Dock levellers are close fitting.
 Daily checking hygiene practise Nov 2020, record BM01.SSOP-07 version 01: personal hygiene (hand, clothes, nail, open wound, eye red, jewellery, pitting), plant surrounding, waste disposal, pest control, chemical control, metal control, CCP, warehouse, cleaning (wall, floor, ceiling, machine,), toilet, locker, WH
 Cleaning SSOP-04 defined tool, chemical (alcoholic 70o, liquid soap), area class of cleanness, verification method of cleaning, cleaning plan date 15/11/2020 version 06. Cleaning record BM02.SSOP-04.
 Testing plan for air of packing room BM01.SSOP-03 on 01/03/2020
 swab test: test report no 170-4/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC; E.coli, coliform, S.aureus, Sal, (hand swab, conveyor, chậu inox, table) > ND
 swab test: test report no 170-5/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC; E.coli, coliform, S.aureus, Sal, (thùng đựng nước, khay đựng bánh) > ND
 Chemical control SSOP-06 issued 01/11/2015: alcohol, trolemon, liquid soap, Oxy storm
 Waste contact household waste SSOP-05. Hazardous waste contract no 01.07/HD2017/MP-NM with Minh Phuc (QLCTNH: 1-2-3.052.VX valid to 28/08/2022) (light, cell,ink., lubricant). record no 01/2020/30.00068.T date 10/07/2020;
 Health check 14/07/2020, by Hai Duong Preventive Health centre, for all staffs. contract no 40/KSBT-KSKDK date 04/07/2020. Test for eyes, nose, ear, teeths, stomach, skin, Lao, HAV IgG, HbeAg, normal people carry dangerous microbial (100% not have).
 SSOP-01 issued 01/11/2015 - Pest control handle by them shelf target insect, rat. Chemical Permer UK 50EC, Maxthor, Fendona 10 SC for insect, Storm, glue for rat. Treatment 3 month for insect, daily treatment/week for rat. Pest map include 18 bait box, 9 light traps.
 Insect killer light monitoring report No.BM03.SSOP/01 on Nov. 2019
 Pest record BM02.SSOP/01 – Nov. 2019 for insect and rat, done by staff.
 Spray for killed of insect done by HEALTH CARE CENTER every 03 months, Contract No.17/HĐ-YTDP on 02/01/2019. Fumigation record date 06/12/2020: used chemical permethrin 50EC () by Mr. Nguyen Van Thanh. Report No. BM01.SSOP-01 on 22/09/2019 maintained
 Cockroach trap monitoring report BM04.SSOP/01 on Nov. 2019
 SSOP-03 issued 01.11.2015 – Water control: Water is city water then pass through treatment system: sand filter, carbon filter, fine filter, chlorine treatment 0.5-1ppm, QCVN 01-2009.
 Water tap monitoring report No.BM02.SSOP/03 on Nov. 2020
 water: test report no 170-15/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): complied with QCVN 01:2009/BYT
 Maintenance QT-11, machine list update 2020, include 27 machine. Maintenance plan BM/QT-11 date 15/1/2020, monthly maintenance machine. Verified maintenance record of drying, no failure related CCP.
 Warehouse is maintained in good condition, in normal temperature. Stock control done weekly. Product during storage is identified by label, release time after 7 days for microbial test.

There are 02 minor NC, Detail in CAR

Clause 8.3

Tag identification in term of lot no., product name, expiry date has been established and adequate maintained to ensure traceability system. The stock rotation control with production order identified for individual incoming material through dispatch which suitable for traceability and recall system and tracking system is finished in short time. The traceability system has been established and implemented which is able to trace materials from source through all stages of processing and distribution of the finished product to the customer. Identification and records were applied throughout raw materials, ingredients, packaging materials, and finished product. The identification code can be used for traceability
 Identification WI – HD02 rev 01 date 01/10/2020
 When was the traceability tested: traceability tested yearly (one per year), traceability tested by factory on date 29/10/2020; product: Green Onion Pancake; PD: 08/08/2020; EXP: 07/08/2021; quantity: 1340ctn (12663



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kg); client: TFI Foods Ltd – Canada; PO no V-20-863; spec: 5pcs x 18t/ctn; scenario: cake does not separate layers; recall: 235ctn. Total time test was 2h.

Traceability initiated at the time of audit:

Product: Rice cracker (ZIBA MIX A, natural color), code E16-0A2-0-A; PO no V-20-920; PD: 10/11/2020; Quantity: 1300 ctn (5.0kg/bag, 2bags/ctn); EXP: 09/11/2021.

Material: rice: 15000kg, received on 20/10/2020; soybean sauce: 757.5kg, 08/07/2020; sugar: 312.5kg, 03/09/2020; malt: 61.7kg; 10/08/2020; seaweed: 10.8kg: 21/05/2020

production record:

Steaming record – BM01/QT02X1

Cutting record – BM02/QT02X1: 12mm x 11.25 mm x 6.69 mm

Drying 1 record – BM03/QT02X1: 45-50oC/2-2.5h

Baking record – BM04/QT02X1

Add additive, drying record – BM05/QT02X1: 85-90oC/ 30-50Hz

Packing record – BM06/QT02X1

Metal detector record – BM07/QT02X1

All steps enable link and complete within 2h. Mass balance quantities were accurate to 100%

Clause 8.4

Emergency situation defined in Emergency preparedness and response procedure – QT05 rev 01 date 01/10/2020 defined on fire, earth quake, flood, natural disaster.

Last practice on 25/11/2020 Fire

8.5 Hazard control

8.5.1 Preliminary steps to enable hazard analysis

Conform

The food safety plans are systematic, comprehensive, thorough, implemented and maintained. The company conducted their HACCP plans based on the Codex Alimentarius HACCP principles/ for all product groups. Basic prerequisite program, e.g. Pest control, cleaning program, waste management, and personal hygiene are established and conducted as per GMP-Codex guideline. In general PRPs were maintained as procedure defined

Characteristics of raw materials, ingredients and product contact materials:

Defined in Raw Material Specification: TCNL/QT02 rev 01 date 01/11/2015

- Sugar: Pb 0.5; As 1; Cd 1; Hg 0.05; 4 groups pesticide residue; Aflatoxin Aflatoxin B1, 5; TPC, 200; Y&M 10
- NaCl: Pb 2; As 0.5; Cd 0.5; Hg 0.1
- tapioca flour starch: Deoxynivalenol, TPC 106; coliform 103; E.coli 102; Y&M 103; SO2, pesticide residue, heavy metal, mycotoxin
- Whole wheat flour (bột vỏ mạch): pesticide residue, heavy metal, mycotoxin, microorganisms, GMO
- wheat flour: As 0.01; Cd 0.2; Pb 0.2; Aflatoxin B1 5; Aflatoxin total 15; Deoxynivalenol 1000; Ochratoxin A 5; zearalenone 100; pesticide residue, microorganisms, GMO
- Rice: As 0.01; Cd 0.2; Pb 0.2; mycotoxin; pesticide residue (circular 50:2016/TT-BYT)
- shortening: As 0.1; Cd 0.01; Hg 0.04; Pb 0.1; Aflatoxin B1, 5; Aflatoxin total, 15; peroxide 1; TPC, 103; coliform; E.coli, S.aureus, Salmonella spp, Y&M
- Palm oil: As 0.1; Cd 0.01; Hg 0.04; Pb 0.1; Aflatoxin B1, 5; Aflatoxin total, 15; peroxide 1; TPC, 103; coliform; E.coli, S.aureus, Salmonella spp, Y&M
- hành hoa: Chlorpyrifos, diazinon 0.05, Pb 0.1; Cd 0.05
- vừng (mè) đen: pesticide residue, heavy metal, mycotoxin, microorganisms
- dried sea laver: Pb 1; E.coli
- ớt bột: Pb 30; As 0.1; TPC, 102; coliform, E.coli, Salmonella spp, Y&M
- mạch nha: As 0.5; Pb 0.2; Hg 0.05; Cd 1; TPC, 103; coliform, E.coli, Salmonella spp, Y&M
- soybean sauce: 3-MCPD; GMO; TPC, 104; coliform 102; E.coli, Salmonella spp, Y&M; heavy metal
- PE bag: TCVL/QT02 rev 01 date 01/11/2015: QCVN 12-1:2011/BYT; EU, FDA
- PE film: TCVL/QT02 rev 01 date 01/11/2015: QCVN 12-1:2011/BYT

Characteristics of end products:

Specification of finished product tested at least once per year following National standard.



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Rice cracker: 02/2019/NgM date 28/06/2019 following: Decision 46/2007/QD-BYT; QCVN 8-1:2011/BYT; QCVN 8-2:2011/BYT

Pancake: 02/2018/NgM date 12/12/2018 following: Decision 46/2007/QD-BYT; QCVN 8-1:2011/BYT; QCVN 8-2:2011/BYT

Intended use:

Further treatment before use
self-life: 12 months.
Storage at ambient temperature

Flow diagrams and description of processes:

Defined in HACCP plans:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery

Description of processes and process environment:

Defined in HACCP plans:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Machine: Grinding machine, mixing machine, roasting machine,...

8.5.2 Hazard analysis

Conform

Hazard consider: Foreign body, allergen contamination

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Likely to occur: High (>50%/y), Moderate (50%/y), Low (< 1/y), Negli (never occur)

Severity: Low (no concerned with legal), Moderate (concerned with legal, can occur in abnormal situation but can be controlled.), High (concerned with legal, can occur in abnormal situation or emergency situation, the result may be deviated from legal or control limit).

CCP have been defined by decision tree which 04 questions

CCP: YY

OPRP: YNYY

Hazard identification and determination of acceptable level in the receiving & processing (QCVN 8-1:2010/BYT, QCVN 8-3:2011/BYT) and customer requirement

The HACCP plans were reviewed and developed by food safety team members.

The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analysed in each step. The critical control points were established based on likelihood and severity.

The PRPs and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard

Hazard identification and determination of acceptable levels:

Legal regulations:

+ Food Safety Law 55/2010/QH12, effective date 01.07.2011

+ Decree No. 15/2018/NĐ-CP, issued on 02.02.2018

+ Decree No. 115/2018/NĐ-CP issued on 12.11.2018

+ Circular No. 13/2014/TTLT-BYT-BNNPTNT-BCT issued on 09.04.2014 – Chapter 4: Food Safety Knowledge training for food handlers.



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- + Decision No. 08/VBHN-BYT issued on 04.04.2019 about Health screening check for food handlers.
- + QCVN 8-1:2011/BYT - National technical regulation on the limits of mycotoxins contamination in food
- + QCVN 8-2:2011/BYT - National technical regulation on the limits of heavy metals contamination in food
- + QCVN 8-3:2012/BYT - National technical regulation of Microbiological contaminants in food
- + QCVN 12-1:2011/BYT - National technical regulation on safety and hygiene for synthetic resin Implement, container and packaging in direct contact with foods
- + QCVN 01-1:2018/BYT - National technical regulation on Domestic Water Quality
- + QCVN 01:2009/BYT - National technical regulation on drinking water quality
- + QCVN 10:2011/BYT - National technical regulation for edible ice
- Commission Regulation (EC) No 2073-2005-Microbiological criteria for foodstuffs
- Regulation (EC) No 178-2002-General principles and requirements of food law
- Regulation (EU) No 1169-2011-Food information to consumers (including allergen)

Hazard analysis has been conducted on all steps of processes: from step raw receiving to delivery. Biological, chemical and physical hazards have been analyzed. Food safety hazards are evaluated by methodology base on to their severity of adverse health effects and likelihood of their occurrence

Hazard analysis document for raw material, processing step document has been conducted on all steps of processes: from step raw receiving to delivery.

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

Hazard assessment:

Hazard consider: Foreign body, chemical, allergen and microbiology contamination

Likely to occur: High (>50%/y), Moderate (50%/y), Low (< 1/y), Negli (never occur)

Severity: Low (no concerned with legal), Moderate (concerned with legal, can occur in abnormal situation but can be controlled.), High (concerned with legal, can occur in abnormal situation or emergency situation, the result may be deviated from legal or control limit).

CCP have been defined by decision tree which 04 questions

CCP: YY

OPRP: YNYY

Selection and categorization of control measure(s) (CCP or OPRP):

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020				
Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse				
Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min 	YES



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		(Y/M, E.Coli, Salmonella)	- Moisture < 4% - Monitoring every one hour to temp. - On hold, re-drying again	
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES
<p>Product: Pancake - HACCP-02 rev 03 date 01/10/2020</p> <p>Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery</p>				
CCP1	Sieving step	Physical contamination	- Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product	YES
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES

8.5.3 Validation of control measure(s) and combination(s) of control measure(s) | Conform

Validation was done at the first time of production trial for production condition, annually carried out onsite validation

Lasted HACCP validation date 01/10/2020:

Validation method:

- OPRP, CCP validation
- Trained worker
- Flow chart check
- CCP, OPRP operation checked
- Calibration checked
- Send sample of materials/ product to accredited Lab to test for validation of CCPs, oPRPs
- Verification result checked
- Staff competence checked

- Verified training record for allergen: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet

- Verified training record for HACCP, SSOP, GMP: 09/05/2020 by Ms. Nguyen Thi Minh Nguyet

- Verified training record for CCP: 09/05/2020 by Mr. Nguyen Van Dieu

Flow chart onsite check date 01/10/2020

Staff onsite interview date 01/10/2020

Hazard analysis review date 01/10/2020

Calibration:



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magnet: calibration certificate no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 nhiệt ẩm kế: calibration certificate no 180/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 moisture balance: calibration certificate no 200.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 weights: calibration certificate no 090.20/M.P03/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 analytical balance: calibration certificate no 202.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 caliper: calibration certificate no 081.20/L.P02/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 digital thermometer: calibration certificate no 028/L.PP02/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 thermometer controller for frozen warehouse: calibration certificate no 153/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 Metal detector: calibration certificate no. 02543837794 date 08/04/2020 by Celtek Co., Ltd
 Finished product analysis:
 Rice cracker: test report no CF30/02.50.0066.3_E date 01/02/2020 by FCC lab (VILAS 021): acrylamide
 rice cracker: test report no N4200310M300 date 18/03/2020 by I-MEI Food lab – Taiwan: TPC, coliform, E.coli, Salmonella, Y&M, mycotoxin, heavy metal > ND
 Frozen green onion Pancake: test report no 409-5/Labo XNATVSTP date 01/12/2020 by Food Safety Lab (VILAS 492): TPC 1.4x10³, coliform, E.coli, Y&M, mycotoxin, heavy metal > ND

8.5.4 Hazard control plan (HACCP/OPRP plan)	Conform
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The HACCP plans were reviewed and developed by food safety team members. The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analyzed in each step. The critical control points were established based on likelihood and severity. The PRP and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard

HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020				
Rice → sieve (CCP1) → washing > soaking > Grinding > Steaming > Mixing > forming → baking → add additive > Drying (CCP2) > metal detecting (CCP3) → Packaging → warehouse				
Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP1	Sieving step	Physical contamination	<ul style="list-style-type: none"> - Visual check status of sieve - Separate contaminated product & recheck - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP2	Drying	Microbial contamination (Y/M, E.Coli, Salmonella)	<ul style="list-style-type: none"> - Temp 95oC - Time: 60- 75 min - Moisture < 4% - Monitoring every one hour to temp. 	YES



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			- On hold, re-drying again	
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES
<p>Product: Pancake - HACCP-02 rev 03 date 01/10/2020</p> <p>Raw material → Sieving (CCP1) → Mixing → Cutting → Forming → Freezing → Metal detection (CCP3) → packing → frozen storage → delivery</p>				
CCP1	Sieving step	Physical contamination	- Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product	YES
CCP3	Metal detection	Metal contamination	- 100% finished product pass through machine - Fe 0.8 mm; SS 1.2 mm, non-Fe 1.0 mm - On hold and separately - Follow nonconformity product control	YES

Implementation of the hazard control plan:

Sampling:

Sieving checking record - BM03/QT02-QC-X1-H verified record on Nov 2020

Drying 1 record – BM03/QT02X1 verified record on Nov 2020

Baking record – BM04/QT02X1 verified record on Nov 2020

Metal detector record – BM07/QT02X1 verified record on Nov 2020

8.6 Updating the information specifying the PRPs and the hazard control plan **Conform**

HACCP plan & PRPs were reviewed, on site confirmation flow diagram, verification PRPs on 01/10/2020 by FST HACCP plan:

Product: Rice cracker - HACCP01 rev 3 date 01/10/2020

Product: Pancake - HACCP-02 rev 03 date 01/10/2020

8.7 Control of monitoring and measuring **Conform**

All measuring equipment which were used at both production and laboratory were covered in calibration plan. Identification of calibration status was clearly done. Calibration period, acceptable error, working range, normally were clearly defined.

Some measuring and monitoring equipment was sampling to verify against calibration plan e.g. balance, thermometer... and frequency as least annually

Calibration procedure QT12 rev 01 date 01/10/2020

List of equipment calibration (scale balance, thermometer...)



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Calibration schedule BM02/QT12 issued on 02/01/2020
 Verified the calibration report as below:
 magnet: calibration certificate no 001.20/E.PP08/DKD.CN date 10/01/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 nhiệt ẩm kế: calibration certificate no 180/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 moisture balance: calibration certificate no 200.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 weights: calibration certificate no 090.20/M.P03/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 analytical balance: calibration certificate no 202.20/M.P01/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 caliper: calibration certificate no 081.20/L.P02/DKD.CN date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 digital thermometer: calibration certificate no 028/L.PP02/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 thermometer controller for frozen warehouse: calibration certificate no 153/L.PP02-20/DKD date 14/10/2020 by Vietnam DKD Calibration Lab (VILAS 887)
 Metal detector: calibration certificate no. 02543837794 date 08/04/2020 by Celtek Co., Ltd

8.8 Verification related to PRPs and the hazard control plan, including QC	Conform
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Verification planning was established to ensure that PRPs and CCP, including food safety management system was implemented effectively. Verifying of control measures combination is verified at least 01 time/year for PRP and OPRP
 Verifying the PRP(s) are implemented such as: water safety; construction and lay-out of buildings and associated utilities; measures for the prevention of cross contamination; personnel hygiene; handling of products; chemicals using; cleaning and sanitizing; pest control; waste and sewage.
 FSMS is verified at least once a year by internal audit program, testing, inspection
 - Verification of PRP by daily check, internal audit, swab test for hand.
 - Verification plan dated 2018: defined purpose, method, responsibility, record, frequency
 - PRP by daily check, internal audit, testing (water, contact surface, personnel hygiene)
 - OPRP & CCP: review hazard analysis yearly, review flowchart yearly
 - Verification program – BM03/QT16 date 15/10/2020
 - Verification report – BM05/QT16 date 15/11/2020

Material:
 chilli powder: test report 30/02.50.2231_TV date 15/09/2020 by FCC lab (VILAS 02): Capsaicin 2583 ppm, sudan red, Salmonella > ND
 onion: test report no 339-8/Labo XNATVSTP date 06/10/2020 by Food Safety Lab (VILAS 492): chlorpyrifos, diazinon, Pb, Cd > ND
 sesame: test report no 23-2/Labo XNATVSTP date 11/02/2020 by Food Safety Lab (VILAS 492): TPC 3.0x10²; coliform, E.coli, Y&M > ND
 glutinous rice: test report no CF30/02.50.0066.1.2.E date 01/02/2020 by FCC Lab (VILAS 0210: B1, ttoI, As, Cd, Hg, Pb, Sb, Sn, GMO, Ochratoxin A, zearalenone, pesticide residue (alrin, BHC, DDT, dieldrin, endrin, tricyclazole) > ND
 wheat flour: test report no BN12002.24163351/MM12002.2416335115 date 11/03/2020 by CASE Lab (VILAS 092): GMO > ND
 whole wheat flour: test report no 12006.25113430.MM12006.251134302 date 03/07/2020 by CASE lab: GMO > ND
 tapioca starch: test report no 2003240117 date 19/03/2020 by SGS Lab (VILAS 278) > ND
 sugar: 2003140080 date 14/03/2020 by SGS Lab > ND
 soybean sauce: test report no 172-8/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC 1.3x10², coliform, E.coli, 3-MCPD, Pb, As > ND
 seaweed: test report no 172-8/Labo XNATVSTP date 12/06/2020 by Food Safety Lab (VILAS 492): TPC 1.9x10³, coliform, E.coli, Pb, As > ND
 Olein oil + shortening: test report no 822/20/QC-PTN/HS date 26/03/2020 by QUACERT lab



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maltodextrin: KT3-03334BTP0 date 29/06/2020 by QUATEST 3 lab: As, Cd, Hg, TPC, coliform, E.coli, B.cereus, Clos, Y&M > ND

PE bags: test report no 92.20/TN1-TTKTTDC date 18/02/2020 by Hai Phong QUATEST: complied with QCVN 12-1:2011/BYT, EU regulation

OPP/PPP bag: 1569-3/N3.20/DG date 30/07/2020 by QUATEST 3: complied with QCVN 12-1:2011/BYT, EU regulation

PP tray: test report no 1020.20/TN1-TTKTTDC date 12/11/2020 by Hai Phong QUATEST: complied with QCVN 12-1:2011/BYT, EU regulation

Finished product:

Rice cracker: test report no CF30/02.50.0066.3_E date 01/02/2020 by FCC lab (VILAS 021): acrylamide

rice cracker: test report no N4200310M300 date 18/03/2020 by I-MEI Food lab – Taiwan: TPC, coliform, E.coli, Salmonella, Y&M, mycotoxin, heavy metal > ND

Frozen green onion Pancake: test report no 409-5/Labo XNATVSTP date 01/12/2020 by Food Safety Lab (VILAS 492): TPC 1.4x10³, coliform, E.coli, Y&M, mycotoxin, heavy metal > ND

8.9 Control of product and process nonconformities

8.9.2 Corrections	Conform
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8.9.3 Corrective actions	Conform
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8.9.4 Handling of potentially unsafe products	Conform
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8.9.5 Withdrawal/recall	Conform
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Nonconformity product control procedure - QT10 rev 01 date 01/10/2020, potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label, in principle product will be checked & approved by QA for further processing. No any non-conformity from loss of control on OPRP or CCP monitoring results deviated from critical limit, No rework product.

Actions taken and any potential trend: Corrective action procedure – QT08 rev 01 date 01/10/2020

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

Potentially unsafe products control procedure - QT10 rev 01 date 01/10/2020, potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label, in principle product will be checked & approved by QA for further processing. No any non-conformity from loss of control on OPRP or CCP monitoring results deviated from critical limit, No rework product.

Clause 8.9.5:

Recall WI – HD01 rev 01 date 01/10/2020, Recall team includes 5 persons, Ms. Nguyen Thi Minh Nguyet – QA Manager is team leader. List of recall team: QA, production, logistic, RDC, date 01/09/2020. No recall up to now When was the last mock withdrawal/recall: mock recall practice on date 29/10/2020; product: Green Onion Pancake; PD: 08/08/2020; EXP: 07/08/2021; quantity: 1340ctn (12663 kg); client: TFI Foods Ltd – Canada; PO no V-20-863; spec: 5pcs x 18t/ctn; scenario: cake does not separate layers; recall: 235ctn.

9 Performance evaluation

9.1 Monitoring, measurement, analysis and evaluation	Conform
---	----------------

All targets, food safety objectives, performance criteria, verification results, production control measures, testing results, etc., ... were monitored and reported to Food Safety team leader and Top management as inputs of Management review

The organization has analysed and evaluated data and information arising from monitoring and measurement including the results of verification activities related to PRPs and hazard control plan which was clearly showed on management reviewed meeting minutes conducted on 05/12/2020.

The plan to analysis by QA team and verified to improve

Verified record BM03/QT03 date 05/12/2020, analysis and evaluation by HACCP Team Leader and approved by Director

9.2 Internal audit	Conform
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System was in place for validation, verification and improvement. The system review for these were done annually and reviewed in management review meeting.

Verification and Internal audit procedure – QT09 rev 01 date 01/10/2020 was established.

Internal auditor was trained for ISO 22000 & requirements. Their competences are sufficient to perform work independence. Checked certificates of auditors who conducted to internal audit. Internal audit was conducted at least once a year for all areas or based be more based on risk assessment. Internal audit carry out in cross function, no one audit their own function.

Non-conformities found from audit were conducted for investigation and corrective action. Verification was done and maintained

Internal audit conduct on 05/11/2020, conducted by HACCP team included Production, Technical, AD/HR; Sale, QA, Purchasing, WH.

Internal audit plan - BM01/QT09 date 05/11/2020

Internal audit program - BM02/QT09 date 05/11/2020

Internal audit record - BM03/QT09 date 05/11/2020

Report result record - BM04/QT09 date 05/11/2020: 02 NC and 03 OB

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

Non-conformities found from audit were conducted for investigation and corrective action. Verification was done and maintained.

The summary internal audit report and follow up the corrective actions taken has been fully recorded.

Checked audit plan prepared for internal audit.

Checked the summary internal audit report and follow up the corrective actions taken. It has been fully recorded.

9.3 Management review	Conform
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Management review was conducted annually. Agenda for reviewing was covered all required by standard. Improvement was seen from KPI adjusting

Management review procedure – QT03 rev 01 date 01/10/2020, frequency of management review at least once per year.

Management review conducted on 05/12/2020, monthly meeting of management, weekly meeting of department record verified, record on BM02/QT03.

Inputs:

Management review meeting minutes conducted on date 05/12/2020 with the participants of Mr. Chen Chun Chia – General Director and all of Head of Departments

Reviewed enough inputs as requirements of ISO 22000:2018. Records were available and well maintained such as:

- + The status of actions from previous management reviews
- + Changes in external and internal issues that are relevant to the FSMS, including changes in the organization and its context => this is initial apply of ISO 22000:2018
- + Information on the performance and the effectiveness of the FSMS, including trends in:
 - result(s) of system updating activities
 - monitoring and measurement results;
 - analysis of the results of verification activities related to PRPs and the hazard control plan
 - nonconformities and corrective actions
 - audit results (internal and external) – There is 02 NC and 03 OB of internal audit.
 - inspections (e.g. regulatory, customer)
 - the performance of external providers
 - the review of risks and opportunities and of the effectiveness of actions taken to address them
 - the extent to which objectives of the FSMS have been met
- + the adequacy of resources
- + any emergency situation, incident or withdrawal/recall that occurred – There is no emergency situation, incident or withdrawal/recall that occurred from the beginning of 2020 up to now
- + relevant information obtained through external and internal communication, including requests and complaints from interested parties
- + opportunities for continual improvement

>> The data were presented in a manner that enables top management to relate the information to stated objectives of the FSMS.

Outputs:

- Assurance of food safety



CONFIDENTIAL

- Improvement of the effectiveness of the food safety management system
- Resource needs
- Revisions of the organization's food safety policy and related objectives.
- decisions and actions related to continual improvement opportunities
- any need for updates and changes to the FSMS, including resource needs and revision of the food safety policy and objectives of the FSMS

10 Improvement

10.1 Nonconformity and corrective action

Conform

Non conformities:

Control of NC has been defined in procedure – QT10 rev 01 date 01/10/2020.

Non-conformities are classified and corrected properly to ensure the effectiveness of the food safety management system.

Complaints:

Customer complaint defined in Customer complaint procedure – QT07 rev 01 date 01/10/2020 was established with customer handling team from production, QA & management, root cause, corrective action has been a part of procedure

There is no customer feedback on food safety up to now

Corrective actions:

CARs of internal audit in 2020 was verified and well maintained.

Verified CAR 02: Hand dryer is not working (Pancake line); corrective action done on 30/11/2020

10.2 Continual improvement

Conform

The improvement activities have been defined to maintain the effectiveness of the food safety management system

10.3 Update of the food safety management system

Conform

The improvement activities has been defined to maintain the effectiveness of the food safety management system as following items:

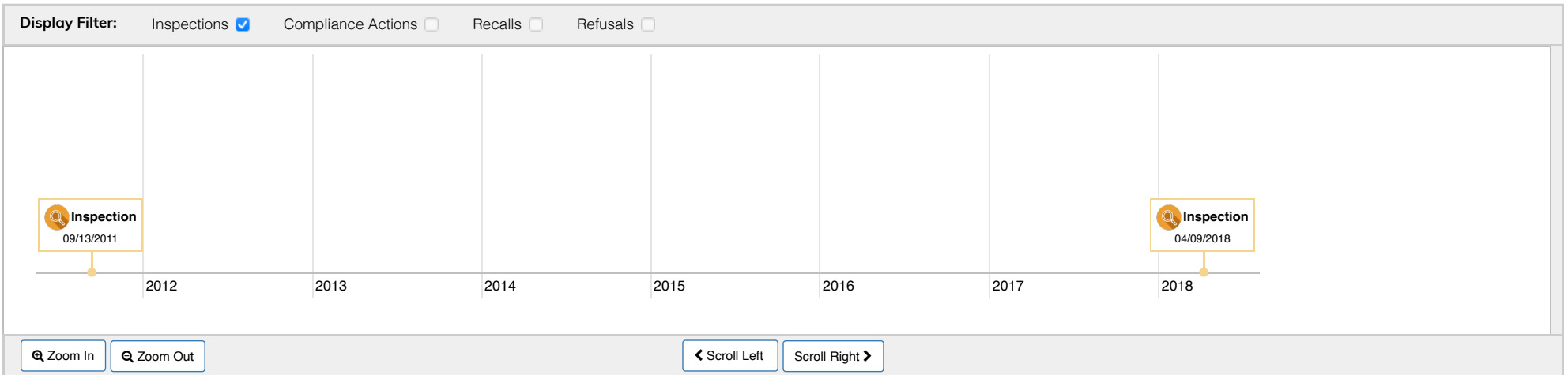
- The use of communication. Customer satisfaction has been yearly implemented.
- Management review conducted on 05/12/2020 output addressed to meet the requirements of customers and government regulation.
- Internal audit implemented date 05/11/2020. Result of audit was reviewed and corrected for improvement.
- Evaluation of individual verification results for CCP, HACCP plan and PRP has been done.
- Analysis of results of verification activities and report to Food safety team.
- Validation of control measure combinations. Material and finished product has been validation outside periodically.
- Corrective actions from result of audits have been done with cause analysis to avoid it happen again.
- Food safety management system updating. VN Food safety law and regulation from government has been updated in external document master list.

FEI Number
3003793779

Firm Name
I-Mei Foods (Vietnam) Co., Ltd.

Firm Address
Vu Xa Quarter, Ai Quoc Ward
Hai Duong, Hai Duong 34000
Vietnam

FDA Actions Timeline



3003793779 – **I-Mei Foods (Vietnam) Co., Ltd.**

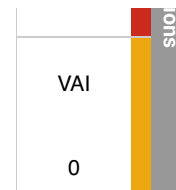
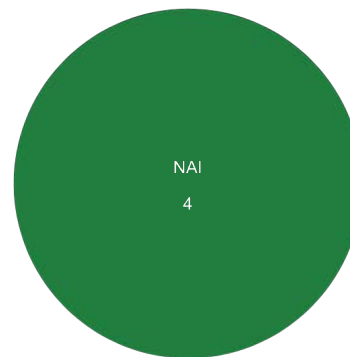
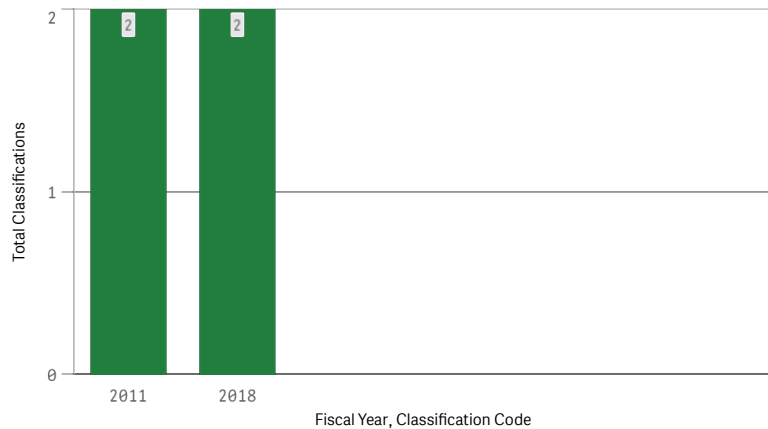
Inspections

Inspections	Classifications
2	4

Inspection Classifications by Fiscal Year
Fiscal Years: 2011 - 2018

Inspection Classifications by Type
Fiscal Years: 2011 - 2018

NAI	Classification
4	
OAI	



Inspections Details [Help](#)

Inspection ID	Inspection End Date	Project Area	Product Type	Classification
1053998	04/09/2018	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI
1053998	04/09/2018	Foodborne Biological Hazards	Food/Cosmetics	NAI
744467	09/13/2011	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI
744467	09/13/2011	Foodborne Biological Hazards	Food/Cosmetics	NAI

Inspections Citations Details

No data found for the selected firm

3003793779 – I-Mei Foods (Vietnam) Co., Ltd.

Compliance Actions

Warning Letters

0

Injunctions

0

Seizures

0

Actions by Percentage

Fiscal Years: 2009 - 2021

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3003793779 – I-Mei Foods (Vietnam) Co., Ltd.

Recalls

Recalled Products by Classification

Fiscal Years: 2012 - 2021

No data found for the selected firm

Recall Events by Status

Fiscal Years: 2012 - 2021

No data found for the selected firm

Recalls Details

No data found for the selected firm

3003793779 – I-Mei Foods (Vietnam) Co., Ltd.

Import Refusals

Refusals by Product Category

Fiscal Years: 2002 - 2021

No data found for the selected firm

Import Refusals Details

 [Download Refusal Charges Reference](#)

No data found for the selected firm

3003793779 – I-Mei Foods (Vietnam) Co., Ltd.

Import Alerts



- The search results below should be reviewed to determine whether the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see [Import Alerts](#).

Import Alert 16-12

https://www.accessdata.fda.gov/CMS_IA/importalert_24.html

Notes: Problems:SALMONELLA;Zhangzhou Quanfeng **Foods Development Co, Ltd**

Import Alert 16-39

https://www.accessdata.fda.gov/CMS_IA/importalert_44.html

Notes: ;LEPING LOTAI **FOODS CO.,LTD** Date Published : 03/13/2009Hougangling, North Anping Road

Import Alert 16-81

https://www.accessdata.fda.gov/CMS_IA/importalert_49.html

Notes: " Grobest & **I-Mei Industrial (Viet Nam) Co., Ltd.** Date Published : 04/18/2011Bac Lieu Branch

Import Alert 54-16

https://www.accessdata.fda.gov/CMS_IA/importalert_1141.html

Notes: Biotechnology **Co., Ltd.** Date Published : 05/12/2015Room 1301,Block A,China World Trade , Center,No

Import Alert 16-05

https://www.accessdata.fda.gov/CMS_IA/importalert_14.html

Notes: I-Mei Frozen Foods Company, Ltd. Date Published : 12/16/2015244 Fude Rd. , Su'Ao Township

Import Alert 99-08

https://www.accessdata.fda.gov/CMS_IA/importalert_259.html

Notes: Problems:IMIDACLOPRID;AZUMA FOODS(SUZHOU)CO.,LTD. Date

Import Alert 66-41

https://www.accessdata.fda.gov/CMS_IA/importalert_190.html

Notes: Antibacterial Manuka Eye Drops Milk And Co Pty Ltd Date Published : 12/15/201515 Cotter

Import Alert 99-21

https://www.accessdata.fda.gov/CMS_IA/importalert_265.html

Notes: : 8/19/1987 CHINAAnhui Ningguo Shanliren Foods Co., Ltd. Date

Import Alert 45-02

https://www.accessdata.fda.gov/CMS_IA/importalert_118.html

Notes:);AJISHIMA FOODS (SHANGHAI) CO., Ltd Date Published : 02/26/2019Nan Hui Industrial Park , No 788

3003793779 – I-Mei Foods (Vietnam) Co., Ltd.

Warning Letters



- The search results below should be reviewed to determine whether the firm is directly or indirectly referenced in the Warning Letter.
- Only Warning Letters issued in the last 5 years are displayed. For more information see [Warning Letters](#).

No Warning Letters data found for the selected firm.

Caveats:

- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated weekly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact the [Division of Freedom of Information](#) about what materials may be available in electronic reading rooms or inquire about other datasets that would satisfy your needs.
- Compliance data provide information on a subset of the actions used by the FDA to bring firms into compliance, specifically data pertaining to Warning Letters, Seizures, and Injunctions. The compliance actions disclosed include only finalized and completed actions and are primarily used in the domestic arena.
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click [here](#).

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3003793779	I-Mei Foods (Vietnam) Co., Ltd.	Vu Xa Quarter, Ai Quoc Ward, Hai Duong, Hai Duong, 34000, VN	Vu Xa Quarter, Ai Quoc Ward, Hai Duong, Hai Duong, 34000, VN

ZIBA MIX A - Natural color	RICE CRACKERS (ZIBA MIX A - Natural color)	
NEW YORK	NET WEIGHT :	10.00KGS
C/NO. 1~1300	GROSS WEIGHT :	11.15KGS
MADE IN VIETNAM	LOT NUMBER. :	V-XX-XXX
	INGREDIENTS :	GLUTINOUS RICE, SOY SAUCE (SOY BEAN, WHEAT), SUGAR, MALTODEXTRIN, SALT, SESAME SEED, SEAWEED, OLEORESIN PAPRIKA, CHILLI POWDER
	BEST BEFORE (YYYYMMDD):	

ZIBA MIX-B	RICE CRACKERS (ZIBA MIX - B)
NEW YORK	NET WEIGHT : 10.00KGS
	GROSS WEIGHT : 11.15KGS
C/NO. 1~1300	LOT NUMBER. : V-XX-XXX
MADE IN VIETNAM	INGREDIENTS : GLUTINOUS RICE, SOY SAUCE, SUGAR, MALTODEXTRIN, SEAWEED, SALT, CHILI POWDER, OLEORESIN PAPRIKA
	CONTAINS: SOYBEAN AND WHEAT
	BEST BEFORE (YYYYMMDD):



S U P P L I E R A S S E S S M E N T

F S V P

Q U E S T I O N N A I R E

PRIVILEGED & CONFIDENTIAL



REVIEWED BY
CLAUDIO INNOCENTI, PCQI.
REVIEWED ON OR ABOUT
October 04-18, 2018.

A handwritten signature in black ink, appearing to read "Claudio Innocenti".

INTRODUCTION

Title 21 of the Code of Federal Regulations requires that “for each food you import; you must develop, maintain, and follow an FSVP that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act.” Any food or food related product your company exports to the United States will soon be (or currently is) bound by the regulations set forth within FSVP. A US based importer of your products has enlisted United Safety Agents to conduct all requisite FSVP verification activities. To that end, please complete the following form answering all questions where relevant. Please indicate by N/A where a question is not applicable. Where the company is part of a large group please supply details of the site that manufactures the ingredients supplied commercially. Where two or more sites are involved please supply details of all sites on separate supplier assessment forms.

INSTRUCTIONS

For your convenience, this document was designed to be edited via your computer. Simply select the box or click on the line you would like to answer and type your response – remember to save your progress regularly. All responses and accompanying documentation must be in English. Please provide accurate and truthful responses to all questions, any false statements or deliberate omissions on this document may be grounds for disqualification from your company’s successful FSVP verification. Once completed, please send this document to Claudio Innocenti (*a Managing Partner with United Safety Agents LLC*) via claudio@unitedsafetyagents.com, or via fax at +1 888 557 2649. If you have any questions or require additional information, please contact United Safety Agents at +1 888 551 7403.

DEFINITIONS

FSVP Importer (Importer). The importer is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

Foreign Exporter (Exporter). The foreign exporter or exporter is the establishment that is offering its exported product for importation into the United States.

Foreign Supplier (Supplier). The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

Qualified Individual (QI). Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

CONFIDENTIALITY

All information shared will remain strictly privileged and confidential and will only be used during FSVP verification activities. An accurate and truthful response is required to successfully complete your company’s FSVP verification.

FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE

COMPANY INFORMATION

Company Name: Ziba Nut Corporation Today's Date: _____

Address: Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam

FDA Registration Number: 19091444604 Web Site: _____

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

MANAGEMENT/KEY CONTACT INFORMATION

Name of General Manager: Kao Chi Yuan

Phone Number: +84-396325636

Email Address: kiemhoavnimeifood@gmail.com

Name of Commercial Manager: Chen Chun Chia

Phone Number: +84-2203753580

Email Address: gsimeicheng@gmail.com

Name of Technical Manager: Nguyen Van Dien

Phone Number: +84-987559840

Email Address: tuandien007@gmail.com

Name of 24 Hour Emergency Contact: Vuong Dinh Phien

Phone Number: +84-1664270638

Email Address: dinhphien06@gmail.com

Name of Customer Complaint Contact: Zoe Chen

Phone Number: +886-2351-9211 #232

Email Address: zoe@imeifoods.com.tw

FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE

AUDITING INFORMATION

Does the manufacturing/processing site have a recognised GFSI certification? Yes No

If yes; please provide a copy of your GFSI certificate & full audit report.

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

2. Does the site have documented internal hygiene audits? Yes No

3. Does the site have documented quality system audits? Yes No

4. Does the site have documented 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: Alcohol (70%)

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: Certificate of Food Safety Condition

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

Where within the processing/manufacturing are the handwashing facilities located? Before entering the production area

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

Please detail the testing schedule used: After handwashing, the workers will be checked by swabs stick randomly

What is the total number of staff employed on site? 192 persons

FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE

PEST CONTROL

Is a pest control contractor employed? Yes No

If yes, please provide: Name of contractor used: Province preventive health center

Number of yearly visits: 4 times yearly

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

What are the metal detection standard(s) for: Ferrous: 0.8 mm?

Non Ferrous: 1.0 mm?

Stainless Steel: 1.2 mm?

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: _____

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

Please provide details: _____

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: Yes, certificate of analysis is provided with each supplied lot/batch.

FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE

RAW MATERIAL(S)

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: All suppliers are evaluated by the quality, countries of origin, food safety system, delivery time, etc. to make sure that the suppliers are in accordance with the standards and requirements of our company.

FINISHED/PACKED PRODUCT

Are finished / packed products positively released? Yes No

Are reference samples from finished packed product retained? Yes No

Are finished product submitted to a 17025:2005 accredited laboratory for validation purposes? Yes No

If yes, please give details of the testing routines conducted: Microbiological Test: Total Plate Count, Coliform, E. Coli, Salmonella, Mould & Yeast per shipment.

Are finished product taken through ETO/steam sterilization/irradiation prior to despatching? Yes No

Please outline treatment: _____

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please outline your customer complaint procedure: Receiving customer complaint / obtain sample if any / classifying the complaint and forward to the relevant departments for further investigation / identifying the cause and make correction plan / resolving customer's complaints and reply to customer / monitoring the effectiveness / measuring customer satisfaction / documentation

CERTIFICATION

By my signature below, I certify 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 shipment being rejected from entry into the United States. I also confirm that by signing this documentation 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.

Representative's Name: CHEN CHUN CHIA Title: Commercial Rep.

Company Name: L-MEI FOODS (VIET NAM) CO., LTD.

Signature _____ Today's Date: 2018.9.27

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Page separates individual foreign supplier-provided food safety documents.





ALLERGEN & INTOLERANCE

FSVP

QUESTIONNAIRE

PRIVILEGED & CONFIDENTIAL



REVIEWED BY
CLAUDIO INNOCENTI, PCQI.
REVIEWED ON OR ABOUT
October 04-18, 2018.

*Claudio Innocenti,
Member*

INTRODUCTION

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CONFIDENTIALITY

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FSVP COMPLIANCE ALLERGEN/INTOLERANCE QUESTIONNAIRE

Component or Ingredient	Present in: <i>product: Yes/No</i> <i>List the specific name & level.</i>	Present in: <i>other products</i> <i>manufactured on the same</i> <i>equipment: Yes/No</i>	Present in: <i>the same</i> <i>manufacturing/processing</i> <i>plant: Yes/No</i>
Allergens	Product Name: <u>Ziba Mix A-Natural Color / Ziba Mix B</u> Product code: _____		
Peanuts		NO	NO
Tree Nuts	NO	NO	NO
Milk & Derivatives	NO	NO	NO
Egg & Egg Products	NO	NO	NO
Fish		NO	NO
Shellfish	NO	NO	NO
Soy	YES	YES	YES
Gluten	NO	NO	NO
Wheat		YES	YES
Celery	NO	NO	NO
Sesame	YES	YES	YES
Mustard	NO	NO	NO
Sulfites	NO	NO	NO
Lupin	NO	NO	NO
Sensitivities / Other Information for Labeling Purposes			
Seeds	NO	NO	NO
Monosodium Glutamate	NO	NO	NO
Grains	NO	NO	NO
Colorings	NO	NO	NO
Aflatoxins	NO	NO	NO
Other (please specify)	N/A	N/A	N/A

Peanuts (including peanut oil); Tree Nuts (almonds, pecans, walnuts, hazelnuts [filberts], cashews, etc.); Milk and derivatives (butter, milk, casein, whey, lactose, etc.); Egg & Egg Products (albumen, egg [white, yolk, dried, powdered, solids], etc.); Fish (freshwater or saltwater finfish, octopus, squid); Shellfish (Molluscs & Crustaceans) - includes crustaceans (shrimp, crab, crayfish, lobster, etc.) and mollusks (oysters, clams, scallops, mussels, etc.); Soy (excluding soy oil that is guaranteed not to contain soy protein); Gluten (wheat, rye, barley, oats, etc.); Wheat (bran, bread crumbs, cracker meal, durum, gluten, semolina, etc.); Celery (includes all format types); Sesame (includes all format types); Mustard (includes all format types); Sulfites (sulfur dioxide, sodium metabisulfite or sodium bisulfite); Lupin (includes all formats); Seeds (sesame seeds, sunflower seeds, poppy seeds, etc.); MSG (Monosodium Glutamate); Grains (barley, corn, oats, rice, etc.); Colorings (FD&C Yellow 5 & 6, titanium dioxide, carmine, etc.); Aflatoxins

FSVP COMPLIANCE ALLERGEN / INTOLERANCE QUESTIONNAIRE

ALLERGEN CONTROL

Do you have a documented allergen control program? Yes No

Are a dedicated process line / documented cleaning procedures in place to prevent contamination? Yes No

Are all allergen –containing incidental ingredients declared in your ingredient statement? Yes No

If yes; please attach a copy of your ingredient statement.

CERTIFICATION

By my signature below, I certify 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 shipment being rejected from entry into the United States. I also confirm that by signing this documentation 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.

Representative's Name: CHEN CHUN CHIA Title: Commercial Rep.

Company Name: Ziba Nut Corporation

Signature _____ Today's Date: 2018.9.27

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Page separates individual foreign supplier-provided food safety documents.





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Surveillance Audit ISO 22000 Food Safety Management System



Prepared for: **IMEI FOODS (VIET NAM) CO., LTD.**
Report Date: **20/12/2017**
Address **Vu Xa Quarter, Ai Quoc Ward, Hai Duong City,
Hai Duong Province, Vietnam.**
City **Hung Yen Province.**
Postcode **+ 84**
Country **Vietnam**
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REVIEWED BY
CLAUDIO INNOCENTI, PCQI.
REVIEWED ON OR ABOUT
October 04-18, 2018.

Claudio Innocenti
Member



ISO 22000 Food Safety Management System Certification Audit Summary Report

Additional Standard(s):	HACCP Codex Alimentarius ISO 22000:2005		
Accreditation Body(s) :	SAS ; VICAS		
Site(s) audited:	Vu Xa Quarter, Ai Quoc Ward, Hai Duong City, Hai Duong Province, Vietnam.		
Client Representative:	Mr. Chen Chun Chia	Site Food Safety Team Leader:	Nguyen Thi Minh Nguyet
Date(s) of audit(s):	11-Dec-17 <small>Click here to enter a date.</small>	Last Date of Previous Audit	14-Dec-2016
Total Man Hours	08	Certificate Expiry Date:	21 Jan 2019
EAC Code:	3	NACE Code:	15.82
Food Sector Category:	E3 [2007] C4c [2013]	No. HACCP Plans:	2
No. of Employees:	45	No. of Shifts:	2
Lead auditor:	Doan Hien Duc - Team leader under supervisor	Additional team member(s):	Truong Hoang Lac - Supervisor for team leader
Additional attendees and roles	Nil		
Scope of certification	Processing of Rice Crackers and Pancake		
Exclusions from Scope			
Description of Organisation	IMEI has build 1995, 20000 square metres and has build in 12000 square metres for production and warehouse. Factory has 02 production lines and 02 HACCP plan to processing of crackers and pancake, total employees include temporary are 45 people.		

1. CURRENT AUDIT FINDINGS AND CONCLUSIONS

NUMBER OF NON-CONFORMITIES	
Critical	0
Major	0
Minor	1

This was a process-based audit focusing on significant aspects, risks and objectives required by the standard(s). Methods of assessment included interviews, observation and review of documentation. The audit structure was in accordance with the audit plan provided.

The audit team concludes that the organization has established and maintained its management system in accordance with the requirements of the standard.

Based on the result of this audit the audit team recommends that certification be CONTINUED



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2. AUDIT OBJECTIVES

The objectives of this audit were to confirm that:

- the management system conforms with all the requirements of the audit standard;
- the organization has effectively implemented the planned management system;
- the management system is capable of achieving the organization's policy objectives.

3. SCOPE OF CERTIFICATION

Has this scope been amended as a result of this audit? No

This is a multi-site audit and an Appendix listing all relevant sites and/or remote locations has been established (attached) and agreed with the client No

For integrated audits, confirm the current level of the client's IMS integration N/A

4. NON-CONFORMITIES

Nonconformities detailed here shall be addressed through the organization's corrective action process, in accordance with the relevant corrective action requirements of the audit standard, including actions to analyse the cause of the nonconformity and prevent recurrence, and complete records maintained.

Corrective action plans for closure of the non-conformities shall be provided within 7 days of the audit. All timings for corrective action plans, evidence and site visits are given in calendar days from the last day of the audit.

The following action is applicable to the non-conformances detailed in the following table:-

- Choose an item.
- Choose an item.
- Choose an item.

Number	Clause	Grading	Details of Non-Conformance	Planned Actions / Corrective Action	Cause	Date to Complete Action
01	7.8	Minor	There is no testing result for verification of chemical contamination in PE packaging	Request supplier test annually and send testing result for verification of chemical contamination in PE packaging	Company forgot requesting supplier	31 Dec 2017

Reviewed and Accepted by:	Truong Hoang Lac	Date:	20.12.2017
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5. GENERAL OBSERVATIONS & OPPORTUNITIES FOR IMPROVEMENT

Clause	Commentary
	Nil



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6. PREVIOUS AUDIT RESULTS: NO CAR FROM PREVIOUS AUDIT

The results of the last audit of this system have been reviewed, in particular to assure appropriate correction and corrective action has been implemented to address any nonconformity identified. This review has concluded that:

For Renewal and Surveillance Visit: Results and evidences for previous visit non-conformance closure are addressed in the table below.

N° of	Grading	Details of Non- Conformance	Evidence of Conformity	Closed

7. AUDIT ATTENDANCE RECORD – (OPENING, SITE AUDIT, CLOSING)

Name	Position	Opening	Site Audit	Closing
Mr. Chen Chun Chia	Vice General Director	X	X	X
Ms. Lê Thị Diễm Hương	Admin Manager	X	X	X
Ms. Nguyễn Thị Minh Nguyệt	QC manager	X	X	X
Ms. Nguyễn Thị Thuần	Vice QC manager	X	X	X
Mr. Vương Đình Phiến	Production manager	X	X	X
Mr. Nguyễn Văn Diệm	Maintaining manager	X	X	X
Ms. Nguyen Thi Nga	Production	X	X	X
Ms. Pham Thi Hanh	Purchasing	X	X	X
Nguyen Thi Thanh Thuy	HR	X	X	X
Ms. Nguyen Thi Doan	Business	X	X	X

8. AUDIT FINDINGS

- The management system documentation demonstrated conformity with the requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. YES
- The organization has demonstrated effective implementation and maintenance / improvement of its management system. YES
- The organization has demonstrated the establishment and tracking of appropriate key performance objectives and targets and monitored progress towards their achievement. YES
- The internal audit program has been fully implemented and demonstrates effectiveness as a tool for maintaining and improving the management system. YES
- The management review process demonstrated capability to ensure the continuing suitability, adequacy and effectiveness of the management system. YES
- Throughout the audit process, the management system demonstrated overall conformance with the requirements of the audit standard. NO
- Certification claims are accurate and in accordance with SGS guidance YES

9. SIGNIFICANT AUDIT TRAILS FOLLOWED

The specific processes, activities and functions reviewed are detailed in the Audit Planning Matrix and the Audit Plan. In performing the audit, various audit trails and linkages were developed, including the following

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primary audit trails that were followed throughout the audit:

Recent changes in the management system (including organization, documentation, products, facilities, key personnel, client activities, management system, level of integration etc.):

The FS System is in good maintaining and implementing during years.
 is person of charge in FS communication.
 The Documentation System is updated some WIs for training and keeping stable activities

Process overview:

Process flow of specific process followed. Audit trail demonstrates process approach audit

Product: pancake
raw material--> sieve (CCP1)--> mixing--> cutting--> forming--> frozen-->metal dettector (CCP2) --> packaging--> warehouse

Poduct: Rice cracke
Rice->sieve (CCP1)-> rice cleaning-> cooking-> formimg-> baking (CCP2)-> metal detecting (CCP3)-> Packaging-> warehouse

Relevant regulatory requirement to applied on raw material, additive, packing material, finished product
 QCVN 01-2009/BYT
 QCVN 08-1/2011-BYT & QCVN 8-2:2011/BYT & QCVN 8-3:2012/BYT (microbiological)
 QD 46/2007-BYT
 3742/2001-BYT (food additive) & TT-27/2012/BYT
 TCVN5603:2008 Hygienic Requiement for Food Factory.
 Decision N.163/2004/ND-CP on food safety
 QCVN 02:2009/ BYT Water Control.
 ISO 22000

Test by auditor during visit on product name Lang Hoa cracker, code A02-OL3-7, total 2520 kg. Product lot 240717 & 250817, MFD 16-19/8/2016
 Internal Audit QT 09, Internal Audit conducted on 16/11/2016 with 6 Internal Auditors (Nguyen Thi Minh Nguyet; Nguyen thi Thuan; Vuong dinh Phien). Total 12 CARs

GMO certificate issued on CF27/02.50.0163.3_TV by FCC
 - Rice cracker mix tested report CF27/02.50.0072
 - Pesticide in raw material tested report on 10/3/2016
 - Microbial in raw material (salmonella) tested on date 10/2/2016

Management review is conducted on 16.10.2017. Output: need to provide max 20 staff in high season.
 Inputs related to follow-up actions from previous management reviews, results of verification activities; emergency situations, accidents and report of withdrawals; reviewing results of system-updating activities; review of communication activities, including customer feed-back

Key processing steps and Control measures:

During the audit the control of the following key processing steps and operational prerequisite programmes and CCP (s) were verified.

Product: Pancake (HACCP-02)
raw material--> sieve (CCP1)--> mixing--> cutting--> forming--> frozen-->metal dettector (CCP2) --> packaging--> warehouse



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Control measure	Short description (process step) and food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
CCP 1	Sieve	<ul style="list-style-type: none"> - 100% product pass through the machine - Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
CCP 2	Metal detection Fe 1.0 mm; Non – Fe 1.2 mm; SUS 2.5 mm	<ul style="list-style-type: none"> - 100% product pass through the machine - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	YES
Product: Rice cracker (HACCP01) Rice → sieve (CCP1) → rice cleaning → cooking → forming → baking (CCP2) → metal detecting (CCP3) → Packaging → warehouse			
CCP1	Sieve	<ul style="list-style-type: none"> - 100% product pass through the machine - Visual check status of sieve - Separate contaminated product & re-check - Verified machine every 02 hours - Calibration and maintenance machine yearly - Product on hold from previous verification, recheck all potential nonconforming product 	yes
CCP2	Baking (microbial survival) Control temperature in Zone (≥85C, time 60-75 minutes, Humidity: ≤4%)	<ul style="list-style-type: none"> - Record temp every 1hr minutes, record baking time every one hours - On hold, following action taken in HACCP plan & control of nonconforming product - Calibration of baking machine - Validation yearly 	Yes
CCP3	Metal detection Fe 1.0 mm; Non – Fe 1.2 mm; SUS 2.5 mm; Non ferrous metal 1.0mm	<ul style="list-style-type: none"> - 100% product pass through the machine - Separate contaminated product & re-check 	Yes



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		<ul style="list-style-type: none">- Verified machine every 02 hours- Calibration and maintenance machine yearly- Product on hold from previous verification, recheck all potential nonconforming product	
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10. AUDIT RESULTS AND CONCLUSION

ISO 22000 Food Safety Management Systems, Requirements for organizations throughout the food chain

Provide a summary for each ISO 22000 requirement below		
4	Food Safety Management System	
4.1	General requirements	Conformance Yes
	<p>Scope of the FSMS defined: processing of crackers and pancake The FSMS issued by and approved by Mr. Chen- Director <i>Raw material--> sieve (CCP1)--> mixing--> cutting--> forming--> frozen-->metal detector (CCP2) --> packaging--> warehouse</i> <i>Rice->sieve (CCP1) -> rice cleaning -> cooking -> formimg -> baking (CCP2) -> metal detecting (CCP3) -> Packaging-> warehouse</i></p> <p>Documented procedure has been established & distributed to relation department Raw material & finished product were established take into account legal requirement Defined in manual and HACCP study of each product Infrastructure maintain time to time. Communicate appropriate information throughout the food chain regarding safety issues related to products and Communicate for information concerning development, implementation and updating of the food safety management system throughout the organization</p>	
4.2	Documentation requirements	Conformance Yes
	<p>The organisation have established food safety documented and it have been under controlled. The documents are ensure that all proposed changes was reviewed prior to determine their effect to food safety: approved document before used, current revision status, relevant document from external origin were showed on document master list</p> <p>Documentation Control QT 01 issued date 01.11.2015 by Nguyen Minh Nguyet is a documented procedure for control of documents required by the FSMS Procedure for efficient & accurate record keeping to provide evidence of conformity to requirements and of the effective operation of the FSMS</p>	
5 Management responsibility		
5.1	Management commitment	Conformance Yes
	<p>Mr. Chen - BoD commitment to the FSMS and its continual improvement: objectives, communicating, policy, management review, resources During the nterview he has shown his commitment on develop and implement of the food safety management system and to improve continuously the effectiveness of FSMS.</p>	
5.2	Food safety policy	Conformance Yes
	<p>Policy issued 01.11.2015 by Mr. - Vice DirectorFood safety policy is supported by measurable objectives and approved by Ms. Huong. The Policy disseminate to all staff via Meeting, Notice Board Anounce at Meeting Room, Main Gate, Canteen, Production area. <i>Objective 2017 (same previous CTD)</i> <i>1. 100% are safety</i> <i>2. 100% employees are trained about food safety</i> <i>3. Comlan client: 0/ per month</i></p>	



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		Conformance Yes
5.3	<p>Food safety management system planning</p> <p>This was clear defined in HACCP Manual Issue: 1.1.2017 ver 03 Legal identify QCVN01:2009/BYT water align with 98/83/EC, QCVN 8-2:2011/BYT: heavy metal in food, , 3742/2001/BYT: food additive used, decision 44/2010; 46/2007 Vietnam for microbiological & chemical contaminant in food 5917/BCT-KHCN Food safety for import product, 43/2011/TT-BYT Food safety for packaging direct contact with food, TT-02/2011 BYT Chemical contamination in food 27/2012 TTBYT Additive control</p>	Conformance Yes
5.4	<p>Responsibility and authority</p> <p>Job description file was available for each position follow company structure. Decision No.12-BOD date 09 Oct 2015 by Mr. Chue director. 09 members HACCP Team Leader Nguyen Minh Nguyet – The Responsibilities and Authorities are defined and communicated within the organization to ensure the effective operation and maintenance of the food safety management system.</p>	Conformance Yes
5.5	<p>Food safety team leader</p> <p>Director is appoint the FSMR with the details responsibility on managing a food safety team and organize its work; ensuring relevant training and education of the food safety team members, ensuring that the food safety management system is established, implemented, maintained and updated, And reporting to the Director on the effectiveness and suitability of the food safety management system. Ms. Nguyen Thi Minh Nguyet – FSTL on decision no 01/2015/QD-ISO, HACCP team are 13 persons.</p>	Conformance Yes
5.6	<p>Communication inc. Customer Complaints</p> <p>QT/BOD - 05 Internal communication, updated on 01.11.2015 Internal communication: email, in writing, telephone, directly among inferiors to seniors. Weekly meeting External communication: email, in writing, telephone, confidentiality.</p> <p>Communication through organisation by monthly meeting munites, email, in writing, telephone, directly among inferiors to seniors. Customer complaint review minutes by BOD, QA & QC Customer survey and satisfaction conducted by QC and BOD department, evaluation results by customer chose service QA & management, root cause, corrective action has been a part of procedure Regulation update by Sale department, QC department responsibility and implemented communication through factory Internal comunication procedure by meeting munites, policy, announcement Regulation update by QC department - QCVN 01-2009/BYT - TCVN 5289-2006 (hygiene control) - Codex Alimentarius - QCVN 12-1:2011/BYT; - QĐ 46-2007/BYT - QCVN 8 – 1: 2011/BYT - QCVN 8 -2 : 2011/BYT - TT-27:2012/BYT - QCVN 3-4:2010/BYT & QCVN 4-1:2010/BYT; QCVN 4-2:2010/BYT Notice, administration procedure , everybody can report any problem relate to quality, safety of product .</p> <p>A register of complaints was maintained by QA Department.</p> <p>No customer complaint had been received. There was/were no complaint on food safety.</p>	Conformance Yes



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	Notification to appropriate authorities if required by regulation.	N/A
	Restoring conformity as quickly as practicable	Yes
	Preventing recurrence	Yes
	Evaluating and mitigating any adverse product safety risks	Yes
	Ensuring satisfactory interaction with other components of the ISO 22000 Food Safety based system	Yes
	Assessing the effectiveness of the corrective measures adopted	Yes
5.7	Emergency preparedness and response	Conformance Yes
	Emergency preparedness procedure has been established which was covering on the potential emergency situations that impact to food safety; legality and quality were defined in situation such as fire, flood, transportation incident. QT/BOM -06 issued 01/ 11/2015 Followed Emergency preparedness and response procedure Practice IMCR(incident mgt & enviromental contamination at Packaging area) dated 17.10.2016. Total 17 members.	
5.8	Management review	Conformance Yes
	Management review is conducted on 16.1.2016. Output: need to provide max 20 staff in high season. Inputs related to follow-up actions from previous management reviews, results of verification activities; emergency situations, accidents and report of withdrawals; reviewing results of system-updating activities; review of communication activities, including customer feed-back Summary of output: <ul style="list-style-type: none"> - Assurance of food safety - Improvement of the effectiveness of the food safety management system - Resource needs 	
6	Resource management	
6.1	Provision of resources	Conformance Yes
	Top management provided adequate resources for implementing, maintaining and updating of food safety management system covered necessary training course for personnel who activities have an impact on food safety, infrastructure was hygienic designed and prevent crosscontamination	
6.2	Human resources	Conformance Yes
	Organisational chart and responsibilities defined, including those with an impact on product safety, legality and quality. Clear organization structure was established covering all business processes. Training plan 2017 was established annually based on the results from survey and management policy. Training for food safety conducting records, On-the-job training, inhouse training and external training. There are 3 kinds identified : External Training, Internal Training and On – job - Training Training plan include: <ul style="list-style-type: none"> - HACCP, ISO, GMP, SSOP training - Policy & objective, regulatory - Food safety, CCP, Halal, training record New staff training (regulation, policy, food safety, working instruction). Verified training records for production staff, lab analyst, in-line quality control staff, FST. Training Control QT 04 01.11.2015 Training Plan of 2017. FS Training record of Internal Audit on 22.08.2017; Training course Internal auditor by SGS. Verified the Job Description 09F-02/02 of QA and QC officer.. Evaluation effectiveness after 3 months by Managers.	
6.3	Infrastructure	Conformance



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		Yes
	<p>There is a good infrastructure monitoring that suitable for production. The machinery is controlled by maintenance activities, measurement equipments are controlled followed Control of measuring equipment process.</p> <p>Maintenance activities record on work order Management contamination –spare part, equipment Maintenance control by internal staff Plant maintenance work order issued from maintenance team Factory layout – OK Maintaining Procedure QT/MT- 2 Verified the Plan of Machine 2015 Maintaining check the list of machine BM01/QT11 Check the maitaining plan BM02/QT11 Check weekly record of Maintaining on date 06 - 11 november.2015. The infrastructure is maintaining to ensure the implementing of requirements of this FS System.</p>	
	Work environment	Conformance Yes
6.4	<p>Verified on site, general was maintained properly. Plant building has designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs Layout was available separate the route of material, product, machine & people Equipment located in easy way for cleaning practice & maintain The storage area of raw material, packaging material & finish product are well planned to prevent pest access, pest control has been implemented, temperature & humidity are well monitored Verified on site, general was maintained properly Factory layout – OK Lighting map layout Glass layout Water waste map</p>	
7	Planning and realization of safe products	
	General	Conformance Yes
7.1	<p>The FSTeam plans and develops the processes for the realization of safe products Product descriptions has been fully documented Ingredients and raw material descriptions are documented and used for hazard analysis. Factory has developed PRPs that include water control, food contact surface control, prevention of cross contamination, employee hygiene control, product adulteration control, chemical control, health control, waste control, pest control. Factory area is segregated by concreted boundaries and local activities does not effect to quality & safety of product. Adequate walls, floor, ceiling and warehouses have been supported to ensure product's quality and safety.</p>	
	Prerequisite programmes (PRP's)	Conformance Yes
7.2	<p>Refer to findings under Pre-requisite program ISO/TS 22002-1 Total 21 procedures, SSOP, work intructions - Cross Contamination Protection Layout including person(one way) material/products(one way) we have already separate the goods and people. - Water System is controlling by QA on 6 month Testing with Testing Plan and daily monitoring by Maintaining Dept. With Water System layout and checklist. Before coming factory, have to change protect close, hand washing. Check clean water supplier contract number: 10-SXKD\HD-KDNS Water Control Procedure: SSOP-05</p>	



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	<p>Check: water control plan Check: weekly checking (check at factory) on 18/9/2017 color, smell, CaCO₃, pH Check: monthly checking (check outside) - Pest control is monitored by inter and exterpartner. Pest controll staff inspect daily and Exterpartner treat monthly or any case urgent SSOP 09. Contract Pest Contract with "Trung tam y te du phong" pest control contract number: 27/HD-YTDP. Date contract: 2.1.2017; chemical use: Maprubby 10 od; Permethrin 50ec. Verified the Quarterly Trend Analysis report of 10.2016 -Personnel Hygienic SSOP 07 dated 01.11.2015 Person enter Factory have to apply Personnel Hygiene (Health State; Jellewry policy; handwashing). QC inspected everyday and records. Verified the Hygiene of Customer Report BLF/2014.05 and Visitor Health Record BM01 - SSOP date 07.11.2017. Check the health test of Dong Thi Khuyen, date of test: 20.10.2017. -Machine Control as Yearly Maintaining Plan. All maintained machine to be checked and cleaned after maintaining for ensuring no Hazard contamination to the processing SSOP Machine Clean Instruction - SSOP 04: the every body hygiene and cleaning equipments, factory checking plan issue on 04.11.2017. Verified the Machine Clean Record of 18 - 25.10.2017 The Magnet Clean check and record the metal appeared quantity every Verified cleaning sheet BM01.SSOP.04 18 - 08.11.2017</p>	
	<p>Preliminary steps to enable hazard analysis</p>	<p>Conformance Yes</p>
7.3	<p>Decision No.12-BOD date 09 Oct 2015 by vive director. 09 members HACCP Team Leader Nguyen Minh Nguyet</p> <p>Raw material characteristic: rice flour, salt, fat Rice flour</p> <ul style="list-style-type: none"> - As < 1 ppm - Pb < 0.2 ppm - Cd < 0.2 ppm - Hg < 0.05 ppm - Y/M < 10³ - Aflatoxin B1 < 4 ppb <p>Packing material specification as QCVN 12-1:2011/BYT: Aluminum foil/PE Food additive specification (TCNL.232): NaCl, sugar, chili</p> <ul style="list-style-type: none"> - As < 0.5 ppm - Pb < 2 ppm - Cd < 0.5 ppm - Hg < 0.1 - Cu < 2 ppm <p>Finish product characteristics (TCCS):</p> <ul style="list-style-type: none"> - Pb < 0.15 ppm - Hg < 0.005 ppm - Cd < 0.05 ppm - As < 0.1 ppm <p>Microbiological</p> <ul style="list-style-type: none"> - Tổng vi sinh vật hiếu khí: ≤ 5.0x10⁴ CFU/g - E.Coli: ≤10 CFU/g - Enterobacteriaceae: ≤ 10 CFU/g - Salmonelle: 0 <p>M/Y: ≤ 100 CFU/g Intended use: shelf life :, rice cracker 12 months. Packing in alumium/PE, moisture < 3%. Storage ambient, intend used for all group.</p> <p>Process flow diagram and date of verification Issue: 1.11.2015 by FSTL</p>	
7.4	<p>Hazard analysis</p>	<p>Conformance</p>



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		Yes
	<p>The HD shown that 3 Types of Hazard of Micro: Aflatoxine; Ecoli, Sal, Coliform, Stap; Phy.: Hair, sand, particulate matter, Dead Pest part... Chemical: Oil contamination, Heavy Metal (Cd, Se, Sn...) including Allerer are indentified for each steps.</p> <p>Risk assessment based on the level of Severity and Frequence.</p> <p>Hazard identification and determination of acceptable level in the end product was follow QCVN 5-2:2010/BYT regulation of microbiological (S.aureus; Coliform, E.Coli, C.perfringen, Sal: absent, pesticide: not detected), QCVN 8-2:2011/BYT – technical national regulation mycotoxin contamination in food stuff, QCVN 8-1:2011/BYT – technical national regulation heavy metal contamination in food stuff</p>	
7.5	Establishing the operational PRP's	Conformance Yes
	There is not oPRP	
	Establishing the HACCP plan	Conformance Yes
7.6	<p>The HACCP plans were reviewed and developed by food safety team members. The food safety team used the HACCP principle according to Codex standard. The potential hazards were listed and analyzed in each step. The critical control points were established based on likelihood and severity. The PRP and HACCP plan has been maintained. The monitoring of OPRP and HACCP plan were available for every point issue which clearly defined in method that corresponsive with control limit, respond/authorized person in charge, frequency and record. In general, this function has been implemented and maintained regarding to HACCP plan requirement as required by standard.</p> <p>Verified the CCPs controlled and recorded on 29.12.2015</p>	
7.7	Updating of preliminary information and documents specifying the PRP's and the HACCP Plan	Conformance Yes
	Updating on HACCP01 issue on 1.11.2015 rice craker, HACCP 02 pancake by HACCP Team Leader.	
	Verification planning	Conformance No
7.8	<p>NC: There is no testing result for verification of chemical contamination in PE packaging The verification program was established issued Jan 2016. The purpose, methods, frequencies and responsibilities are clearly defined. Report of Verification of all steps which defined on quality manual and HACCP were verified by food safety team via internal audit activities such as CCPs monitoring, calibration result. Some verification is based on testing of end product samples show conformity with the acceptable level of the food safety hazard that identified on HACCP plan. The implementation was regularly reviewed and follows up action taken which they were pathway of continual improvement.</p> <ul style="list-style-type: none"> - GMO certificate issued on 24/3/2016 by FCC - Rice cracker mix tested report N4161116M045 - Pesticide in raw material tested report on 12/3/2017 - Microbial in raw material (salmonella) tested on date 12/3/2017 - Check test report N4170023M028 - Total count aerobic $\leq 5 \times 10^4$ CFU/G E.col: $< 1.0 \times 10^1$ CFU/G Enterobacteria 1.0×10 CFU Salmonela: negative Cd: negative Hg, Pb, Sb, Sn Lubrication use: Orion L075 	
7.9	Traceability system	Conformance Yes



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	<p>The traceability system has been established and implemented which is able to trace materials from source through all stages of processing and distribution of the finished product to the customer. Identification and records were applied throughout raw materials, ingredients, packaging materials, and finished product. The identification code can be used for traceability</p> <p>Identification in term of lot no., product name, expiry date has been established and adequate maintained to ensure traceability system. The stock rotation control with production order identified for individual incoming material through dispatch which suitable for traceability and recall system and tracking system is finished in short time.</p> <p>Treaceability/Recall tested yearly (one per year) Product Code: Cracker rice mix Date : 08.10.2017 Quantity: 272 carton x 18 bags x 3 pcs Lot No.: V-16-255 Production time: 6:20 AM Mixing Temperature: 89,8 - 90,1 (85 - 90) hot water CCP 02 BM07/QT02X2 by May Packing report BM08/QT02-QC-X2 Visual, color and Tast che. Test by auditor during visit on product name Lang Hoa cracker, code A02-OL3-7, total 2520 kg. Product lot 240717 & 250817, MFD 16-18/8/2017</p>	
7.10	<p>Control of nonconformity</p> <p>Products manufactured under conditions where critical limits (CCP/OPRP) have been exceeded are potentially unsafe to find the cause of the nonconformity and evaluate result is recorded. Potential nonconformity product are identified by any person will be record into form report of nonconforming product, keep separate & treat case by case, clearly identified by label , in principle product will be checked & approved by QA for further processing. Detail the handling of non-conformity: product phase out. No any non-conformity from loss of control on CCP monitoring results deviated from critical limit Actions taken and any potential trend: Corrective action & preventive action procedure TT-QA-06 (update 1/11/2015) Summarise complaint data/ trends and actions taken as appropriate: complaint have been received but no related to food safety. Complaint from customer summarise by business department (delivery, sizing...) Product evaluated before release follow product release instruction Nonconformity Procedure QT 02-X1-QC issued on 01.11.2015 Check record nonconformity date: 22.8.2017 Product name: green onion pancake, customer: Walong Marketing , INC, date 16,18/9/2017 NC: there are metal in the cake Product recall procedure HD 01 issued on 01.11.2015 . Product Code: V-17-123 Quantity: 22 bags Recall rate: 91,5%. - 2 hours</p>	<p>Conformance Yes</p>
8	Validation, verification and improvement of the FSMS	
8.1	<p>General</p> <p>The food safety team shall plan and implement the processes needed to validate control measures and/or control measure combinations, and to verify and improve the food safety management system.</p>	<p>Conformance Yes</p>
8.2	<p>Validation of control measure combinations</p> <p>FS Team selected control measure PRP's, OPRP and HACCP plan are capable of achieving and effective control of food safety hazards check microbiological and chemical test results by internal & external lab</p>	<p>Conformance Yes</p>



ISO 22000 Food Safety Management System Certification Audit Summary Report

	PC Test result No.: 435/1-K6/2017/KT2-HC2 of PC (SX: 04/08/2017) CaMV 35S (<0,04%); Pg/Cd Nil; Coliform/ Staph/ B. cereus/ Ecoli : 0 by NACEEA Vilas 259 PE test report as QCVN12-1:2011/BYT ; Pb < 0.1ppm, Cd ND, KMnO4 ND, Heavy metal migration in acid acetic 4% ND, Antimon migration in acid acetic 4% ND, Germani migration in acid acetic 4% ND, dry residue in water ND.	
	Control of monitoring and measuring	Conformance Yes
8.3	The company provide evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures. Some measuring and monitoring equipment was sampling to verify against calibration plan e.g. balance, thermometer and frequency as least annually - Procedure of measurement tool QT 12 - The list of external calibration BM02/QT12: 6 measurement tool - The list of internal calib BM01/QT12 Calibration record of thermometer AR330: 230/L.PP02-13/DKD - Hygrometer calibration record no 0392215 - Set of weight record no 094.16/M.P03/DKD.CN	
	Food safety management system verification	Conformance Yes
8.4	System was in place for validation, verification and improvement. The system review for these were done annually and reviewed in management review meeting The company conduct internal audits at planned intervals to determine whether the food safety management system. Internal Auditor with competence and independence. The food safety team systematically evaluate the individual results of planned verification with the competency and independency of internal auditor. The result analyse verification activities, including the results of the internal audits and external audits. Internal Audit QT 09, Internal Audit conducted on 16.10.2017 with 6 Internal Auditors (Nguyen Thi Minh Nguyet; Nguyen thi Thuan; Vuong dinh Phien). Total 6 CARs	
	Improvement:	Conformance Yes
8.5	Improvement program was conducted through facilities improvement the effectiveness of the food safety management system: - Management review - FSMS verification (internal audit) & evaluation of verification results - Validation & control measure - Corrective actions The system was continually updated and record on management review - Management review out put record - Analysis of results of verification	

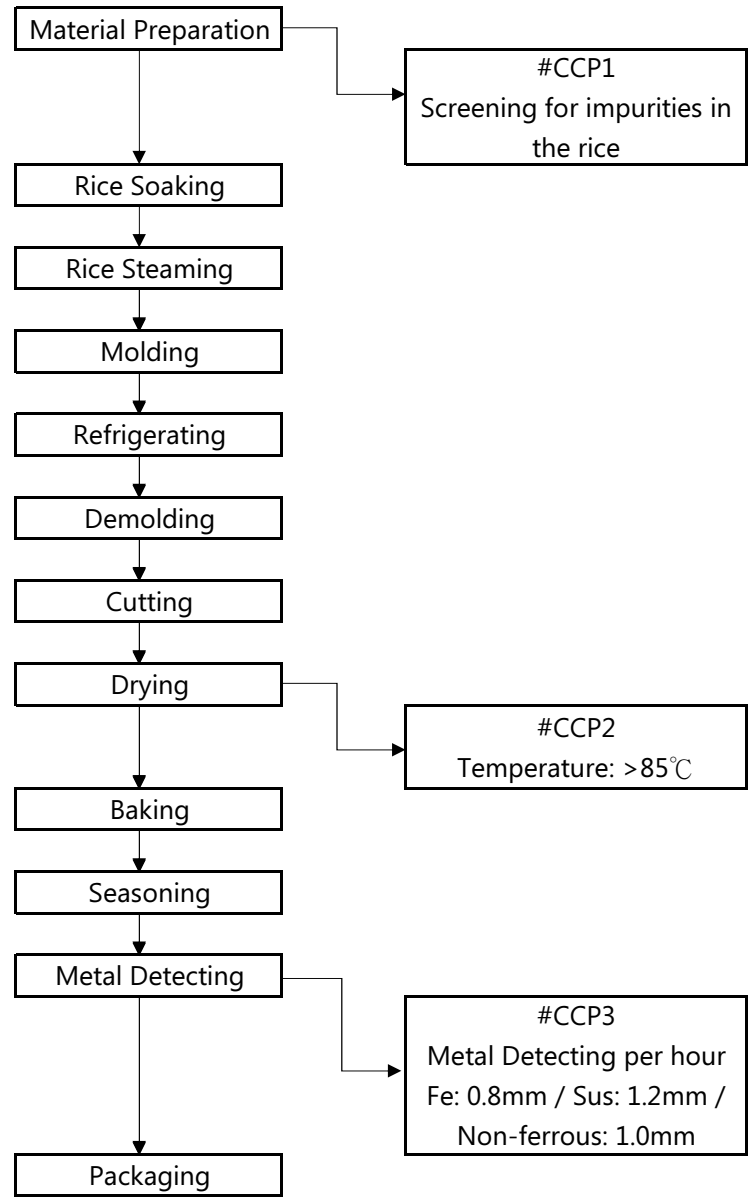
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2018.9.27

Rice Cracker Production Flow Chart (Ziba Mix A-Natural Color / Ziba Mix B)



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October 04-18, 2018.

Claudio Innocenti
Member

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VIFI

INTERNATIONAL MANAGEMENT SYSTEMS

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CERTIFICATE

This is to certify that

NGUYỄN THỊ MINH NGUYỆT

Has successfully completed the course assessment for the

***ISO 22000:2005 Internal Audit
Training Course***

Held on: 3 Dec 2015 at Hanoi, Vietnam.

Certificate Seri No: CHN15/131

Course No.: IAT 1815



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PCQI*

TRAINING MANAGER

Date: 31 Dec 2015.

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義美食品股份有限公司實驗室
I-MEI FOODS CO., LTD. LABORATORY
檢驗報告
TEST REPORT



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REVIEWED ON OR ABOUT
October 04-18, 2018.
Charles Innocenti
Head

Report No.: N4180604M132

Page of: 1 / 1

Date Issued : 2018/06/14

Applicant: I-MEI FOODS CO., LTD. NANKUNG GENERAL MANAGER OFFICE

Name of Article: RICE CRACKERS (ZIBA MIX A, Natural color)

V-18-581 ; 製造日期 2018.05.23 ; 有效日期 2019.05.22

Article Information: package completed, stored in room temperature

Date Received: 2018/06/01

Test Date: 2018/06/04

Test Item(s), Methodology and Result :

Test Item	Methodology	Result	Limit of Quantification	Unit
Aerobic Plate Count	AOAC Method 990.12	3.0 x 10 ⁴	10	CFU/g
Coliform	AOAC Method 991.14	Not Detected	10	CFU/g
<i>Escherichia Coli</i>	AOAC Method 991.14	Not Detected	10	CFU/g
Mold & Yeast	AOAC Method 997.02	Not Detected	10	CFU/g
<i>Salmonella</i>	AOAC Method 989.13	Not Detected	10	CFU/g

Authorized Representative: *Matt Cheng*
2018.06.14



Note :

1. The analytical report is the test result issued by the testing institutions as requested by the consignor. Regarding to the legitimacy of the product, it shall be determined by the authorities according to the law.
2. Unless otherwise stated the results shown in this test report refer only to the sample(s) tested.
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Laboratory Address: 11, Sec. 1, Nankung Road, Lu-Chu, Taoyuan 33855, Taiwan

Tel: 03-322-2406 Ext:667

Fax: 03-322-4423

Email: lab@imeifoods.com.tw

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義美食品股份有限公司實驗室
I-MEI FOODS CO., LTD. LABORATORY
檢驗報告
TEST REPORT



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CLAUDIO INNOCENTI, PCQI
REVIEWED ON OR ABOUT
October 04-18, 2018.
Claudio Innocenti

Report No.: N4180903M228

Page of: 1 / 1

Date Issued : 2018/09/11

Applicant: I-MEI FOODS CO., LTD. NANKUNG GENERAL MANAGER OFFICE

Name of Article: RICE CRACKERS (ZIBA MIX-B)

V-18-601 ; 2018.08.28 製造 ; 2019.08.27 有效

Article Information: package completed, stored in room temperature

Date Received: 2018/09/03

Test Date: 2018/09/03

Test Item(s), Methodology and Result :

Test Item	Methodology	Result	Limit of Quantification	Unit
Aerobic Plate Count	AOAC Method 990.12	6.6 x 10 ²	10	CFU/g
Coliform	AOAC Method 991.14	Not Detected	10	CFU/g
<i>Escherichia Coli</i>	AOAC Method 991.14	Not Detected	10	CFU/g
Mold & Yeast	AOAC Method 997.02	Not Detected	10	CFU/g
<i>Salmonella</i>	AOAC Method 989.13	Not Detected	10	CFU/g



Authorized Representative: *Moat Chouy*
2018.09.11

Note :

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N4-P-16-06D

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ZIBA MIX-A, NATURAL COLOR
NEW YORK

C/NO. 1~1300
MADE IN VIETNAM

RICE CRACKERS (ZIBA MIX A - Natural Color)

NET WEIGHT: 10.00KGS

GROSS WEIGHT: 11.15KGS

LOT NUMBER: V-XX-XXX

INGREDIENTS: GLUTINOUS RICE, SOY SAUCE (SOY BEAN,
WHEAT), SUGAR, MALTODEXTRIN, SALT, SESAME SEED,
SEAWEED, OLEORESIN PAPRIKA, CHILLI POWDER



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Product Information

2017.11.1

Product Specification

Product Type	Rice Crackers
Product Name	RICE CRACKERS ZIBA MIX B
Packing	5.0 KGS X 2/CTN
Shelf Life	12 Month
Storage Conditions	Cool and Dry

Ingredients List

Ingredients
Glutinous Rice
Soy Sauce
Sugar
Maltodextrin
Seaweed
Salt
Chili Powder
Oleoresin Paprika
Contains: Soybean and Wheat

Nutrition Facts

100 servings per container	
Serving size 100g	
Amount per serving	
Calories	380
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 430mg	19%
Total Carbohydrate 85g	31%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 2g Added Sugars	5%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.7mg	4%
Potassium 60mg	2%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Allergen Statement

- = absent	+ = present	? = unknown
Allergen	Statement	
Milk	-	
Egg	-	
Wheat	+	
Peanut	-	
Soybean	+	
Tree Nut	-	
Fish	-	
Crustaceans Shellfish	-	

Microbiological Values

Micro-organism	Value
Total count aerobic	$\leq 5.0 \times 10^4$ CFU/g
E.Coli	$< 1.0 \times 10^1$ CFU/g
Enterobacteriaceae	$\leq 1.0 \times 10^1$ CFU/g
Salmonella	negative
M/Y	< 100 CFU/g



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ZIBA MIX-B NEW YORK	RICE CRACKERS (ZIBA MIX - B) NET WEIGHT: 10.00KGS GROSS WEIGHT: 11.15KGS LOT NUMBER: V-XX-XXX
C/NO. 1~1300 MADE IN VIETNAM	INGREDIENTS: GLUTINOUS RICE, SOY SAUCE, SUGAR, MALTODEXTRIN, SEAWEED, SALT, CHILI POWDER, OLEORESIN PAPRIKA CONTAINS: SOYBEAN AND WHEAT



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Product Information

2017.11.1

Product Specification

Product Type	Rice Crackers
Product Name	RICE CRACKERS ZIBA MIX A-Natural Color
Packing	5.0 KGS X 2/CTN
Shelf Life	12 Month
Storage Conditions	Cool and Dry

Ingredients List

Ingredients
Glutinous Rice
Soy Sauce
Sugar
Maltodextrin
Salt
Sesame Seed
Seaweed
Oleoresin Paprika
Chili Powder
Contains: Soybean and Wheat

Nutrition Facts

100 servings per container

Serving size 100g

Amount per serving

Calories 380

% Daily Value*

Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	15%
Total Carbohydrate 85g	31%
Dietary Fiber <1g	3%
Total Sugars 3g	
Includes 3g Added Sugars	5%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.7mg	4%
Potassium 50mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Allergen Statement

- = absent + = present ? = unknown		
Allergen	Statement	
Milk	-	
Egg	-	
Wheat	+	
Peanut	-	
Soybean	+	
Tree Nut	-	
Fish	-	
Crustaceans Shellfish	-	

Microbiological Values

Micro-organism	Value
Total count aerobic	$\leq 5.0 \times 10^4$ CFU/g
E.Coli	$< 1.0 \times 10^1$ CFU/g
Enterobacteriaceae	$\leq 1.0 \times 10^1$ CFU/g
Salmonella	negative
M/Y	<100 CFU/g



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Search Criteria: Company is "i-mei" and Response Letter Posted is either "Yes" or "No" and Has Closeout Letter is either "Yes" or "No"

Search all warning letters

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