



UNITED SAFETY AGENTS
F S V P
COMPLIANCE PLAN

FUSION GOURMET INCORPORATED

Name of FSVP Importer

P.T. HEINZ ABC INDONESIA, KARAWANG PLANT (JAVA)

Name of Foreign Supplier

SAUCES PRODUCT-LINE

Name of Product

MARCH 10, 2021 / MARCH 13, 2022

Date of Initial Verification / Reverification

MARCH 14, 2023

Date of FSVP Plan Expiration

VERIFICATION COMPLETE | APPROVED FOR IMPORT

Result of Verification

NUMBER 02

Version



– Confidential –



- T A B L E o f C O N T E N T S -

I. Overview of FSVP Plan	Pg 03
<i>Instructions for Client, Definitions, and Confidentiality & Term</i>	
II. Foreign Supplier Verification Procedures	Pg 04 to 06
III. Frequency of Verification Procedures	Pg 06
IV. Use of Approved Suppliers Only	
V. Corrective Actions	
VI. Identification of FSVP Importer	
VII. Code of Federal Regulations (C.F.R.) Assessment	Pg 07
VIII. 21 C.F.R. §1.500-14 Assessment	Pg 08
IX. Attestation of Client’s Review & Assessment	Pg 09
X. Entity Information & Executive Summary of Review	Pg 10
<i>FSVP Importer, foreign Supplier, FSVP Qualified Individual(s) &/or FSVP Agent(s), and Summary of Assessment.</i>	
XI. FSVP Documentation Checklist	Pg 11
<i>Hazard Analysis, On-site Audit, Sampling or Testing Results Other Food Safety Records, and Product Labeling.</i>	
XII. Ongoing Document Requirements	Pg 12
XIII. Description of Initial Verification Activities	Pg 13
XIV. Description of Ongoing Verification Activities	Pg 14
XV. Frequency of Ongoing Verification Activities	
XVI. FDA Compliance Actions & Regulatory History	Pg 15
XVII. Log of Revisions / Version Numbers	Pg 16
XVIII. Analysis of Biological Hazard(s)	Pg 17
XIX. Analysis of Chemical Hazard(s)	Pg 18
XX. Analysis of Allergenic Hazard(s)	Pg 19
XXI. Analysis of Environmental & Process Hazard(s)	Pg 20
XXII. Analysis of Physical Hazard(s)	Pg 21
XXIII. Assessment of Foreign Supplier	Pg 22
<i>Supplier Procedures, Processes & Practices, Performance- History, and Approval or Denial Notes.</i>	
XXIV. General Food Safety Information & Review	Pg 23 to 24
XXV. Addendum	Pg 25 to 27
XXVI. FSVP Agent's Certifications & Qualifying Documents	Pg 28 to 36
XXVII. Foreign Supplier's Documentation	Pg 37 —

OVERVIEW of FSVP PLAN

Title 21 of the Code of Federal Regulations requires that “. . . for each food you import; you must develop, maintain, and follow an FSVP [Foreign Supplier Verification Program] 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. . .” for each product (and each foreign supplier of each product) that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client’s behalf; to analyze, verify, build and maintain this FSVP plan, that our client will now use to keep in compliance with FSVP regulations.

INSTRUCTIONS

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this plan be kept on file for a minimum of two years after its use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Off-site storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided within 24 hours of FDA’s request. Electronic records are considered to be on-site if they are accessible from an on-site location. Records obtained by FDA are subject to the disclosure requirements found under Part 20. **Please contact USA immediately** to report a change in a foreign supplier’s processes or status, upon contact by FDA, or with any questions that you may have by email at info@unitedsafetyagents.com, or by telephone at +1 (888) 551-7403.

TERMS & 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 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.

Verified &/or Approved: Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the subject product of this FSVP plan is ready for consumption in its current state.

RULES of USE

This document is considered privileged, proprietary, and confidential. It may not be reproduced in whole, or part, nor may it be shared with any third party – including a customer – without the prior written consent of United Safety Agents. All FSVP plans and are bound under the terms of the Agreement which has been made between your company and United Safety Agents. Please see <https://www.unitedsafetyagents.com/rulesofuse> for more information.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

21 C.F.R., §1.506 (a), (a)(2), (b), and (c) require that written procedures are established and followed to ensure that food is imported from approved suppliers only and that these procedures provide adequate assurance that the hazards requiring a control in the imported food have been significantly minimized or prevented. 21 C.F.R., §1.506 (d) requires that “. . . Except as provided in paragraphs (d)(2) and (3) of this section, before importing a food from a foreign supplier, [an FSVP Importer] must determine and document which verification activity or activities listed in paragraphs (d)(1)(ii)(A) through (D) of this section, as well as the frequency with which the activity or activities must be conducted, are needed to provide adequate assurances that the food [an FSVP Importer] obtain[s] from the foreign supplier is produced in accordance with paragraph (c) of this section. Verification activities must address the entity or entities that are significantly minimizing or preventing the hazards or verifying that the hazards have been significantly minimized or prevented (e.g., when an entity other than the grower of produce subject to part 112 of this chapter harvests or packs the produce and significantly minimizes or prevents the hazard or verifies that the hazard has been significantly minimized or prevented, or when the foreign supplier's raw material supplier significantly minimizes or prevents a hazard). The determination of appropriate supplier verification activities must be based on the evaluation of the food and foreign supplier conducted under §1.505.” As an FSVP Agent or Qualified Individual, USA's FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that is at least equivalent to the FDA's domestic standards. In order to accomplish this goal, documentation of a foreign supplier's processes, procedures and control methods will be required. Understanding that all foods may not share identical hazards - their control(s) also not being identical - USA utilizes a variety of foreign supplier verification activities to verify that a food's hazards have been significantly minimized or prevented. USA's determination of appropriate supplier verification activities is based on an evaluation of a specific food, its relevant hazards, and its corresponding foreign supplier. The following activities may be used to satisfy the requirements of 21 C.F.R., §1.506 (a), (a)(2), (b), (c), and (d):



A foreign supplier's Hazard Analysis and Critical Control Point (*HACCP*) plan may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's HACCP plan will be included within this FSVP plan.



An on-site audit of a foreign supplier's facility may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's on-site audit report will be included within this FSVP plan.



Sampling and testing of a food may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's reviewed sampling and testing results will be included within this FSVP plan.



A foreign supplier's relevant food safety record(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's relevant food safety record(s) will be included within this FSVP plan.

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FOREIGN SUPPLIER VERIFICATION PROCEDURES

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Certifying documents for a foreign supplier's Qualified Individual(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the certifying documents for a foreign supplier's Qualified Individual(s) will be included within this FSVP plan.



A food's nutritional label(ing) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the food's nutritional label(ing) will be included within this FSVP plan.



Completion of the FSVP Importer's Supplier Assessment Questionnaire and/or the FSVP Importer's Allergen and Intolerance Questionnaire may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the completed Questionnaire(s) will be included within this FSVP plan.



Documentation that a foreign supplier is in, and under the regulatory oversight of, a country whose food safety system FDA has officially recognized as comparable or determined to be equivalent to that of the United States, and that the food is within the scope of that official recognition or equivalency determination, and that the foreign supplier of the food is in good compliance standing with the food safety authority of the country in which the foreign supplier is located may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



Documentation that a foreign supplier meets the definition of a qualified facility (*as defined by §117.3 or §507.3*) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



The FSVP Importer may rely upon performance of activities by other entities. If the FSVP Importer relies upon supplier verification activities conducted by another entity, the FSVP Importer will review and assess the results of these activities. Notation and documentation of the FSVP Importer's review and assessment will be recorded in this FSVP plan, including documenting that the determination of appropriate verification activities was made by a Qualified Individual.



When the FSVP Importer determines that a hazard in a food will be controlled by the foreign supplier and is one for which there is a reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals, the FSVP Importer will require a copy of the foreign supplier's annual on-site audit results. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's annual on-site audit results will be included within this FSVP plan. After initial verification, the FSVP Importer will require that the foreign supplier provide copies of their annual on-site results at least annually thereafter.

Continued onto next page.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

Continued from previous page.



It may be required that the FSVP Importer conduct or obtain documentation of other (not previously mentioned) appropriate supplier verification activity(s) based on the foreign supplier's performance and the risk associated with the food. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the supplier verification activity(s) will be included within this FSVP plan.

FREQUENCY *of* VERIFICATION PROCEDURES

All foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on page eleven, Ongoing Document Requirements found on page twelve, and Ongoing Verification Activities & Frequency of Ongoing Verification Activities found on page fourteen.

USE *of* APPROVED SUPPLIERS ONLY

Food and/or food-related products should only be imported from foreign suppliers that have been verified to the standards of FSVP. Prior to importation, all steps necessary to successfully verify that a foreign supplier's food safety processes and procedures meet the requirements of FSVP (*and other applicable regulations*), must be undertaken. Once complete, the product specific FSVP plan - created by United Safety Agents - will denote a supplier's status on the Title Page of each plan. Importation may occur if the following three parameters are met: 1) the FSVP plan's status does not read "Denied" or other wording denoting that product is not currently approved for import; 2) the date of importation will fall within one calendar year (*365 days*) from the plan's noted "Review End" date, and 3) there are no outstanding issues or changes in the supplier's processes and/or procedures since the noted "Review End" date.

CORRECTIVE ACTIONS

The FSVP Importer will take prompt corrective actions if it determines that a foreign supplier does not produce food consistent with the written assurance, and in compliance with applicable processes and procedures that provide same level of protection as FDA requirements. If the FSVP Importer determines by means other than verification activities that a foreign supplier does not produce food in compliance with applicable processes and procedures that provide the same level of protection as FDA requirements, it will conduct an investigation to determine whether the FSVP should be modified accordingly. Such corrective actions are dependent upon the specific circumstances of the deviation but could include: the complete discontinued use of the foreign supplier, or the discontinued use of the foreign supplier until the cause or causes of noncompliance, adulteration, or misbranding have been adequately addressed.

IDENTIFICATION *of* FSVP IMPORTER

The FSVP Importer will ensure that, for each line entry, the following information is provided to U.S. Customs and Border Protection: 01) FSVP Importer's Business Name; 02) FSVP Importer's Electronic Mail Address; and 03) The FSVP Importer's FDA acceptable UFI (*Unique Facility Identifier*) such as a DUNS number.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java

Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC)

Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

UNITED STATES CODE of FEDERAL REGULATIONS

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

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

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

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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 twenty-eight through thirty-six for substantiation of the FSVP QI's / PCQI's credentials.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ATTESTATION of REVIEW & ASSESSMENT

21 C.F.R., §1.506, (d)(3) provides that “You may rely on a determination of appropriate foreign supplier verification activities . . . made by an entity other than the foreign supplier if you review and assess whether the entity's determination regarding appropriate activities. . . . You must document your review and assessment, including documenting that the determination of appropriate verification activities was made by a qualified individual.” **Please review this FSVP plan in its entirety and document your review below.**

I, _____ type name certify that I reviewed this FSVP plan on _____ today's date and found its contents to be acceptable.

Reviewer's Name: _____

Reviewer's Signature: _____

Reviewer's Title: _____

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

DESIGNATION of ROLES & SUMMARY of REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Fusion Gourmet, Incorporated FDA FEI: 3012239442

Physical Address: 690 W. Manville Street DUNS No.: 12-319-1194

City: Compton/Rancho Dominguez State: California Country: United States

Mailing Address: 690 W. Manville Street

City: Compton/Rancho Dominguez State: California Country: United States

Phone Number: +1 (310) 898-2180 Email Address: steveliaw@fusiongourmet.com

Name of Representative(s): Mr. Steve Liaw Title: Commercial Rep.

FOREIGN SUPPLIER &/OR MANUFACTURER as defined by §1.500

Company Name: P.T. Heinz ABC Indonesia, Karawang Plant/Java FDA FFR: 18277563726

Manufacturing Address: Desa Walahar - Kec. Klari Kab. Rt. 007/003; Jl. Bendungan Walahar FDA FEI: 3004280234

City: Karawang Province/Territory: West Java, 41371 Country: Indonesia

Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Kebayoran Baru

City: South Jakarta Province/Territory: Jakarta Country: Indonesia

Phone Number: +021-50857000 Email Address: Dewi.Iriani@kraftheinz.com

Name of Representative(s): Dewi Iriani Title: QA / QC

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Mar 13, 2022

Support PCQI: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual.

SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
ABC Sweet Soy Sauce Products May include Chili, Soy Sauces, Etc.	<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.
ABC Original Chili Sauce	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	See Addendum.
ABC Spicy Sweet Soy Sauce	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	
ABC Extra Hot Chili Sauce ABC Fried Chicken Chili Sauce	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

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

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

REGISTER of SUBSTANTIATING DOCUMENTS



HAZARD ANALYSIS

Requested Required Received Reviewed

NOTES Supplier's Food Safety Plan for ABC Sweet Soy Sauce received.
Dated: 2021.
Prepared By: Dewi Iriani.
Supplier's HACCP Plan received.
Dated: 2021.
Note: HACCP Plan is included as part of supplier's Food Safety Plan.



ON-SITE AUDIT

Requested Required Received Reviewed

NOTES Supplier's Audit Report summary received.
Dated: 2021.
Re-audit Due Date: 2022.
Audit Grade: Certification achieved.
Number of Minor Non-conformities:
Note: We respectfully request that a full copy of the supplier's annual on-site audit report be provided.
We recommend that supplier achieve GFSI-alignment, or share a copy of their full GFSI-audit report is previously achieved.



SAMPLING OR TESTING RESULTS

Requested Required Received Reviewed

NOTES



OTHER FOOD SAFETY RECORDS

Requested Required Received Reviewed

NOTES Several completed Foreign Supplier FSVP Questionnaire received.
Dated: August, 2021.
Completed by: QA / QC.

Supplier's FDA Facility Registration received.



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.

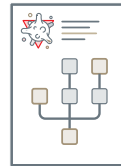
VERIFICATION FREQUENCY for UPDATED DOCUMENTS

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



FACILITY FOOD SAFETY PLAN

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



RECALL PLAN

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



HACCP PLAN / HARPC PLAN

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



PRODUCT LABEL

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



ON-SITE AUDIT RESULTS

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



QUALIFICATIONS

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



LABORATORY TESTING RESULTS

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



IMPLEMENTATION RECORDS

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



FDA REGISTRATION

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



FSVP QUESTIONNAIRE

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



FACILITY LICENSE

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



NOTES

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

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Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

INITIAL VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control have been significantly minimized or prevented, the below enumerated activities were used to initially verify ABC Sweet Soy Sauce (“product” or “imported product”), supplied by P.T. Heinz ABC Indonesia (“supplier” or “foreign supplier”), imported by Fusion Gourmet (“importer” or “FSVP importer”):

RELEVANT FOOD SAFETY RECORDS, including a review of the foreign supplier's relevant food safety records, including P.T. Heinz ABC Indonesia's Hazard Analysis and Critical Control Plan (“HACCP Plan”); food safety plan/program; implementation records; and internal monitoring procedures. Per §1.506(d)(1)(ii)(C) and (e)(1)(iii), documentation of each record, including the dates of review, the general nature of the records reviewed, the conclusions of the review, and documentation that the review was conducted by a FSVP qualified individual were completed.

THIRD-PARTY ON-SITE AUDIT REPORT, including the assessment of P.T. Heinz ABC Indonesia's on-site audit report. Per (e)(1)(i)(B) P.T. Heinz ABC Indonesia's on-site audit report was not relied upon to approve the supplier because United Safety Agents (“USA”) could not definitively confirm – or rule out – that the report considered FDA food safety regulations.

FOREIGN SUPPLIER FSVP QUESTIONNAIRE, including a review and assessment of the P.T. Heinz ABC Indonesia's reported critical/process/supply-chain controls for biological, chemical, environmental, allergenic, and physical hazards; facility cleaning information; staff hygiene details; pest control procedures; HACCP, TACCP, and VACCP; traceability procedures; release procedures; packaging format; customer complaint handling procedures; and plans/information relating to a recall and/or food safety issue. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP qualified individual (“QI”) were completed.

OTHER APPROPRIATE SUPPLIER VERIFICATION ACTIVITIES, including a review of P.T. Heinz ABC Indonesia's compliance history, including whether P.T. Heinz ABC Indonesia is the subject of an FDA Warning Letters; Import Alerts; or other FDA compliance actions related to food safety. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP QI were completed.

NOTE

Per §1.506(d)(3), Fusion Gourmet relied on the determination of appropriate foreign supplier verification activities made by an entity other than the foreign supplier (USA) and reviewed and assessed whether the determination was appropriate. Fusion Gourmet has documented its review and assessment, including documenting that the determination of appropriate verification activities was made by a FSVP QI. Fusion Gourmet's attestation of review and assessment can be found on page number nine of this FSVP. USA's certifications and qualifications can be found on page numbers twenty-eight through thirty-six of this FSVP.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ONGOING VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control, for ABC Sweet Soy Sauce (“product” or “imported product”), supplied by P.T. Heinz ABC Indonesia (“supplier” or “foreign supplier”), continue to be significantly minimized or prevented prior to public distribution, up-to-date versions of all documents used during the initial FSVP verification and approval processes will be re-acquired at least once every three years – or sooner, per the following document-specific requirements:

An updated version of P.T. Heinz ABC Indonesia's FOOD SAFETY PLAN will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the version on file remains current and faithfully illustrates all processes, monitoring procedures, etc., or acquire and review P.T. Heinz ABC Indonesia's most up-to-date copy.

An updated version of P.T. Heinz ABC Indonesia's HACCP PLAN will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and faithfully illustrates all supply chain controls and/or process/critical control procedures, or acquire and review P.T. Heinz ABC Indonesia's most up-to-date copy.

An updated version of P.T. Heinz ABC Indonesia's ON-SITE AUDIT REPORT will be requested annually, or if any change or update occurs prior to year's end. P.T. Heinz ABC Indonesia has been informed of this ongoing request and USA will acquire and review the updated Report from the supplier annually, or sooner if a change has been made.

Confirmation that P.T. Heinz ABC Indonesia's FOOD FACILITY REGISTRATION remains active with FDA will be made annually by USA.

An updated version of P.T. Heinz ABC Indonesia's RECALL PLAN/OTHER RELEVANT FOOD SAFETY RECORDS listed under the Initial Verification Activities will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the documents on file remain current and faithfully illustrates all process and procedures, or acquire and review P.T. Heinz ABC Indonesia's most up-to-date copy or copies.

An updated copy of USA's FSVP SUPPLIER QUESTIONNAIRE will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the details relayed via the questionnaire on file remain current or acquire a newly completed version.

The supplier's COMPLIANCE STANDING/HISTORY will be checked by USA via FDA's Data Dashboard annually – at a minimum – or sooner in the event that USA is made aware of new information.

An updated version of the product's LABELING will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the label on file remains current.

NOTE

USA's assessment of the product's labeling is restricted to the label's allergen disclosure statement and should not be interpreted to mean that the label meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or all other applicable sections of 21 CFR Part 101. It shall remain Fusion Gourmet's responsibility to independently confirm that the product label follows all regulations prior to import.

FREQUENCY of VERIFICATION ACTIVITIES

All Ongoing Verification Activities will be conducted and re-conducted at their individually noted frequency, as appropriate to confirm that each hazards requiring a control continues to be significantly minimized or prevented by the supplier. Or, if not controlled by the supplier, is properly disclosed to the appropriate party. Document frequency-specific determinations can be found on page number twelve of FSVP.

Note: It is understood that the above actions are applicable only if USA continues to serve as the FSVP QI.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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
October 23, 2018	FDA FACILITY INSPECTION Inspection Id: 1069628 Project Area: Foods. Classification: VAI.
August 17, 2009	IMPORT REFUSAL Product Code: 37JCT03 \ CHILI SAUCE Refusal Charges: 83 Shipment ID: 55-1459654-7/2/1/
April 30, 2008	IMPORT REFUSAL Product Code: 336BCT99 \ SYRUPS AND MOLASSES, N.E.C. Refusal Charges: 11 Shipment ID: T81-4348004-4/1/1/
	<p style="text-align: center;">————— IMPORTANT —————</p> <p>FDA Data Dashboard search results may include mention on Import Alert # 45-02. FSVP Importer should confirm via https://www.accessdata.fda.gov/CMS_IA/importalert_118.html prior to import.</p>
	Covers: P.T. Heinz ABC Indonesia, Karawang Plant/Java FEI: 3004280234 Date: Mar. 13, 2022

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

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

REVISION LOG for FSVP PLAN

Version No.	Date of Change	Description of Revision
No. 01	March 11, 2021	Product and supplier underwent initial FSVP verification.
No. 02	March 13, 2022	Foreign Supplier and product underwent annual verification. Additional and/or updated food safety documents were requested, received, and added to FSVP. FSVP content and format was updated to reflect recent FDA Guidance document(s) and/or regulatory statues that became applicable since initial verification, or previous reverification.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>C. perfringens</i> <input type="checkbox"/> <i>Brucella spp.</i> <input type="checkbox"/> <i>Campylobacter spp.</i> <input type="checkbox"/> <i>Pathogenic E. coli</i> <input checked="" type="checkbox"/> <i>Salmonella spp.</i> <input type="checkbox"/> <i>S. aureus</i> <input type="checkbox"/> <i>L. monocytogenes</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Shigella spp.</i> <input type="checkbox"/> <i>Other</i>	<1	3	<p>Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p>———— SUPPLIER CONTROL MEASURES ————</p> <ol style="list-style-type: none"> Supplier utilizes Heat Application (thermal kill step) to control hazards posed by biological agents. Details: Sauce is brought to, and held at, 113-117°C, for no less than 25 seconds. Process and temperature are monitored by PCQI and validated every 30 seconds. Flow rate does not exceed 10.5 liters/minute. Product has a low aW. Level is monitored by QA. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been controlled. Details: Certificates of Analysis received. Testing for: Enterobacteria, E. Coli, Mold, Yeast Results: Acceptable. Laboratory: SIG (PT. Saraswanti Indo Genetech) All staff undergoes formal food hygiene training. All staff issued protective clothing. All production operatives are required to cover head/facial hair within the processing area. Adequate toilet and hand washing facilities provided. Product is positively released. 	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards.</p> <hr/> <p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <hr/> <p>Appendix 1 (Hazards Tables) Category: Condiments. Category No.: 5. Subcategory: Other Condi. Storage: Shelf-Stable.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ANALYSIS & DETERMINATION of CHEMICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Drug residues</i> <input type="checkbox"/> <i>Heavy metals</i> <input type="checkbox"/> <i>Industrial chemicals</i> <input type="checkbox"/> <i>Pesticides</i> <input type="checkbox"/> <i>Mycotoxins/Toxins</i> <input type="checkbox"/> <i>Radiological</i> <input checked="" type="checkbox"/> <i>Unapproved colors & additives</i> <input checked="" type="checkbox"/> <i>Chemical hazards due to mis-formulation</i> <input type="checkbox"/> <i>Other</i>	1	2	<p>Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production.</p> <p>02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release. Details: Certificates of Analysis received. Testing for: Heavy Metals, Aflotoxins, Benzoic Acid, SO2, Etc. Results: Acceptable. Laboratory: SIG (PT. Saraswanti Indo Genetech)</p> <p>03. Product's ingredients are approved prior to use. Any colors and/or additives are confirmed to meet regulatory standards. Unapproved ingredients are not used.</p> <p>04. Product's formulation and processing are monitored by PCQI.</p> <p>05. Product is positively released by PCQI/QA.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards.</p> <p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Condiments. Category No.: 5. Subcategory: Other Condi. Storage: Shelf-Stable.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

ANALYSIS & DETERMINATION of ALLERGENIC HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> Undeclared allergens - Incorrect label <input checked="" type="checkbox"/> Undeclared allergens - Cross-contact ALLERGENS <input type="checkbox"/> Milk <input type="checkbox"/> Eggs <input type="checkbox"/> Fish <input type="checkbox"/> Shellfish (Crustacean) <input type="checkbox"/> Tree nuts <input type="checkbox"/> Peanuts <input checked="" type="checkbox"/> Wheat <input checked="" type="checkbox"/> Soybeans <input type="checkbox"/> Sesame*	3	3	<p>Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier certifies that:</p> <p>A) there are several allergens present in product and handled on site.</p> <p>B) a documented allergen control program is in use.</p> <p>C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination.</p> <p>D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.</p> <p>----- NOTE -----</p> <p>----- Labeling Requirements -----</p> <p>- Food Allergen Labeling and Consumer Protection Act -</p> <p>-----</p> <ul style="list-style-type: none"> - 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. 	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration.</p> <p>Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant 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 applicable regulations prior to import.</p> <p>----- HAZARD PROFILE -----</p> <p>----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Condiments. Category No.: 5. Subcategory: Other Condi. Storage: Shelf-Stable.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)
 *Per Food Allergy Safety, Treatment, Education and Research Act, food packages will need to reflect allergen labeling for sesame beginning on January 1, 2023.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> Recontamination with environmental pathogens. <input checked="" type="checkbox"/> Bacterial pathogen survival of a lethal treatment. <input type="checkbox"/> Bacterial growth and/or toxin formation due to lack of time / temperature control. <input checked="" type="checkbox"/> Recontamination due to lack of container integrity. <input checked="" type="checkbox"/> Bacterial growth and/or toxin formation due to poor formulation control. <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging. <input type="checkbox"/> Other	1	2	<p>Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Hazard posed by recontamination with environmental pathogens is controlled through Current Good Manufacturing Practices.</p> <p>02. Supplier has implemented a cleaning program and environmental monitoring for microbiological and biological hazards.</p> <p>03. All product is positively released and hermetically sealed within plastic.</p> <p>04. Product's formulation and processing are monitored by PCQI.</p> <p>05. Supplier utilizes Heat Application (thermal kill step) to control hazards posed by biological agents. Details: Sauce is brought to, and held at, 113-117°C, for no less than 25 seconds. Process and temperature are monitored by PCQI and validated every 30 seconds. Flow rate does not exceed 10.5 liters/minute.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards.</p> <hr/> <p style="text-align: center;">----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Condiments. Category No.: 5. Subcategory: Other Condi. Storage: Shelf-Stable.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ANALYSIS & DETERMINATION of PHYSICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> Metal <input checked="" 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	1	2	<p>Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures.</p> <p>———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Supplier utilizes an operational and calibrated magnetic trap to control hazards posed by metal. Details: Critical Limits of Trap: 10.000 Gauss. Validation conducted at end of every shift.</p> <p>02. All product flows through a screen-strainer and a filter. Note: No substantiation provided. Details: Critical Limits of Filter: 1.5mm. Validation conducted at end of every 30 minutes.</p> <p>03. Product is bottled in plastic, not glass.</p> <p>04. Glass and Breakable Plastic Program in use.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards.</p>
				<p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Condiments. Category No.: 5. Subcategory: Other Condi. Storage: Shelf-Stable.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
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 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

ASSESSMENT of FOREIGN SUPPLIER

1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: P.T. Heinz ABC Indonesia, Karawang Plant/Java 1.2. Supplier country: Indonesia

1.3. Products manufactured/supplied: Sauce and Sauces Product-line

1.4. Is the supplier certified to a Global Food Safety Standard and audited annually? Yes No N/A

Standard: _____

2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs? Yes No

2.2. Does the supplier have SOPs in place? Yes No N/A

2.3. Does the supplier have allergen controls in place to prevent cross-contamination? Yes No N/A

2.4. Does the supplier have a HACCP/PC plan for the product manufactured for the importer? Yes No N/A

2.5. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI? Yes No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

3.0 SUPPLIER PERFORMANCE HISTORY

3.1. To the best of USA's knowledge, has the supplier been the subject of a public FDA Alert/Warning Letter?

Yes No N/A

Description: No, Import Alert & Warning Letter search-

results, which were conducted on – or about – the Review End date, have been attached to this FSVP Plan.

3.2. Has the supplier provided timely and adequate responses to all requests and issues related to food safety?

Yes No

Description: _____

4.0 SUPPLIER APPROVAL

4.1. Have USA's PCQI(s) identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?

Yes No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

4.2. After reviewing all hazards and the supplier's performance, have USA's PCQI(s) determined appropriate verification activitie(s) that will be conducted and documented on an ongoing basis to verify the preventive controls are effectively controlling the hazard(s)? Yes No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

4.3. Is the foreign supplier approved for import into the United States under FSVP Yes No

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

REVIEW of GENERAL FOOD SAFETY PROGRAM

Claims Made Against Product

No claims have been made against the raw material / product type.

Overview of Foreign Supplier's Commercial Operation

Supplier's facility is one of three facilities used and managed by P.T. Heinz ABC Indonesia to produce sauce and sauce products in Indonesia.

PT. Heinz ABC Indonesia is a subsidiary of H.J. Heinz Company Limited, a global food company with a number of high-profile brands (see Kraft Heinz Company).

Supplier uses a tiered Supply-chain-applied Preventive Controls Programs, Sanitation Preventive Control systems, and Environmental Monitoring for Sanitation Control Verifications.

Testing Program & Accreditation

Supplier conducts and has provided copies of laboratory testing on its finished product (and in some instances, raw material receipt)

Testing includes: Aflatoxin B1, TS, Coliform, Protein, Benzoic Acid, SO2, Heavy Metal, Microbiology, Allergens, Sb, Melamin, E.coli, and total Aflatoxin levels.

Supplier & Product Allergen Information

Supplier certifies that: A) there are allergens handled on site, B) a documented allergen control program is in use, C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination, D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.

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 applicable regulations prior to import.

Packaging Type & Shipping / Handling Requirements

Product is packaged in PET Plastic Bottles.

Shelf Life: 26 months.

Storage and Distribution: Store at dry place, room temperature and avoid sunlight

Supplier certifies that packaging is accredited for food use.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

REVIEW of GENERAL FOOD SAFETY PROGRAM

Supplier GFSI Status & Historical Performance

Supplier appears to be following CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import.

Close Supplier Monitoring

No. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis, or sooner if necessary.

General Comments & Verification Timeline

Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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.

Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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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:
Foreign Supplier Verification Programs
delivered by Lead Instructor

Bob Bauer
completed on
05/13/2021


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

ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

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Steve Mandernach, Executive Director
Association of Food and Drug Officials



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


Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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Bob Bauer
completed on
09/14/2018

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

Gerald Wojtals
Gerald Wojtals, Executive Director
International Food Protection Training Institute

Joseph Corby
Joseph Corby, Executive Director
Association of Food and Drug Officials

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Produce Safety
ALLIANCE



AFDO
ASSOCIATION OF FOOD & DRUG OFFICIALS
SINCE 1898

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PSA Grower Training Course
Delivered by PSA Lead Trainers and/or PSA Trainers
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,
Lindsey Pashow**



Joseph Corby
Joseph Corby
Executive Director, AFDO

Elizabeth A. Bihn
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: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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Bob Bauer
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05/31/2018


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Institute for Food Safety and Health

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Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


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delivered by Lead Instructor

Bob Bauer
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09/14/2017


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Gerald Wojtala, Executive Director
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INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


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Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

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07/25/2017

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Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

QUALIFICATIONS of SUPPORTING QI

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Steve Mandernach, Executive Director
Association of Food and Drug Officials

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Certificate # ed6f0b58

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FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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


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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

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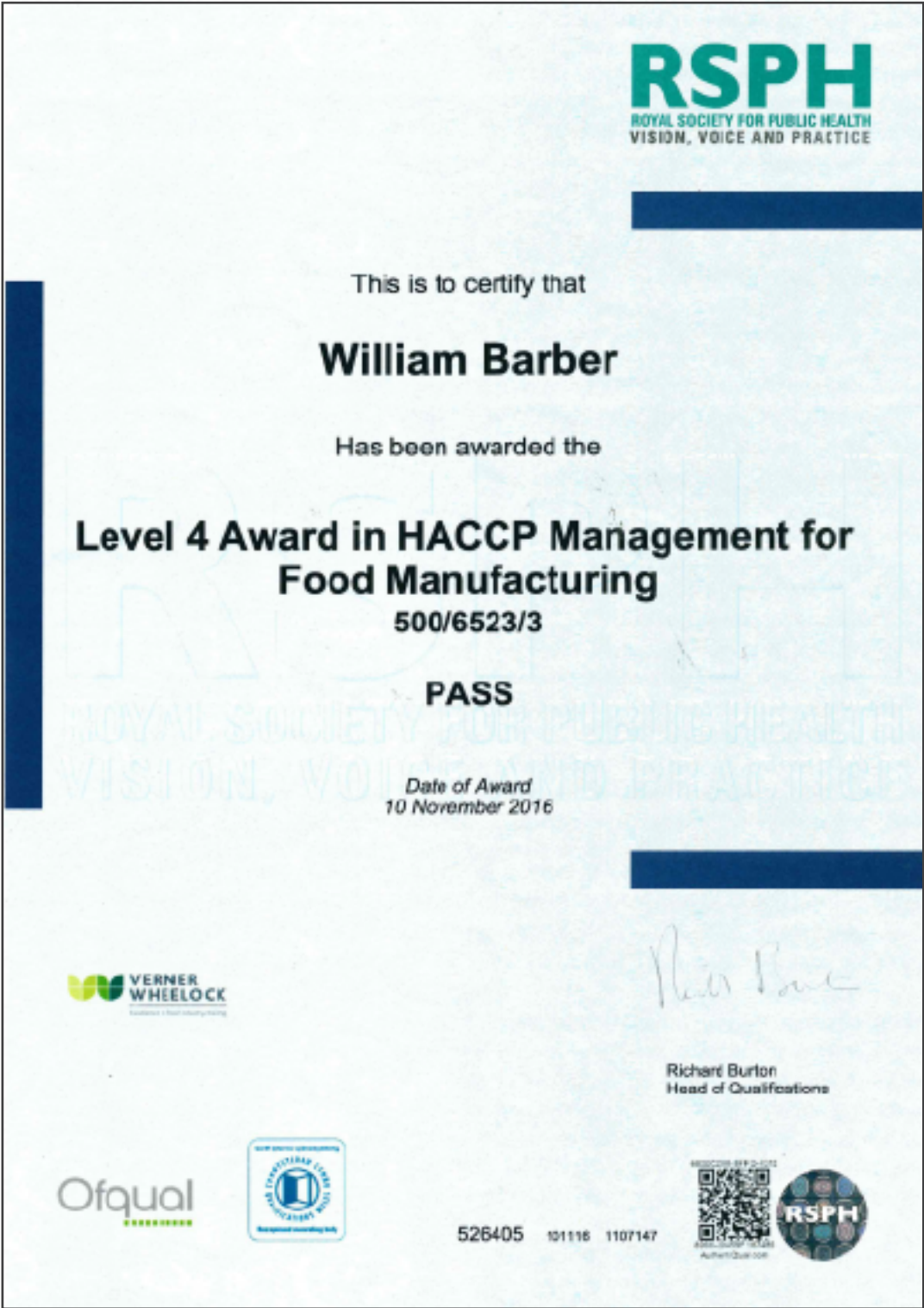
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Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

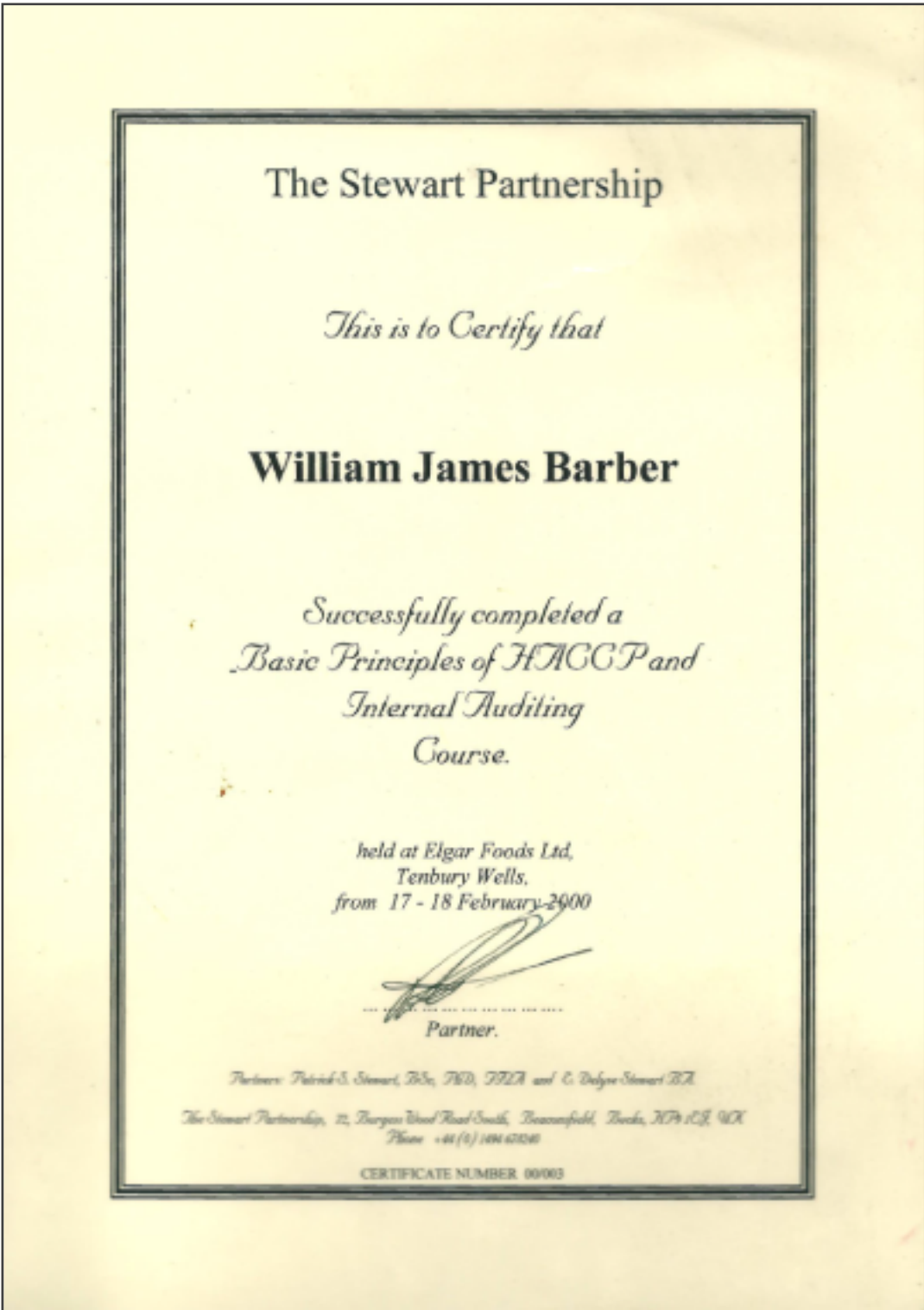
QUALIFICATIONS of SUPPORTING QI



Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

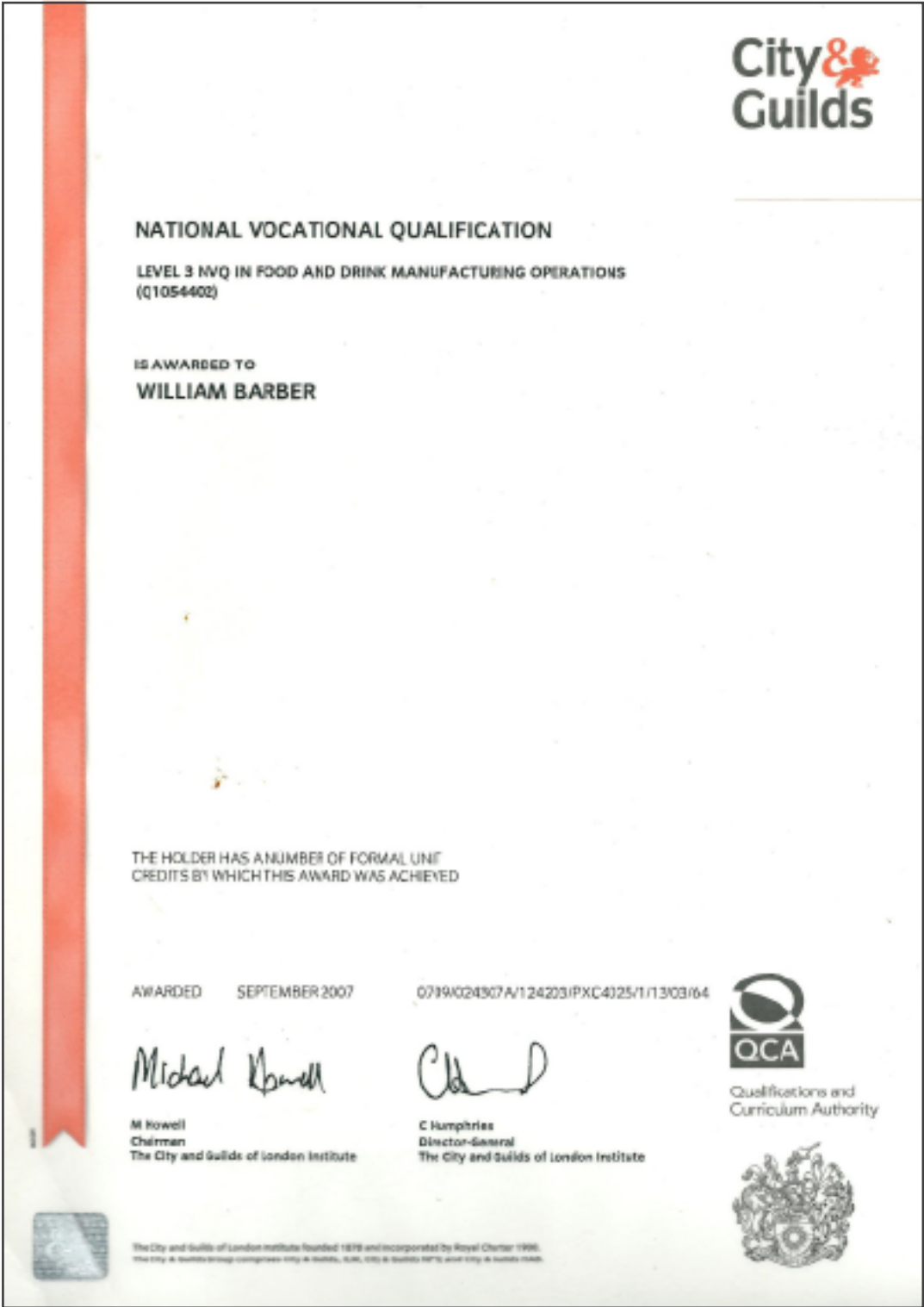
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QUALIFICATIONS of SUPPORTING QI



Supplier: P.T. Heinz ABC Indonesia, Karawang Plant/Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 16, 2022 Review End: Mar. 13, 2022

QUALIFICATIONS of SUPPORTING QI



SUBSTANTIATING DOCUMENTS



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

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

PRODUCT(S):	ABC Chili Sauce	PAGE 1 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017



Food Safety Plan for ABC Chili Sauce

Developed by : Dewi Iriani FSQ Plant Manager Date: 30 Sep 2021
 Approved by : Reza Kurniawan Plant Manager Date: 30 Sep 2021

This Food Safety Plan template is modeled after forms developed for the FSPCA Preventive Controls for Human Food curriculum, and can be modified to reflect the need of individual establishment needs. FSPCA has no input on individual establishment Food Safety Plans.

There is no standardized or mandated format for a Food Safety Plan, but the information should be arranged in a progressive manner that clearly explains the thought process for the hazard analysis and the individual steps in the Food Safety Plan. Forms used for process preventive controls may be adapted for other types of preventive controls, but other formats are entirely acceptable if it works for your organization and contains all of the required information.

The following forms are provided as examples. These worksheets can be copied for routine use, but if they are used for official use, they must include details that identify the commercial firm and related information.

PRODUCT(S):	ABC Chili Sauce	PAGE 2 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Table of Contents

Company Overview.....	3
Product Description.....	4
Flow Diagram.....	5
Process Narrative	6
Hazard Analysis	7
Process Controls.....	12
Food Allergen Controls	13
Food Allergen Ingredient Analysis	13
Allergen Verification Listing	13
Allergen Scheduling and Cleaning Implications	14
Sanitation Controls.....	20
Cleaning and Sanitizing Procedure.....	20
Hygienic Zoning.....	21
Environmental Monitoring for Sanitation Control Verification	23
Supply-chain-applied Controls Program	20
Verification Procedures for Supply-Chain-Applied Control Ingredients	20
Approved Suppliers for Ingredients Requiring a Supply-chain-applied Control	21
Receiving Procedure for Ingredients Requiring a Supply-chain-applied Control	21

PRODUCT(S):	ABC Chili Sauce	PAGE 3 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Company Overview

PT. Heinz ABC Indonesia is a subsidiary of H.J. Heinz Company Limited, a global giant and US based Food Company with iconic brands (now become Kraft Heinz Company). Heinz is over 140 years old with history of delighting consumers every day and everywhere around the world. The company's long success is built on a strong foundation of providing consumers with food and beverages which deliver taste, nutrition and consistent quality.

PT. Heinz ABC is the largest Heinz business in Asia and one of the largest globally with over 3000 employees, 3 manufacturing facilities, 8 contract packers and extensive distribution network in Java and Outer Islands. ABC brand is within our top 15 brands globally.

This Food Safety Plan provides guidance on the implementation of food safety management system at PT. Heinz ABC Plant Karawang (West Java) for high quality, safety product, and halal in achieving and maintaining customer satisfaction.

In daily operation, Food Safety Team works consistently and continually. There are Food Safety Team, namely:

1. Dewi Iriani	Food Safety and Quality Manager	Food Safety Team Leader
2. Reza Kurniawan	Plant Manager	Food Safety Member
3. Rio Mardhian	Production Manager	Food Safety Member
4. Siti Masita	EHS Manager	Food Safety Member
5. Zulfigar	Maintenance Manager	Food Safety Member
6. Harmono	Production Supervisor	Food Safety Member
7. Dede Effendi	FSQ Supervisor	Food Safety Member
8. Abdul Muis	FSQ Supervisor	Food Safety Member
9. Salman Farisi	FSQ Laboratory Supervisor	Food Safety Member
10. Arry Permadi	FSQ Supervisor	Food Safety Member
11. Joan Gozaly	Continuous Improvement Manager	Food Safety Member
12. Gilang A.J	HR & GA Supervisor	Food Safety Member

PRODUCT(S):	ABC Chili Sauce	PAGE 4 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Product Description

Product Name(s)	ABC Spicy Sweet Soy Sauce
Product Description, including Important Food Safety Characteristics	<p>ABC Spicy Sweet Soy Sauce is made from selected main raw material consisting of sweet soy sauce. It shall be processed with mixing and cooking under hygienic conditions.</p> <p>There is specification of ABC Spicy Sweet Soy Sauce:</p> <p>Physical State : Viscous, black with chili flake & seed appearance sauces</p> <p>Aroma & Taste : Hot and sweet typical of soy sauce</p> <p>Brix : 56 ± 2</p> <p>pH : 4.1 - 4.5</p> <p>NaCl : 4.3 ± 0.1 % w/v</p> <p>Total Plate Count : Max. 100 CFU/gr</p> <p>Coliforms : <1</p>
Ingredients	Sweet soy sauce (sugars contains sodium metabisulfite, soybeans, wheat), chili, sugar, water, shallot, salt, modified tapioca starch, caramel color, acidity regulators (acetic acid, citric acid), flavor enhancer (monosodium glutamate, disodium inosinate), xanthan gum, sodium benzoate (as a preservative), artificial flavor.
Allergens	<ul style="list-style-type: none"> • Soy and products thereof, excluding lecithin, highly refined oil, tocopherols, sterol extracts, hydrolyzed soy proteins • Wheat and products thereof, excluding glucose, glucose syrup, dextrose, maltodextrin, sugar alcohols • Sulphites
Packaging Used	Glass Bottle
Intended Use	Consumed as a condiment, complementary to the main menu
Intended Consumers	All variety of ages, except for infant (under 6 months) and people who have soy, sulfite and wheat allergic
Shelf Life*	24 months
Labeling Instructions*	Contains allergen sulfite, soy and wheat
Storage and Distribution*	Store at ambient, Dry

PRODUCT(S):	ABC Chili Sauce	PAGE 5 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Product Description

Product Name(s)	ABC Original Chili Sauce
Product Description, including Important Food Safety Characteristics	<p>ABC Chili Sauce is produced with selected raw materials. It shall be processed with mixing and cooking under hygienic conditions.</p> <p>There is specification of ABC Chili Sauce:</p> <p>Physical State : Orange-red sauces Aroma & Taste : Hot and sour Brix : 38 ± 2 pH : 3.65 - 3.85 Acidity : 0.80 - 0.85 % w/v NaCl : 5.8 ± 0.2 % w/v Total Plate Count : Max. 100 CFU/gr Coliforms : <1</p>
Ingredients	Chili peppers, water, sugar, salt, garlic, modified tapioca starch, acetic acid, citric acid, ascorbic acid
Allergens	<ul style="list-style-type: none"> Sulfites
Packaging Used	Glass Bottle
Intended Use	Consumed as a condiment, complementary to the main menu
Intended Consumers	All variety of ages, except for infant (under 6 months) and people who have sulfite allergic
Shelf Life*	24 months
Labeling Instructions*	Contains allergen sulfite
Storage and Distribution*	Store at ambient, Dry

PRODUCT(S):	ABC Chili Sauce	PAGE 6 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Product Description

Product Name(s)	ABC Extra Hot Chili Sauce
Product Description, including Important Food Safety Characteristics	<p>ABC Extra Hot Chili Sauce is made from selected main raw material. It shall be processed with mixing and cooking under hygienic conditions.</p> <p>There is specification of ABC Extra Hot Chili Sauce:</p> <p>Physical State : Orange-red sauces Aroma & Taste : Very hot and sour Brix : 40 ± 2 pH : 3.85 ± 0.1 Acidity : 0.87 ± 0.05 % w/v NaCl : 5.6 ± 0.2 % w/v Total Plate Count : Max. 100 CFU/gr Coliforms : <1</p>
Ingredients	Chili peppers, sugar, water, garlic, salt, modified tapioca starch, acetic acid, monosodium glutamate, disodium inosinate and guanylate and artificial flavor
Allergens	<ul style="list-style-type: none"> • Sulfites
Packaging Used	Glass bottle
Intended Use	Consumed as a condiment, complementary to the main menu
Intended Consumers	All variety of ages, except for infant (under 6 months) and people who have sulfite allergic
Shelf Life*	24 months
Labeling Instructions*	Contains allergen sulfite
Storage and Distribution*	Store at ambient, Dry

PRODUCT(S):	ABC Chili Sauce	PAGE 7 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Product Description

Product Name(s)	ABC Hot & Sweet Chili Sauce
Product Description, including Important Food Safety Characteristics	<p>ABC Hot & Sweet Chili Sauce is made from selected main raw material. It shall be processed with mixing and cooking under hygienic conditions.</p> <p>There is specification of ABC Hot & Sweet Chili Sauce:</p> <p>Physical State : Orange-red sauces Aroma & Taste : Hot, sweet and sour Brix : 49 ± 2 pH : 3.45 ± 0.1 Acidity : 1.1 ± 0.1 % w/v NaCl : 3.5 ± 0.2 % w/v Total Plate Count : Max. 100 CFU/gr Coliforms : <1</p>
Ingredients	sugar, water, chili peppers, vinegar, salt, tomato paste, modified tapioca starch, garlic, acetic acid, citric acid, ascorbic acid and artificial flavor
Allergens	<ul style="list-style-type: none"> • Sulfites
Packaging Used	Glass Bottle
Intended Use	Consumed as a condiment, complementary to the main menu
Intended Consumers	All variety of ages, except for infant (under 6 months) and people who have sulfite allergic
Shelf Life*	24 months
Labeling Instructions*	Contains allergen sulfite
Storage and Distribution*	Store at ambient, Dry

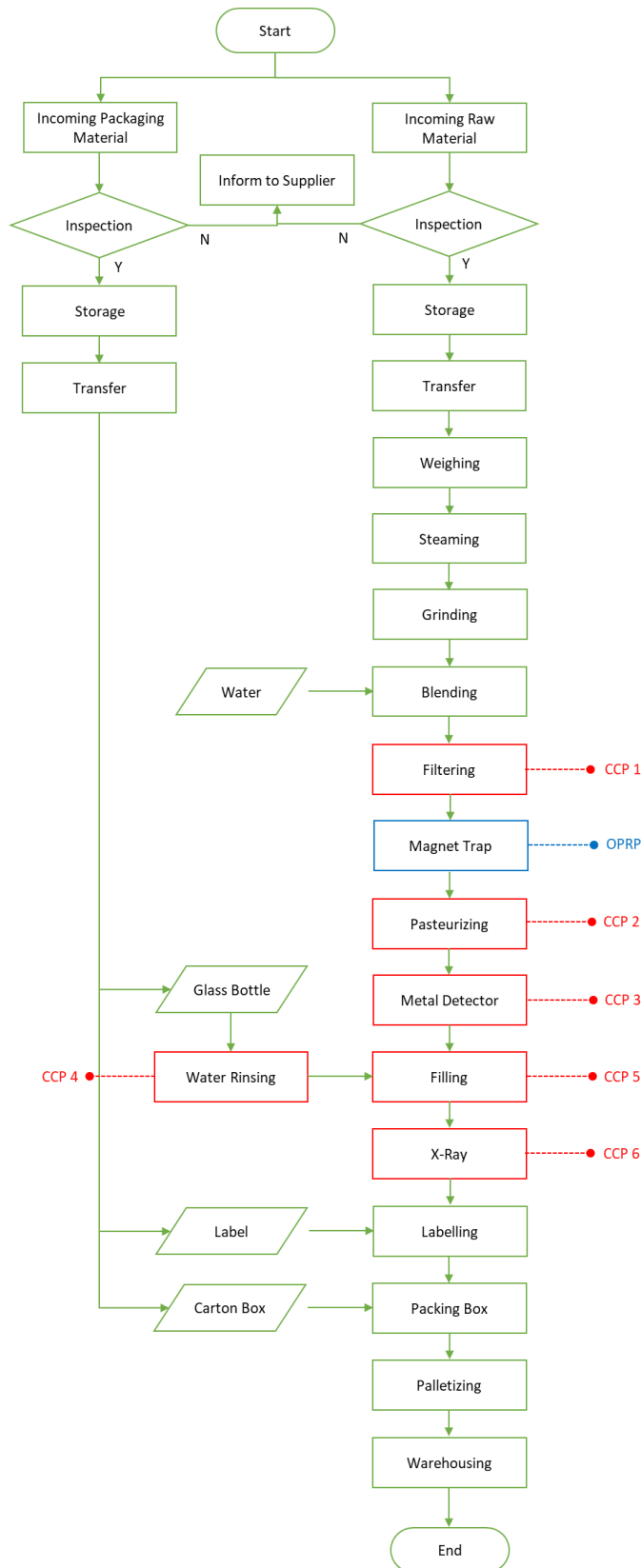
PRODUCT(S):	ABC Chili Sauce	PAGE 8 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017


Product Description

Product Name(s)	ABC Fried Chicken Chili Sauce
Product Description, including Important Food Safety Characteristics	<p>ABC Fried Chicken Chili Sauce is made from selected main raw material. It shall be processed with mixing and cooking under hygienic conditions.</p> <p>There is specification of ABC Fried Chicken Chili Sauce:</p> <p>Physical State : Orange-red sauces Aroma & Taste : Hot and sour Brix : 44 ± 1 pH : 4.2 ± 0.1 Acidity : 0.8 ± 0.1 % w/w NaCl : 5.5 ± 0.2 % w/w Total Plate Count : Max. 100 CFU/gr Coliforms : <1</p>
Ingredients	Chili peppers, sugar, water, salt, modified tapioca starch, garlic, shallot, tomato paste, flavor enhancer (monosodium glutamate, disodium inosinate), acetic acid, citric acid, preservatives (sodium benzoate, sodium metabisulfite)
Allergens	<ul style="list-style-type: none"> Sulfites
Packaging Used	Glass bottle
Intended Use	Used for dipping and cooking
Intended Consumers	All variety of ages, except for infant (under 6 months) and people who have sulfite allergic
Shelf Life*	24 months
Labeling Instructions*	Contains allergen sulfite
Storage and Distribution*	Store at ambient, Dry

PRODUCT(S):	ABC Chili Sauce	PAGE 9 of 25
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE 09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES 10/15/2017

Flow Diagram



Developed by :

 Name : Dewi Iriani (FSQ Site Lead)
 Date : 30 Sep 2021

PRODUCT(S):	ABC Chili Sauce	PAGE 10 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Process Narrative

The ABC Chili Sauce flow diagram shows the steps of the manufacturing process, as is clearly shown in the diagram that goods manufacturing is a complex process from incoming of raw materials to the end of product.

As the process clearly shows the first stage of processing product is collection and storage of raw materials and packaging materials. The second stage is inspection which includes supervision and monitoring frequently, and before accepted, it is necessary to test the materials to be aware the quality of the product. If the product is not accepted, inform to supplier is needed. While quality wise good then the next stage is storing the all materials in raw/packaging materials warehouses.

All raw materials are transferred from storage, and then all materials are weighed in accordance with the formulation. The next stage is steaming chili, grinding and blending formulated materials. Subsequently, filtering with through magnet trap, pasteurizing by 107 C, metal detecting, filling, X-Ray, labelling, packaging box, palletizing, and warehousing stages are done sequentially. For packaging material, it is using glass bottle for primary packaging and do process water rinsing before used. There are 6 CCPs and one OPRP in these stages, namely Filtering for CCP1, Pasteurizing for CCP 2, Metal Detector for CCP 3, Bottle Rinsing for CCP 4, Hot filling process for CCP 5 and X-Ray for CCP 6 as well as Magnet Trap for OPRP.

In summary, it is all stages that starts from incoming of raw materials to the end or final product. In each stage of this process, good manufacturing practices and hygienic activities are mandatory in implementing food safety management system.

PRODUCT(S):	ABC Chili Sauce	PAGE 11 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Hazard Analysis

No.	(1) Ingredients / Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the preventive control applied at this step?		
			Y	N			Y	N	
Raw Materials and Ingredients									
1	Fresh Chili	P	Foreign materials (Sand, soil, wood chips, plastic flakes, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Pb, As, Cd, Ochratoxin A (OTA), Aflatoxin (a1), Pesticide residues		N		Controlling packaging visually, COA, and External Lab Test Annually		N
		B	<i>Mold, Bacillus cereus</i>		N				N
		R	-						
		A	Wheat and Derivatives containing gluten		N		Monitoring CoA, Material Segregation		N
2	Red Onion, Garlic	P	Foreign materials (Metal, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	As, Cd, Aflatoxin B1, B2, G1 and G2, Zearalenone (ZEA), Pesticide Residual		N		Controlling packaging visually, COA, and External Lab Test Annually		N
		B	<i>Mold, Bacillus cereus</i>		N				N
		R	-						
		A	Wheat and Derivatives containing gluten		N		Monitoring CoA, Material Segregation		N
3	Sugar	P	Foreign materials (sand, plastic flakes, metal, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Pb, Cu, Zn, Sn, Hg, As		N		Controlling packaging visually and COA		N
		B	<i>Bacillus cereus, Salmonella, Yeast & mold</i>		N				N
		R	-						
		A	Sulfites and Derivatives		N		Monitoring CoA, Material Segregation		N
4	Tomato Paste	P	Foreign materials (sand, plastic flakes, metal, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Pb, Cu, Zn, Sn, Hg, As		N		Controlling packaging visually and COA		N
		B	<i>Bacillus cereus, Salmonella, Yeast & mold</i>		N				N
		R	-						
		A	Sulfites and Derivatives		N		Monitoring CoA, Material Segregation		N

PRODUCT(S):	ABC Chili Sauce	PAGE 12 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

5	Salt	P	Foreign materials (dust, stone, metal)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually Controlling packaging visually and COA		N
		C	Iodine, Fe,Ca, As, Cu, Pb, Cd, Hg		N				N
		B	<i>Bacillus cereus, Yeast & mold, Clostridium Botulinum</i>		N				N
		R	-						
		A	-						
6	PET Bottle	P	Foreign materials (Plastic flakes, pest)		N	- Supplier Monitoring Program - COA from Supplier	- Incoming material inspection - Monitoring COA - Migration test annually		N
		C	Migration (Lacquer/ coating / polymer)		N				N
		B	-						
		R	-						
		A	-						
7	Flip Top	P	Foreign materials (Plastic flakes)		N	- Supplier Monitoring Program - COA from Supplier	- Incoming material inspection - Monitoring COA - Migration test annually		N
		C	Migration (Lacquer/ coating / polymer)		N				N
		B	-						
		R	-						
		A	-						
Processing Step									
1	Incoming Raw Material and Packaging Material	P	Foreign materials (dust, plastic flakes)		N	- Good Manufacturing Practices Program - Supplier Monitoring Program - COA from Supplier	- Incoming material inspection - Separate foreign material manually - Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>		N				N
2	Inspection	P	-						
		C	-						
		B	-						
3	Storage	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
4	Transfer	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
5	Weighing	P	Foreign materials (metal, organic materials)		N	Good Manufacturing Practices Program	Regular Preventive maintenance		N
		C	-						
		B	-						

PRODUCT(S):	ABC Chili Sauce	PAGE 13 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

6	Steaming	P	Foreign materials (metal, organic materials)		N	Good Manufacturing Practices Program	Regular Preventive maintenance		N
		C	-						
		B	-						
7	Grinding	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program - Cleaning & Sanitation Program	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
8	Blending	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program - Cleaning & Sanitation Program	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
9	Filtering	P	Foreign materials (metal, organic materials)	Y		- Preventive Maintenance Program - Cleaning & Sanitation Program	Regular Preventive maintenance	Y	
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
10	Magnet Trap	P	Foreign materials (metal, organic materials)		N	- Power of magnetic trap - Cleanliness and condition	- Monitoring power of magnetic trap - Regular cleaning for equipment and preventive maintenance		N
		C	-						
		B	-						
11	Pasteurizing (T: 107 C)	P	Foreign materials (metal, organic materials)		N	Heating temperature and flow rate	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>	Y			Monitoring Temperature 103 - 109 C and Flow rate	Y	
12	Metal Detector	P	Foreign materials (metal)	Y		- Ferro 1.5 mm, Non-ferro 1.8 mm, SS 2.5 mm - Cleanliness and condition	Verification of test piece metal detector	Y	
		C	-						
		B	-						
13	Bottle Rinsing	P	Foreign materials (Dust, plastic, glass breakage, wood)		N	Water pressure	Monitoring minimum water pressure is 2.5 bar		N
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>	Y		Chlorine level	Monitoring chlorin level with standard chlorine added is 4-10ppm	Y	
		C	Chlorin residual		N	Chlorine residual	Monitoring chlorine residual in bottle is 0 – 0.1 ppm		N

PRODUCT(S):	ABC Chili Sauce	PAGE 14 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

14	Filling	P	Foreign materials (organic materials)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast & Mold</i>	Y		Hot filling temperature	Monitoring hot filling temperature with critical limit min. 85°C	Y	
15	X-Ray	P	Foreign materials (metal, stainless steel, glass)	Y		SS 1.2mm and SG 4.0mm	Verification of test piece X-Ray	Y	
		B	-						
		C	-						
16	Labelling	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
17	Packaging Box	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
18	Palletizing	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
19	Warehousing	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						

PRODUCT(S):	ABC Chili Sauce	PAGE 15 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Process Preventive Controls

No	Principle 1			Principle 2	Principle 3	Principle 4					Principle 5		Principle 6		Principle 7
	Hazard Identification		Control Measure	CCP	Critical Limit	Monitoring					Corrective Action		Verification		Record & Documentation
	Step	Hazard	Description of control measures			What	Where	When	How	Who	What	Who	What	Who	
1	Filtering	P: Metal fragments that pass during the process	a. Perforated plate 2.5 mm b. Cleanliness and condition of filter	CCP 1	2.5 mm	a. Perforated plate 2.5 mm b. Cleanliness and condition of filter	Balance tank prior to heat exchanger in Sauce Pasteurization area	a. Every cleaning (end of process) b. Every day	Visual Check	Operator	a. Hold the product to be reviewed and analyzed b. Replace filter if broken	Operator & Maintenance	Check hole dimension of filter	FSQ QI Supervisor	Check list Perforated Filter
2	Pasteurizing	B: <i>Salmonella</i> , <i>S. Aureus</i> , <i>E. Coli</i> , <i>Coliform</i> , <i>Yeast & Mold</i>	- Heating Temperature - Time	CCP 2	Temperature: min 103 °C, for THE 3 is 101°C Flow rate max PHE 1 : 3200 PHE 2 : 4200 THE 1 : 4200 THE 2 : 4200 THE 3 : 3500	a. Divert Valve function check b. Heating Temperature and flow rate	Pasteurizer	Every 30 min, and start up	Visual Check	Operator	- Circulate if the temperature is below standard - Adjust temperature - Hold product and analyze the microbiology parameters for product that has passed	Operator, and Analyst	Validation divert valve and heat temperature review	- Production Supervisor - FSQ	- Check List of Chili Sauce PHE Process - Daily report of microbiology analysis
3	Metal Detector	P: Foreign materials (metal, organic materials)	Ferro 1.5 mm, Non-ferro 1.8 mm, SS 2.5 mm	CCP 3	Ferro 1.5 mm, Non-ferro 1.8 mm, SS 2.5 mm	Metal detector function	Metal Detector	Every 30 min and start up	Do challenge test with test piece	Operator	Hold product	Operator	Validation metal detector	FSQ QI Supervisor	Metal Detector Record
4	Water Rinsing	B : <i>Salmonella</i> , <i>S. Aureus</i> , <i>E. Coli</i> , <i>Coliform</i> , <i>Yeast & Mold</i> P :	Chlorine level added in between 4 – 10 ppm	CCP 4	Chlorine level is 4 – 10 ppm	Chlorine level	Water Rinsing	Every 60 min	Measuring with Lovibond	Operator	Do adjustment for chlorine level and pressure	Operator	Rinsing validation	FSQ QI Supervisor	Bottle Rinsing record

PRODUCT(S):	ABC Chili Sauce	PAGE 16 of 25			
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021		
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017		

		Foreign materials (dust, glass, stone, wood, plastic)	Water pressure is min 2.5 bar		Water pressure min 2.5 bar	Water pressure			Visual check						
5	Filling	B : <i>Salmonella</i> , <i>S. Aureus</i> , <i>E. Coli</i> , <i>Coliform</i> , <i>Yeast & Mold</i>	Hot filling temperature	CCP 5	Hot filling temperature is 85 C	Hot filling temperature	Filling machine of bottle line	Start up and every 30 min	Measured by thermometer	Operator	Stop process and hold product	Operator	Calibration of thermometer	Maintenance technician	Filling Machine record
6	X-Ray	P : Foreign materials (metal, stainless steel, glass)	Prevent foreign matter > detectable limits, SS 1.2mm and SG 4.0mm	CCP 6	detectable limits, SS 1.2mm and SG 4.0mm	X-Ray function (detection and rejection)	X-Ray area (after filling machine)	Start up and every 60 min	Do challenge test with test piece	Operator	Stop process and hold product. Get inform to the technician and Production supervisor	Operator	X-Ray validation	FSQ QI Supervisor	X-Ray record form
7	Magnet Trap	P : Foreign materials (metal)	Prevent foreign matter for metal	OPRP	Magnet trap strength and cleanliness	Cleanliness of magnet trap	Before pasteurizer	Every shift	Visual check	Operator	Stop process and check filter	Operator	Checking magnet strength	FSQ QI	Magnet trap record

PRODUCT(S):	ABC Chili Sauce	PAGE 17 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Food Allergen Preventive Controls

Food Allergen Ingredient Analysis

Raw Material Name	Supplier	Food Allergens in Ingredient Formulation								Allergens in Supplier's Precautionary Labeling
		Egg	Milk	Soy	Wheat	Tree Nut (market name)	Peanut	Fish (market name)	Shellfish (market name)	
Chili	Putra Mandiri									
Red Onion	Putra Mandiri									
Garlic	Nusa Agro Permai, CV									
Sugar	Sentra Usahatama Jaya, PT									Sulfite
Palm Sugar	Cheetham Garam Indonesia, PT									Sulfite (Carry Over)

Allergen Verification Listing

Product	Allergen Statement	Label Number
Chili	Material Specification	B00021
Red Onion	Material Specification	B00019
Garlic	Material Specification	B00020
Sugar	Material Specification	B00385
Palm Sugar	Material Specification	B00709

PRODUCT(S):	ABC Chili Sauce	PAGE 18 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Allergen Scheduling and Cleaning Implications

Production Line Allergen Assessment

Product Name	Production Line	Intentional Allergens								Allergens in Supplier's Precautionary Labeling (Sulfite)
		Egg	Milk	Soy	Wheat	Tree Nut (market name)	Peanut	Fish (market name)	Shellfish (market name)	
PET 135 ml	Line A									✓
Glass Bottle	Line B									✓
PET 135 ml										✓
Jerrycan	Line D									✓
Pillow Bag	Line E									✓
Sachet 9 gram	Line F & Line L									✓
Sachet 18 gram	Line H									✓
PET 135 ml	Line M									✓
PET 275ml										✓
Pouch 80 gram	Line P									✓
Pouch 380 gram										✓

Scheduling Implications:

Matrix Schedule for different Chili Sauce Products

Allergen Cleaning Implications:

Every Start Up, Shut Down, and Change Over WIP

PRODUCT(S):	ABC Chili Sauce	PAGE 19 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Allergen Control Step	Hazard(s)	Criterion	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Incoming	No identified allergen status	Appropriate allergen status	Appropriate allergen status	- Visual inspection - Different color pallet	Every incoming	QC	- Hold Material - Inform to supplier	Audit Supplier	- Monitoring COA - Checklist - Report Audit
Labelling	Wrong Label	Appropriate label	Appropriate label	Visual inspection	Every incoming	QC	- Hold Material - Recheck	Review COA	- Monitoring COA - Checklist
Storage	Cross contamination	No cross contamination	No cross contamination	Visual inspection	Daily monitoring Warehouse	QC	- Hold Material - Recheck	Review COA	- Monitoring COA - Checklist
Mixing	Wrong weighing	Appropriate weighing	Appropriate weighing	Double checking	Every mixing	QC	- Hold Product - Recheck	Review Mixing Record	- Mixing Record
Filling	Inappropriate cleaning method for allergen	No residue	Cleaning Method	Allergen check for final rinsing	Every 2 years	External Lab	- Review Cleaning Method	- Validation of Allergen Cleaning - External Lab Testing	- Report Cleaning Validation

PRODUCT(S):	ABC Chili Sauce	PAGE 20 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Sanitation Preventive Controls

Cleaning and Sanitizing Procedure

Location	Chili Processing Area
Purpose	Cleaning and sanitation
Frequency	Before production start After production in daily, weekly and monthly After change over machine from different WIP
Who	Operator
Procedure	In-place WoW (work of ways) and Cleaning procedure
Monitoring	Visual ATP (<i>adenosine triphosphate</i>) Test Swab test
Corrections	Stop process and Re-cleaning Re-test monitoring
Records	<ul style="list-style-type: none"> - In-place records: pre-operational record, record periodic sanitation schedule, routine sanitation schedule - Matrix planning ATP inspection, Swab Microbiology Sampling Point
Verification activities	<ul style="list-style-type: none"> - After finish CIP - Monitoring Visual, ATP (<i>adenosine triphosphate</i>) Test, Swab test

Location	Chili Filling Area
Purpose	Cleaning and sanitation
Frequency	Before production start After production in daily, weekly and monthly After change over machine from different WIP
Who	Operator
Procedure	In-place WoW (work of ways) and Cleaning procedure
Monitoring	Visual ATP (<i>adenosine triphosphate</i>) Test Swab test
Corrections	Stop process and Re-cleaning Re-test monitoring
Records	<ul style="list-style-type: none"> - In-place records: pre-operational record, record periodic sanitation schedule, routine sanitation schedule - Matrix planning ATP inspection, Swab Microbiology Sampling Point
Verification activities	<ul style="list-style-type: none"> - After finish CIP - Monitoring Visual, ATP (<i>adenosine triphosphate</i>) Test, Swab test

PRODUCT(S):	ABC Chili Sauce	PAGE 21 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Hygienic Zoning

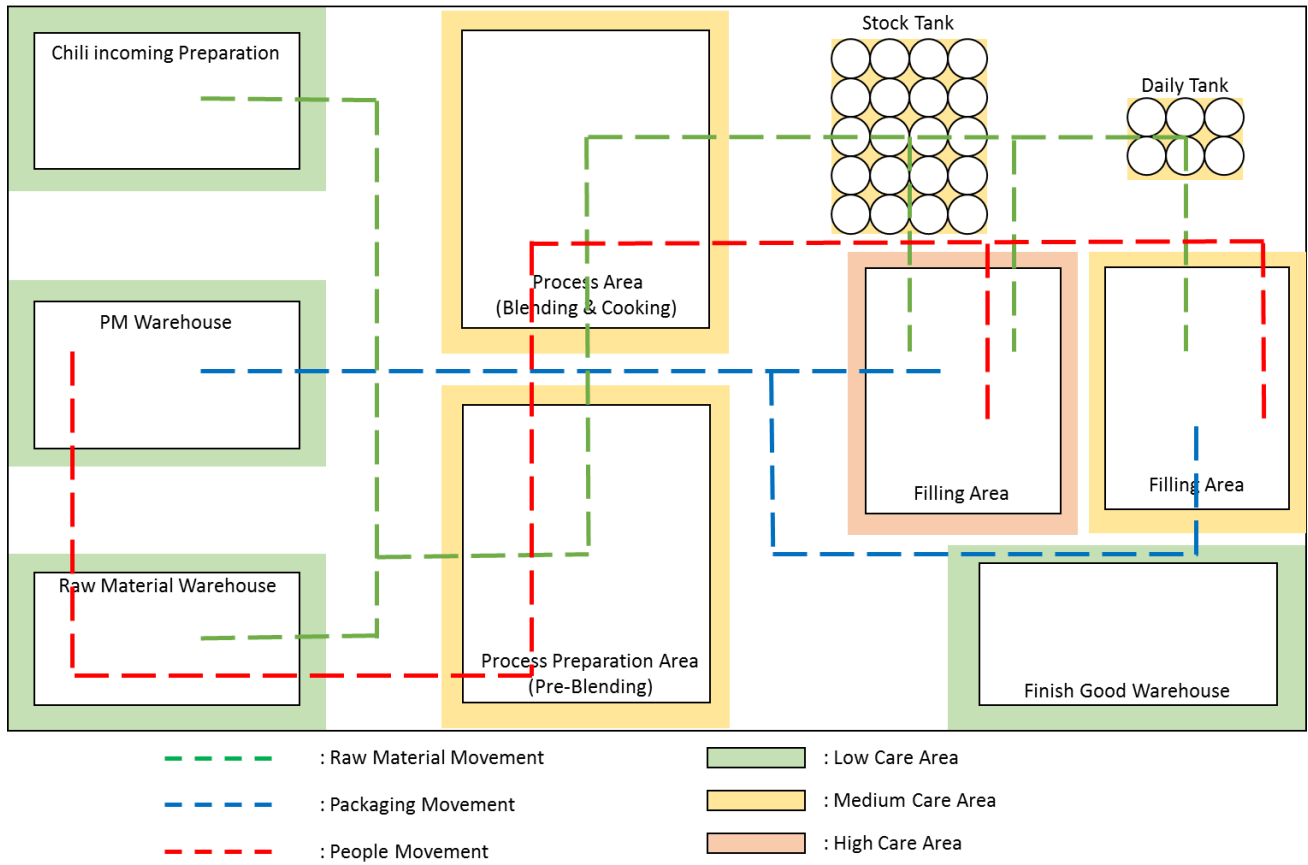
Location	Low Care Area
Purpose	Prevent cross contamination from environment.
Frequency	Weekly
Who	Operator and QC
Procedure	In-place WoW (work of ways) and Zoning procedure
Monitoring	Swab test personal and environment
Corrections	Cleaning area or re swab personal
Records	Swab test environment record
Verification activities	Daily Genba and Performance Monitoring

Location	Medium Care Area
Purpose	Prevent cross contamination from allergen hazard, microbial hazard, and another hazard that carried by environment, however, there is still control to reduce these hazards
Frequency	Daily
Who	Operator, QC
Procedure	In-place WoW (Work of Ways) and Zoning procedure
Monitoring	Swab test personal and environment
Corrections	Cleaning area or re swab personal
Records	Swab test environment record
Verification activities	Surface Swab Test

Location	High Care Area
Purpose	Prevent cross contamination from allergen hazard, microbial hazard, and another hazard that carried by environment with high good hygiene practices for personnel, materials, equipment, and environment.
Frequency	Daily
Who	Operator, QC
Procedure	In-place WoW (Work of Ways) and Zoning procedure
Monitoring	Temperature and Differential Pressure Monitoring
Corrections	Setting temperature and Check micro testing of product
Records	Temperature and Differential Pressure Record
Verification activities	<ul style="list-style-type: none"> - Air Monitoring: Microbial contamination, Airborne particle - Surface Monitoring - Filling Room Environmental Monitoring Record

PRODUCT(S):	ABC Chili Sauce	PAGE 22 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Movement Zoning



PRODUCT(S):	ABC Chili Sauce	PAGE 23 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Environmental Monitoring for Sanitation Control Verification

Purpose	Monitoring the environment in high care area from pathogenic microbes and other microbes to prevent the food safety and quality incident
Sample identification	Air and Surface in high care area
Sampling procedure	Swab test, particle count, and exposure sampling using air sampler MAS 100 NT
Laboratory	Internal laboratory (regular monitoring)
Test conducted	Microbiological test
Interpretation of results	<ul style="list-style-type: none"> - CFU/cm² (for swab test) - CFU/100L (for air monitoring)
Action of a negative result	<ul style="list-style-type: none"> - Deep cleaning area - Check micro testing of product
Corrective action for a positive result	<ul style="list-style-type: none"> - Environment Monitoring routinely - Preventive maintenance building in high care area - Regular cleaning and sanitation - Refresh training for production and maintenance employees in high care area

PRODUCT(S):	ABC Chili Sauce	PAGE 24 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Supply-chain-applied Preventive Controls Program

Verification Procedures for Supply-Chain-Applied Control Ingredients

Ingredient 1: Chili

Hazards requiring a supply-chain-applied control	<i>28-33 C, Clean, free from pest & insect</i>
Preventive controls applied by the supplier	<i>Good Distribution Practices</i>
Verification activities and procedures	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
Records	<i>CoA, Material Specification</i>

Ingredient 2: Red Onion

Hazards requiring a supply-chain-applied control	<i>28-33 C, Clean, free from pest & insect</i>
Preventive controls applied by the supplier	<i>Good Distribution Practices</i>
Verification activities and procedures	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
Records	<i>CoA, Material Specification</i>

Ingredient 3: Garlic

Hazards requiring a supply-chain-applied control	<i>28-33 C, Clean, free from pest & insect</i>
Preventive controls applied by the supplier	<i>Good Distribution Practices</i>
Verification activities and procedures	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
Records	<i>CoA, Material Specification</i>

Ingredient 4: Sugar

Hazards requiring a supply-chain-applied control	<i>Dry, Clean</i>
Preventive controls applied by the supplier	<i>Good Distribution Practices</i>
Verification activities and procedures	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
Records	<i>CoA, Material Specification</i>

Ingredient 5: Salt

Hazards requiring a supply-chain-applied control	<i>Dry, Clean, and No sunlight exposed</i>
Preventive controls applied by the supplier	<i>Good Distribution Practices</i>
Verification activities and procedures	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
Records	<i>CoA, Material Specification</i>

PRODUCT(S):	ABC Chili Sauce	PAGE 25 of 25	
PLANT NAME:	PT. Heinz ABC Indonesia (Plant Karawang)	ISSUE DATE	09/16/2021
ADDRESS:	Jalan Bendungan Walahar, RT.007/RW.002, Walahar, Klari, Walahar, Klari, Kabupaten Karawang, Jawa Barat 41371	SUPERSEDES	10/15/2017

Approved Suppliers for Ingredients Requiring Supply-chain-applied Control

Ingredient (requiring supply-chain-applied control)	Approved Supplier	Hazard(s) requiring supply-chain-applied control	Date of Approval	Verification method	Verification records
Chili	Putra Mandiri	28-33 C, Clean, free from pest & insect	24-Jul-2015	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Red Onion	Putra Mandiri	28-33 C, Clean, free from pest & insect	24-Jul-2015	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Garlic	Nusa Agro Permai, CV	28-33 C, Clean, free from pest & insect	02-Dec-2015	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Sugar	Sentra Usahatama Jaya, PT	Ambient Temperature, Clean	30-Jul-2014	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Salt	Cheetham Garam Indonesia, PT	Dry, Clean, and No sunlight exposed	24-Apr-2014	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification

Receiving Procedure for Ingredients Requiring a Supply-chain-applied Control

- Vendor Quality Management Program (H-TQ-MN-03.01.01)
- Incoming Materials Procedure (H-TQ-KB-02.01.01)
- Supply Chain Quality Management



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 November 2020

No. Revisi

03

Halaman

1 dari 13

I. TUJUAN / PURPOSE

Untuk memberikan pedoman dalam pelaksanaan penarikan produk PT Kraft Heinz ABC Indonesia.
To provide guideline of recall and withdrawal process in PT Kraft Heinz ABC Indonesia.

II. RUANG LINGKUP / SCOPE

Prosedur berlaku untuk penarikan seluruh produk PT Kraft Heinz ABC Indonesia.
This recall and withdrawal procedure applied to all products in PT Kraft Heinz ABC Indonesia.

III. DEFINISI / DEFINITION

Penarikan pangan (*recall*) adalah suatu tindakan menarik pangan yang berpotensi menimbulkan gangguan kesehatan dan/atau tidak sesuai dengan peraturan perundang-undangan dari setiap tahapan pada rantai pangan, termasuk pangan yang telah dimiliki oleh konsumen dalam upaya untuk memberikan perlindungan terhadap konsumen. Penarikan Pangan tidak termasuk penarikan produk untuk kepentingan tertentu, misalnya penarikan produk yang mendekati masa kedaluwarsa Pangan sebagai upaya pemulihan stok produk dipasar (*stock recovery*) (PERKA BPOM No.22 Th 2017). Penarikan produk dapat dipicu oleh keluhan konsumen, instruksi pemerintahan atau inisiatif perusahaan.

Product recall dapat melibatkan media masa, tergantung pada tingkat resiko produk, sebaran produk dan kemampuan pelacakan distribusi produk sampai ke konsumen.

Food recall is an act of withdrawing food that is potential to cause health problem and/or food that its stage in the food chain is not accordance with the laws or regulations, including food already owned by consumers, in order to protect consumers. Food recall does not include product withdrawal with certain purposes such as recalling products that are approaching expiration period for the shake of restoring product stock in the market (PERKA BPOM No.22 Th 2017).

Product recall can be triggered by consumer complaints, government instructions or company initiatives. Product recall may involve news media depending on the level of product risk, product distribution and tracking ability of product distribution to consumers.

Withdrawal adalah suatu tindakan menarik pangan yang berpotensi menimbulkan gangguan kesehatan yang serius dan atau tidak sesuai dengan peraturan perundangan, dari pelanggan tetapi tidak sampai ke konsumen akhir, dalam upaya untuk memberikan perlindungan terhadap konsumen. (PERKA BPOM No.22 Th 2017).

Product Withdrawal adalah proses penarikan produk berdasarkan inisiatif perusahaan terhadap produk yang apabila produk dikonsumsi dapat mengakibatkan gangguan bagi kesehatan, produk bermasalah kehalalannya atau produk memiliki cacat mutu atau produk tidak sesuai dengan regulasi yang berlaku, namun penarikan hanya dilakukan untuk produk yang **masih berada di dalam rantai distribusi dan belum mencapai konsumen**.

Withdrawal is an act of recalling food from the customer but not to the end customer (consumer), which is potential to cause serious health problem or food that is not accordance with the regulations in order to protect customer (PERKA BPOM No.22 Th 2017).

Product Withdrawal is company's initiative to withdraw product which can cause consumer health problems or even fatality, have a halal issue, product quality defect or the product does not comply with applicable regulations.

Withdrawal is only done for products that are still in the chain distribution and has not yet reached consumers.

IV. REFERENSI / REFERENCE

- 4.1. Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia (PERKA) BPOM No 22. Tahun 2017
- 4.2. QRMP Lib 2.06. Facility Security & Food Defense

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PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

2 dari 13

V. TANGGUNG JAWAB / RESPONSIBILITY

- 5.1. Penarikan produk dilakukan oleh team dengan anggota sesuai dengan yang tercantum pada Product Recall Team Contact List, PT Heinz ABC Indonesia (H-TQ-F-14).
Product Recall / withdrawal is carried out by a team with members in accordance with those listed on the Product Recall Team Contact List, PT Kraft Heinz ABC Indonesia (H-TQ-F-14).
- 5.2. Managing Director
Memberikan persetujuan tertulis, dalam bentuk tertulis tidak terbatas pada e-mail atau bentuk tertulis lainnya, terhadap rencana product recall.
Give written decision approval communication. This approval can be formed as electronic mails or written formal letter document.
- 5.3. FSQ Leader / Head of FSQ Indonesia
Memberikan proposal tertulis, dalam bentuk tertulis, tidak terbatas pada e-mail atau bentuk tertulis lainnya, terhadap rencana *product withdrawal*.
Prepare and give the decision approval communication. This approval can be formed as electronic mails or written formal letter document.
- 5.4. Koordinator *Product Recall*
Koordinator *product recall* menentukan *contact person* dari masing-masing departemen di dalam *Product Recall Team Contact List* dan memastikan *ter-up date*.
The product recall coordinator determines the contact persons of each department at Product Recall Team Contact List and ensures that they are up to dated.
- 5.5. FSQ Site Manager
- 5.5.1. Bersama tim:
Along with the team:
- 5.5.1.1. Meninjau mutu produk yang diduga bermasalah, meliputi bahan baku, bahan pembantu, bahan pengemas, WIP dan produk akhir.
Review the quality of the product which may have a problem such as raw materials, packaging materials, work in progress and final finished products.
- 5.5.1.2. Menganalisa produk bermasalah sesuai substansi permasalahannya serta hal yang terkait.
Analyze the problem according to the substance of the issue to develop the root cause analysis.
Menentukan penyebab masalah dan menentukan tindakan perbaikannya
Determine the root cause and develop the inline robust actions.
- 5.5.1.3. Menentukan perlu atau tidaknya *product recall* atau *withdrawal*.
Determine the necessity of recall or withdrawal action.
- 5.5.1.4. Menganalisa kemungkinan penanganan produk bermasalah (*reprocess*, dimusnahkan atau kemungkinan lainnya).
Analyze the possibility of handling products issue (reprocess, destroyed or other possibilities).
- 5.5.1.5. Memerintahkan dan membuat label karantina untuk produk yang diduga bermasalah.
Order and make quarantine labels for finished products that are suspected at Logistic (DC) by giving the LOT or batch product
- 5.5.2. Berhubungan dengan pihak luar untuk pengujian silang produk yang diduga bermasalah, apabila diperlukan.
Liaise with outsiders (external lab testing) to the suspected product, if necessary.
- 5.6. Plant Manager
- 5.6.1. Menghentikan proses produksi untuk produk sejenis dan yang menggunakan bahan baku, mesin dan peralatan yang sama dengan produk yang diduga bermasalah.
Stop the production process for similar products that use the same raw materials, machinery and equipment as the products that are suspected of having same problems.



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

3 dari 13

- 5.6.2. Meninjau rekaman mutu dan proses produksi produk yang diduga bermasalah, meliputi bahan baku yang digunakan, bahan pembantu, bahan pengemas, jumlah produk akhir dan proses produksi yang dilakukan.

Review all the quality record and production process that are suspected of having problem, including raw materials, packaging materials, process and packing production and final quantity products.

- 5.6.3. Menentukan penyebab masalah yang mungkin berasal dari kelalaian proses merujuk pada Teknik 4M (Manusia, Mesin, Metode dan Material). (penambahan kata yang dihighlight hijau sesuai terjemahan) *Determine the cause of the problem with refer to 4M (Man, Machine, Method and Materials) techniques.*

- 5.6.4. Merencanakan teknis penanganan produk bermasalah sesuai rekomendasi dan menyiapkan dokumen *lesson learned*.

Lead technical problem solving to determine the corrective and preventive actions and established lesson learned and systematic robust corrective and preventive actions.

5.7. Head of Operations Indo & PNG

- 5.7.1. Menghentikan pengiriman produk.

Stop the distributions of product.

- 5.7.2. Melakukan karantina produk dan bahan baku yang diduga bermasalah.

Quarantine products and raw materials that are suspected.

- 5.7.3. Menyiapkan data inventory gudang bahan baku dan bahan jadi.

Prepare warehouse inventory data of raw materials and finished materials.

- 5.7.4. Menyiapkan data distribusi produk yang diduga bermasalah.

Prepare product distribution data that is suspected.

- 5.7.5. Kerjasama dengan departemen marketing dan sales untuk pengawasan pemindahan produk yang diduga bermasalah.

Collaborate with marketing and sales departments to oversee and trace the transfer of products suspected.

- 5.7.6. Melaksanakan pemusnahan produk berdasarkan rekomendasi.

Carry out product destruction based on recommendations

5.8. Finance Director / Finance Manager / Distribution Accounting Manager

Menyiapkan data biaya product recall untuk keperluan penarikan produk, penggantian produk ke pasar, penyewaan gudang, "reprocess" dan pemusnahan produk.

Prepare data on product recall costs, product replacement to the market, warehouse rental, "reprocessing or rework" and product destruction.

5.9. Sales Director/ Sales Managers / Export Manager

- 5.9.1. Menginformasikan secepatnya ke jajaran customer (importir, distributor dan agen) mengenai *product recall* atau *product withdrawal*.

Inform customers as soon as possible (importers, distributors and agents) in related to product recall or product withdrawal.

- 5.9.2. Bersama dengan anggota tim lainnya merencanakan dan melakukan penarikan produk.

Together with sales team to make plan how to recall product from distributors and market.

- 5.9.3. Menentukan lokasi pengembalian produk oleh konsumen dan kontak person serta nomor telepon yang dapat dihubungi.

Determine the location of product returns by consumers and contact persons (telephone numbers) of retailers that can be contacted.

- 5.9.4. Bekerjasama dengan retailer dan distributor untuk penarikan dan pengumpulan produk dari konsumen, apabila *product recall*.

Collaborate with retailers and distributors for product recall collection from consumers, in case product recall is conducted.

- 5.9.5. Menjamin efektifitas penarikan produk bermasalah dari konsumen dan di tingkat retail.

Ensure the effectiveness of recall / withdrawal products from consumers and distributor.

- 5.9.6. Menjamin terpeliharanya hubungan baik dengan konsumen dan di tingkat retail.

Ensure the good relations with consumers and retail distributor person are maintained.

- 5.9.7. Mengarahkan pertanyaan-pertanyaan konsumen / customer ke *Public Relation*.

Help the questions from consumer / customer to Public Relation.



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

4 dari 13

5.10. Public Relation (Head of Corporate & Legal Affairs)

5.10.1. Menyiapkan *press release* dan memberitahukan kepada konsumen melalui media massa, apabila product recall dilakukan.

Prepare press releases and notify consumers through media communication, if product recall is conducted.

5.10.2. Memberikan penjelasan kepada konsumen, lembaga pemerintah dan lembaga terkait lainnya mengenai produk bermasalah dan itikad baik perusahaan dalam menangani keluhan dari masyarakat.

Provide explanations to consumers, government agencies and other relevant institutions regarding recall products and the company good effort in handling complaints from the public.

5.10.3. Menjawab pertanyaan atau tanggapan dari konsumen, media dan institusi lainnya.

Answer the questions or responses from consumers, the media and other institutions.

5.11. Corporate Legal

Mempersiapkan dampak hukum dari kegiatan *recall / withdrawal* ini.

Prepare the legal impact of recall / withdrawal activities.

5.12. EHS Koordinator

Mempelajari dan memutuskan cara pemusnahan bila pemusnahan tersebut berpengaruh pada limbah dan lingkungan.

Learn and decide how to destroy if it affects the waste and the environment.

VI. URAIAN / DESCRIPTION

6.1. Produk *recall / withdrawal* dapat disebabkan oleh beberapa hal antara lain; keluhan pelanggan, instruksi pemerintah (BPOM) dan temuan internal.

Recall / withdrawal product caused by several things, such as; consumer complaints, government instructions (BPOM) and internal findings.

6.1.1. Berdasarkan peraturan pemerintah (PERKA BPOM No. 22 Tahun 2017), BPOM dapat meminta Produsen, Importir, dan/atau Distributor Pangan untuk melakukan tindakan penarikan Pangan pada saat terjadi kondisi sebagai berikut:

Based on government regulations (PERKA BPOM No.22 of 2017), BPOM can ask Producers, Importers, and / or Food Distributors to conduct food recall / withdrawal when the following conditions occurs:

6.1.1.1. Pangan yang telah didistribusikan mempunyai risiko menyebabkan penyakit atau cedera.
Distributed foods have the risk of causing illness or injury.

6.1.1.2. Pangan tidak memenuhi persyaratan keamanan Pangan dan atau ketentuan lain yang ditetapkan.

Foods do not meet food safety requirements and or other existing provisions.

6.1.1.3. Perlu diambil tindakan untuk melindungi kesehatan masyarakat.

Action needs to be taken to protect public health.

6.1.2. Informasi awal adalah informasi yang pertama kali diterima dan biasanya belum detail. Informasi awal ditangani dengan mengacu pada Prosedur Pengendalian Produk Tidak Sesuai dan Prosedur Penanganan keluhan pelanggan.

Initial information is usually not to detailed. Initial information is handled with reference to the Inappropriate Product Control Procedure and the Customer Complaints Handling Procedure.

6.1.3. Informasi Spesifik:

Specific Information:

6.1.3.1. Informasi spesifik adalah informasi yang diperoleh dari hasil penyelidikan terhadap produk yang diduga bermasalah (serta dokumentasi prosesnya) oleh masing-masing departemen.

Specific information is information obtained from the results of as well as process documentation by each relevant process.

6.1.3.2. Informasi dapat berupa:

Information can be as follows:



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

5 dari 13

- 6.1.3.2.1. Hasil pengujian produk yang diduga bermasalah.
Testing result of the product issue.
- 6.1.3.2.2. Penilaian risiko bahaya produk yang diduga bermasalah.
Risk assessment of process and product.
- 6.1.3.2.3. Data *quality control* bahan mentah, bahan pengemas dan produk jadi.
Quality control record of incoming material (raw material, packaging material) and finished product record (Physical, Chemical and Microbiological laboratory report).
- 6.1.3.2.4. Data produksi (bahan baku, bahan pengemas, proses dan pengemasan) produk yang diduga bermasalah.
Production record (raw material, packaging material, process, packing, cleaning activity) of product that is suspected of having a problem.
- 6.1.3.2.5. Data gudang mengenai produk yang diduga bermasalah, sistem penyimpanan, distribusi, *quantity on hand* dan pengangkutan.
Warehouse data regarding products that are suspected of having problems, storage systems, distribution, quantity on hand and transportation.
- 6.1.3.2.6. Formula.
Formula.
- 6.1.3.2.7. Data lain yang terkait dengan produk yang diduga bermasalah.
Other data related to the product recall (COA, or Supplier Historical Data and Transport).

- 6.1.3.3. Jika diperlukan, pengujian produk juga dapat dilakukan oleh pihak ketiga (*crosscheck* oleh lab independent terakreditasi).
If necessary, product testing can also be carried out by third parties (tested by an accredited independent lab).

6.2. Klasifikasi Penarikan Produk Pangan *Food product recall/withdrawal classification*

- 6.2.1. Berdasarkan Peraturan PERKA BPOM No 22 Tahun 2017, adapun Penarikan Pangan dari peredaran dibagi menjadi tiga kelas tergantung dari tingkat risikonya terhadap kesehatan, yaitu:
Based on PERKA BPOM No 22 Tahun 2017, withdrawing food from circulation process is divided into three classes depending on the level of risk to health, they are:

6.2.1.1. Penarikan Kelas I / *First class withdrawal*

Situasi di mana konsumsi atau paparan Pangan diduga dapat menyebabkan masalah kesehatan yang serius bahkan kematian. Contohnya:

A condition where food consumption or exposure is suspected to cause serious health problems or even death. For example:

- 6.2.1.1.1. Pangan mengandung bahan berbahaya dan/atau bahan tambahan yang dilarang digunakan dalam Pangan, seperti asam borat/boraks dan formalin/paraformaldehid atau pewarna yang dilarang digunakan dalam Pangan seperti methanyl yellow dan rhodamin B.

Food contains hazardous and / or additives materials that are prohibited such as boric acid and formalin / paraformaldehyde or dyes that are prohibited such as methanol yellow and rhodamine B.

- 6.2.1.1.2. Pangan yang ditemukan mengandung bakteri patogen (contoh: Clostridium botullinum, Salmonella sp, Listeria monocytogenes, dan lain-lain), toksin dari bakteri (contoh: botulin toksin), toksin dari jamur (mushroom), virus.

Food contains of pathogenic bacteria such as: Clostridium botulinum, Salmonella sp, Listeria monocytogenes etc., toxins from bacteria (e.g. botulin toxin), toxins from fungi, viruses.

- 6.2.1.1.3. Kontaminasi benda asing dalam Pangan dan menimbulkan risiko cedera kepada konsumen (termasuk kaca, logam dan plastik tajam, benda keras lainnya).



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

6 dari 13

Contamination of foreign objects and pose a risk of injury to consumers (including glass, metal and sharp plastics, other hard objects).

6.2.1.1.4. Jangka waktu untuk penarikan Kelas I adalah:

The timeframes for first class withdrawals are:

a. Peringatan Publik (Public Warning) diterbitkan paling lambat 1 x 24 jam setelah ditetapkan kelas penarikan oleh BPOM.

Public warning issued no later than 1 x 24 hours after the withdrawal class is determined by BPOM.

b. Segera setelah diterbitkan Peringatan Publik, Pangan yang harus ditarik dari peredaran tidak boleh diperjualbelikan dan diamankan setempat.

Right after a public warning issued, food that must be withdrawn from circulation may not be sold and be secured locally.

c. Pangan yang harus ditarik dari peredaran, harus bersih dari peredaran paling lambat 14 hari kalender setelah diterbitkan surat perintah penarikan oleh BPOM.

Food that must be withdrawn from circulation must be clean from circulation no later than 14 calendar days after the withdrawal warrant is issued by BPOM.

6.2.1.2. Penarikan Kelas II / *Second class withdrawal*

Situasi di mana konsumsi atau paparan Pangan diduga dapat menimbulkan gangguan kesehatan yang bersifat sementara, atau gangguan kesehatan yang dapat pulih kembali, atau kemungkinan kecil dapat menimbulkan gangguan kesehatan serius, atau mutu tidak sesuai dengan Standard Nasional Indonesia yang telah diwajibkan (SNI Wajib), atau Pangan terkemas yang beredar tanpa ijin edar, serta Pangan berdasarkan hasil pengujian positif mengandung babi pada Pangan yang tidak mencantumkan peringatan "mengandung babi" pada label. Contohnya:

Situation where food consumption or exposure is suspected to cause temporary health problems, health problems that can recover, unlikely to cause serious health problems or the quality is not in accordance with the Indonesian National Standard that has been required (Compulsory SNI), or the food which circulating without a distribution permit, as well as food which its label does not mention "contains pork" but its test results show that positive for containing pork. For example:

6.2.1.2.1. Pangan dengan bahan baku dan/atau bahan tambahan Pangan (BTP) yang tidak dicantumkan pada label.

Food with raw materials and / or food additives (BTP) that are not stated on the label.

6.2.1.2.2. Pangan dengan bahan tambahan Pangan (BTP) yang tidak sesuai dengan peraturan atau melebihi batas maksimum.

Food with food additives (BTP) that does not comply with regulations or exceeds the maximum limit.

6.2.1.2.3. Mengandung cemaran kimia (logam berat, mikotoksin, migran kemasan Pangan atau cemaran kimia lainnya), atau residu pestisida, residu antibiotik yang melebihi batas maksimum.

Contains chemical contaminants (heavy metals, mycotoxins, food packaging migrants or other chemical contaminants), or pesticide residues, antibiotic residues that exceed the maximum limit.

6.2.1.2.4. Mengandung toksin alami yang berasal dari bahan itu sendiri, contoh histamin pada ikan yang melebihi batas maksimum.

Contains natural toxins that come from the material itself, for example histamine in fish that exceeds the maximum limit.

6.2.1.2.5. Berat bersih atau bobot tuntas tidak sesuai dengan yang telah ditetapkan.

Net weight or total weight not comply with existing standards.

6.2.1.2.6. Produk tidak memenuhi persyaratan mutu yang ditentukan dalam SNI Wajib.

Products do not meet the quality requirements specified in Compulsory SNI.



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

7 dari 13

6.2.1.2.7. Kemasan rusak dalam jumlah besar sehingga mungkin akan berpengaruh terhadap risiko keamanan bagi konsumen secara luas (ketentuan terkait besaran jumlah kemasan rusak yang dapat menyebabkan produk ditarik akan ditetapkan oleh BPOM).

A large number of damaged packages may have big impact on security risks for consumers (provisions related to the amount of damaged packaging that can cause products to be withdrawn will be determined by BPOM).

6.2.1.2.8. Kesalahan pelabelan terkait peringatan pada Pangan yang dapat mengakibatkan kesalahan konsumsi pada tingkat konsumen.

Labeling errors related to warnings on food that can lead to consumption errors at the consumer level.

6.2.1.2.9. Hasil pengujian menunjukkan positif mengandung babi atau bahan berasal dari babi namun tidak mencantumkan peringatan „Mengandung Babi“ pada label. Dilakukan apabila permasalahan menyangkut sifat halal produk dan apabila LPPOM-MUI telah membuktikan bahwa produk tersebut tidak halal dan diperintahkan untuk melakukan penarikan produk tersebut.

The test results show that it's positive for containing pork or its raw material is pork, but it does not mention "contains pork" on the label. Recall and withdrawal is conducted in case LPPOM-MUI has proven that the product is not halal then they order to withdraw the product.

6.2.1.2.10. Jangka waktu untuk penarikan Kelas II adalah:

The timeframes for second class withdrawals is:

a. Pangan yang ditarik harus bersih dari peredaran paling lambat 30 hari kalender setelah diterbitkan surat perintah penarikan oleh BPOM.

The food that is withdrawn must be clean from circulation no later than 30 calendar days after the withdrawal warrant is issued by the BPOM.

6.2.1.3. Penarikan kelas III / *Third Class withdrawal*

Situasi dimana konsumsi atau paparan Pangan tidak menyebabkan reaksi yang merugikan kesehatan, namun ada pelanggaran terhadap peraturan perundangan selain yang sudah disebutkan pada Kelas I dan Kelas II, contohnya:

Situations where food consumption or exposure do not cause adverse health reactions, but there is violation of laws and regulations that already mentioned in Class I and Class II, for example:

6.2.1.3.1. Label tidak sesuai dengan yang disetujui pada saat pendaftaran Pangan.

Label does not match with the former label approved at food registration time.

6.2.1.3.2. Pencantuman tanggal produksi atau kode produksi, dan/atau tanggal kedaluwarsa yang tidak lengkap.

Inclusion of production date or production code, and / or expiration date is incomplete.

6.2.1.3.3. Pangan yang ditarik harus bersih dari peredaran paling lambat 60 hari kalender setelah diterbitkan surat perintah penarikan oleh BPOM.

The withdrawn food must be clean from circulation no later than 60 calendar days after the withdrawal warrant is issued by the BPOM.

6.3. Pelaksanaan Product Recall
Product Recall Execution

Pelaksanaan product recall sesuai dengan alur proses yang telah ditetapkan (Lampiran 1).

Product recall is carried out in accordance with established process flow pelaksanaan product recall (Appendix 1).

6.3.1. Data / *Data*



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

8 dari 13

- 6.3.1.1. Masing-masing anggota tim mempersiapkan data yang berhubungan dengan produk bermasalah dan yang terkait langsung dengan tugas masing-masing departemen.
Each team member prepares data related to recall products and those directly related to their respective department responsibility
- 6.3.1.2. Dengan data yang ada, maka produk dapat diklasifikasikan menjadi dua yaitu:
With an existing data, the product can be classified into two, they are:
- 6.3.1.2.1. Produk yang masih berada di bawah kendali perusahaan, misalnya stock produk di gudang finish good dan gudang distribusi.
Traceability Products that are still under the control internally, for example, stock products in the finish good warehouse and distribution warehouse.
- 6.3.1.2.2. Produk yang sudah tidak berada di bawah kendali perusahaan, misalnya produk yang sudah sampai ke tangan agen, pasar retail antara lain supermarket, rumah sakit dan warung serta konsumen.
Products that are not under the control of the company, for example products that have reached the hands of agents, retail markets include supermarkets, hospitals and stalls and consumers.
- 6.3.1.3. Penarikan produk.
Product recall / withdrawal process
- 6.3.1.4. Tahapan Product Recall.
Product recall steps.
- 6.3.1.4.1. Konfirmasi ke gudang distribusi yang selanjutnya akan melacak jalur penyebaran produk bermasalah ke importir, agen lokal dan pasar retail.
Confirmation to the distribution warehouse which will further track the path of the distribution of suspected products to importers, local agents and retail.
- 6.3.1.4.2. Menghubungi pihak pemerintah untuk memberitahukan rencana penarikan.
Contact the government to notify the recall plan.
- 6.3.1.4.3. Kerjasama dengan media massa untuk menginformasikan kepada konsumen akan produk bermasalah tersebut dan penarikannya oleh distributor, agen dan pasar retail.
Collaboration with media to inform consumers of these recall products and the recall process or withdrawal by distributors, agents and retail market.
- 6.3.1.4.4. Kerjasama dengan pasar retail untuk pengembalian produk bermasalah dari konsumen dan pengantiannya.
Collaboration with retail markets to return suspected products from consumers and replace all the impacted products.
- 6.3.1.4.5. Pengawasan pemindahan produk bermasalah dari konsumen ke pasar retail, agen dan distributor ke gudang karantina pabrik.
Supervision of the movement impacted products from consumers to the retail market, agents and distributors to the factory quarantine warehouse.
- 6.3.1.5. Tahapan Product Withdrawal.
Product withdrawal steps.
- 6.3.1.5.1. Konfirmasi ke gudang distribusi yang selanjutnya akan melacak jalur penyebaran produk bermasalah ke importir, agen lokal dan pasar retail.
Confirmation to the distribution warehouse which will further track the path of the distribution of impacted products to importers, local agents and the retail market.
- 6.3.1.5.2. Kerjasama dengan importir, agen dan pasar retail mengenai penarikan produk bermasalah, pengirimannya ke gudang karantina pabrik dan penggantian produk.
Collaboration with importers, agents and retail markets regarding the withdrawal products, products delivery to the factory quarantine warehouse until product replacement.
- 6.3.2. Koordinator tim Product Recall menilai dan memutuskan kapan proses ini berakhir dan memberitahukan pihak manajemen perusahaan untuk selanjutnya diteruskan ke pihak luar yang



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

9 dari 13

terkait, bahwa proses penarikan telah selesai. Salah satu yang menjadi pertimbangan adalah rasio jumlah produksi terhadap jumlah produk yang berhasil ditarik (baik product recall maupun *product withdrawal*)

Product Recall team coordinator assesses and decides when this recalls process will be finished and notifies the Board of Director and Public Relation that must to be informed to the outside parties (government, BPOM), that the withdrawal / recall process has been completed. One of the considerations is the ratio of the amount of production to the number of products successfully withdrawn (both product recall and product withdrawal).

6.3.3. Monitoring dan Evaluasi

Monitoring & Evaluatio

6.3.3.1. Monitor dampak dari penarikan produk

Monitor the impact of product recall.

6.3.3.2. Evaluasi semua tindakan dalam proses penarikan produk, baik product recall ataupun product withdrawl yang telah dilakukan dan dokumentasikan seluruh proses penarikan produk tersebut beserta hasil evaluasinya.

Evaluate all actions of this recall / withdrawal that have been carried out and document the entire process of withdrawal of the product along with the results of its evaluation.

6.3.3.3. Jumlah produk yang di produksi harus sama dengan yang jumlah produk yang ditarik.

The number of products produced must be the same as the number of products recall / withdrawn.

6.4. Penanganan Produk

Product Handling

6.4.1. Tindakan / *Actions.*

Terhadap produk-produk yang ditarik dari pasaran dilakukan tindakan sebagai berikut:

Products that are withdrawn from the market are subject to the following actions:

6.4.1.1. Diletakkan pada area terpisah dengan batas dan tanda identifikasi yang jelas.

Placed in a separate area with clear segregations and identification mark labelling.

6.4.1.2. Ditindaklanjuti sesuai keputusan, misalnya dimusnahkan, dijual sebagai pakan dan lain-lain.

Followed up according to decisions, for example destroyed, sold as feed and others.

6.4.2. Pelaksanaan Penanganan / *Implementation of Handling.*

Penanganan produk dilakukan oleh departemen yang berkompeten sesuai jenis tindakan yang diambil, misalnya pemusnahan produk dilakukan oleh gudang/distributor dan reprocess produk dilakukan oleh departemen produksi. Pelaksanaan disaksikan oleh pihak internal yang berwenang dan pihak luar, apabila dipersyaratkan atau diperlukan misalnya BPOM, atau Lembaga otoritas yang lain

The product handling is carried out by Relevant departments (FSQ, Logistic, Sales) according to the type of action taken, for example the destruction of the product is carried out by the warehouse / distributor (Logistic Team) and the reprocess of the product is carried out by the Production & FSQ Implementation of disposition product is witnessed by internal authorities and outside parties, if required, i.e.: BPOM, or other authority institution

6.4.3. Prosedur / *Procedure*

Prosedur pelaksanaan pemusnahan produk atau reprocess sesuai dengan ketentuan yang berlaku:
The procedure for disposition product destroy or reprocess is in accordance with applicable regulation.

6.5. Laporan / *Reporting*

6.5.1. Laporan Kegiatan / *Report Activity*

Laporan kegiatan dilakukan secara berkala, misalnya setiap dua minggu, selama proses penarikan produk dilakukan. Laporan berisi:

Activity reports are conducted regularly, for example: every two weeks, during the product withdrawal process. Report contains:

6.5.1.1. Nama produk yang ditarik / *Name of product being withdrawn.*



PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

No. Revisi

03

Halaman

10 dari 13

6.5.1.2. Distributor yang diinformasikan mengenai proses penarikan produk, tanggal dan cara pemberitahuannya.

Distributors who are informed of the product withdrawal process, date and method of notification.

6.5.1.3. Distributor yang merespons pemberitahuan tersebut dan yang tidak.

Distributors who responded to the notification and who did not response the notification.

6.5.1.4. Nilai quantity on hand produk, jumlah produk dipasaran dan yang berhasil dikembalikan oleh distributor.

Value and quantity on product impacted, number of products in the market, also quantity have been returned by the distributor.

6.5.2. Laporan Akhir Kegiatan / Final Report Recall / Withdrawal Activities

Laporan akhir kegiatan penarikan produk dibuat saat proses dihentikan menurut peraturan yang berlaku. Laporan berisi informasi sebagai berikut:

Final report on product withdrawn is made when the process is finished according to applicable regulations. The report contains the following information:

6.5.2.1. Nama produk yang ditarik / Name of product being withdrawn.

6.5.2.2. Tanggal, nama media serta materi pemberitahuan kepada publik, apabila dilakukan product recall.

Date, name of media notices to the public, if product recall is conducted.

6.5.2.3. Distributor yang terkait dalam proses penarikan produk, sesuai penyebaran produk yang diduga bermasalah.

Distributors involved in the product withdrawal process, according to the distribution of products suspect.

6.5.2.4. Distributor yang diinformasikan mengenai proses penarikan produk, yang merespons dan yang tidak.

Distributors who are informed of the product withdrawal process.

6.5.2.5. Jumlah total produk yang berhasil dikembalikan atau ditarik, serta jumlah total yang tidak dapat diambil kembali.

The total number of products that have been successfully returned or withdrawn, as well as the total amount that cannot be withdrawn.

6.5.2.6. Penanganan produk bermasalah yang berhasil ditarik meliputi tindakan dan pelaksanaan.

Handling of recall products that have been successfully withdrawn includes action and implementation.

6.5.2.7. Pihak luar perusahaan yang menjadi saksi atau ikut serta pada proses product recall dan dalam penanganan produk.

Outside parties who are witnesses or take part in the product recall process and in handling the product.

6.5.2.8. Jika sudah diselesaikan laporan kegiatan, Koordinator produk recall harus melaporkan laporan akhir kegiatan (Hasil Akhir, Tindakan Korektif) ini ke Pihak Top Management, Managing Director / FSQ Zone Leader.

If the activity report has been completed, the recall product Coordinator must report the final activity report (Final Results, Corrective Action) to the Top Management, Managing Director / FSQ Zone Leader.



PROSEDUR

PENARIKAN PRODUK
PRODUCT RECALL AND WITHDRAWAL

No. Dokumen H-TQ-P-02.05.01

Tanggal Efektif 19 Nov 20

No. Revisi 03

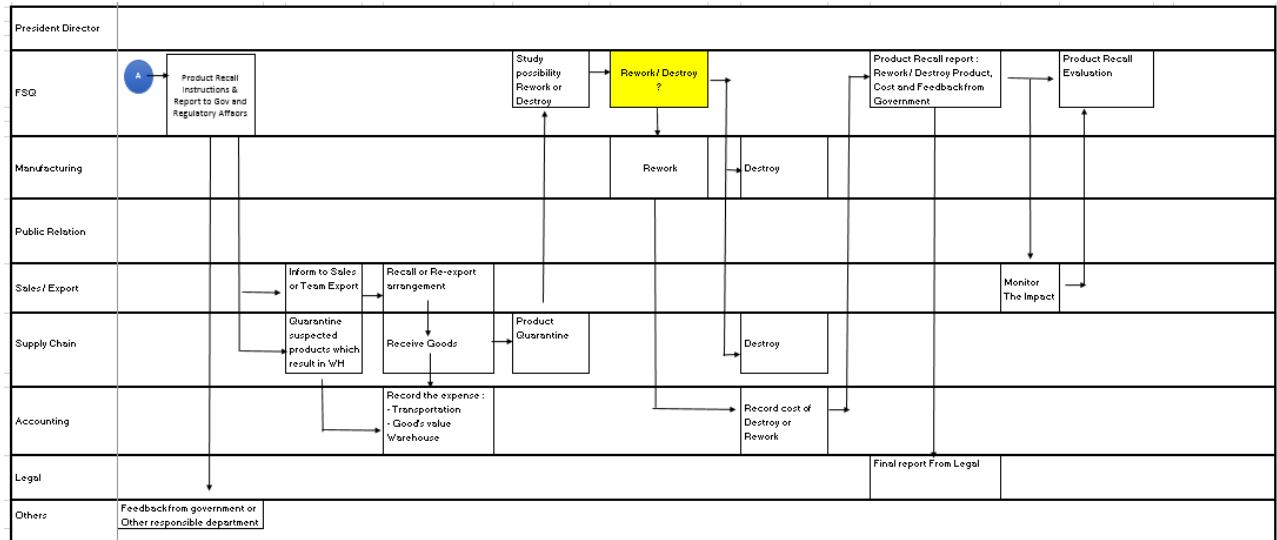
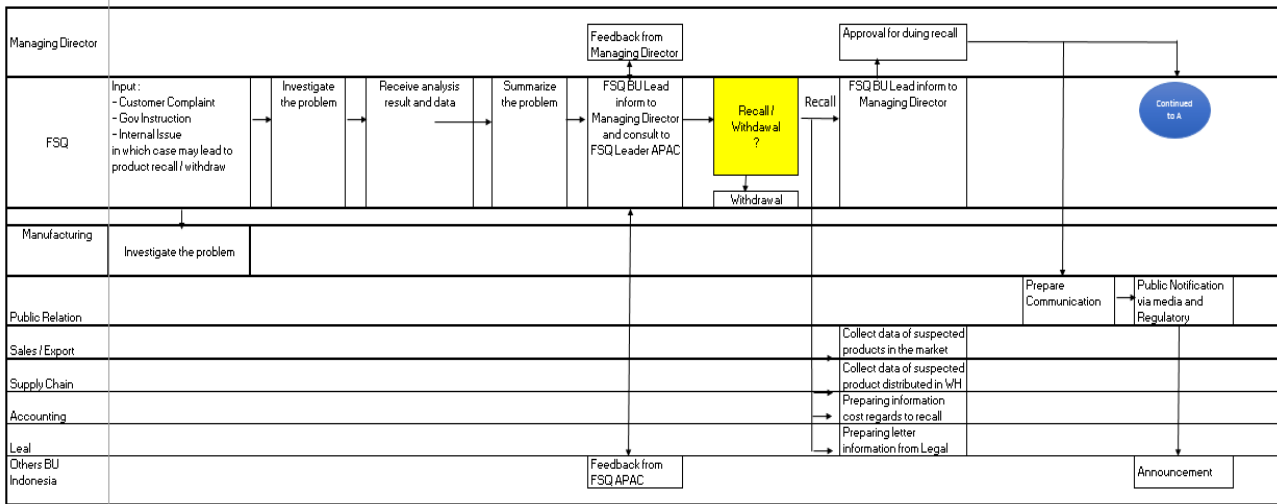
Halaman 11 dari 13

VII. LAMPIRAN / APPENDIX

7.1. Diagram Alir Penarikan Produk

Flow process Recall & Withdrawal Product

7.1.1. Recall





PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

PENARIKAN PRODUK
PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 Nov 20

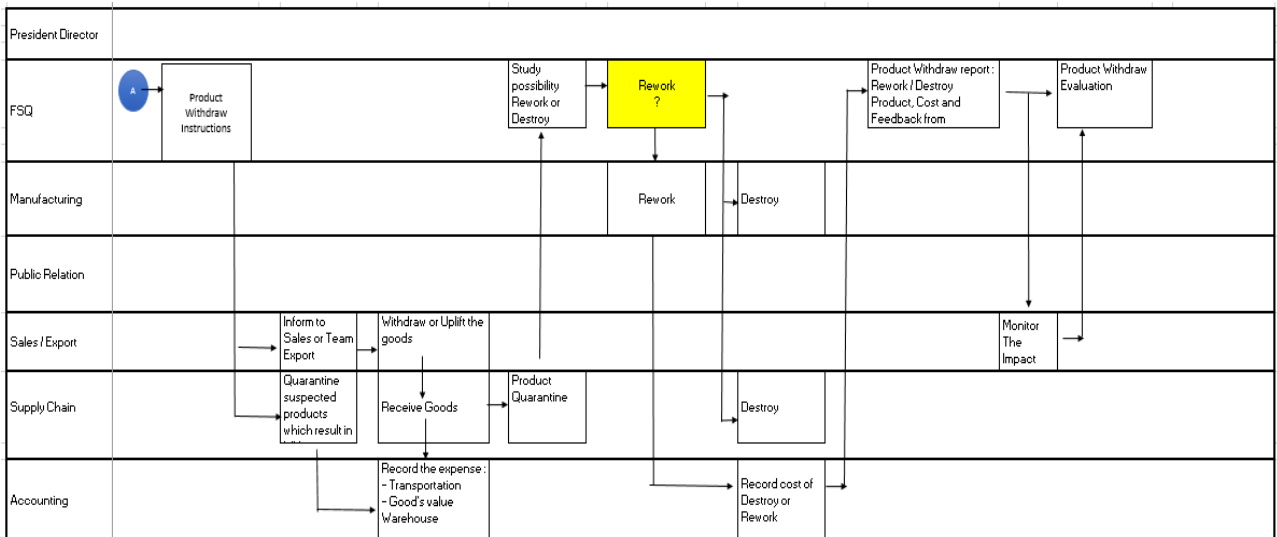
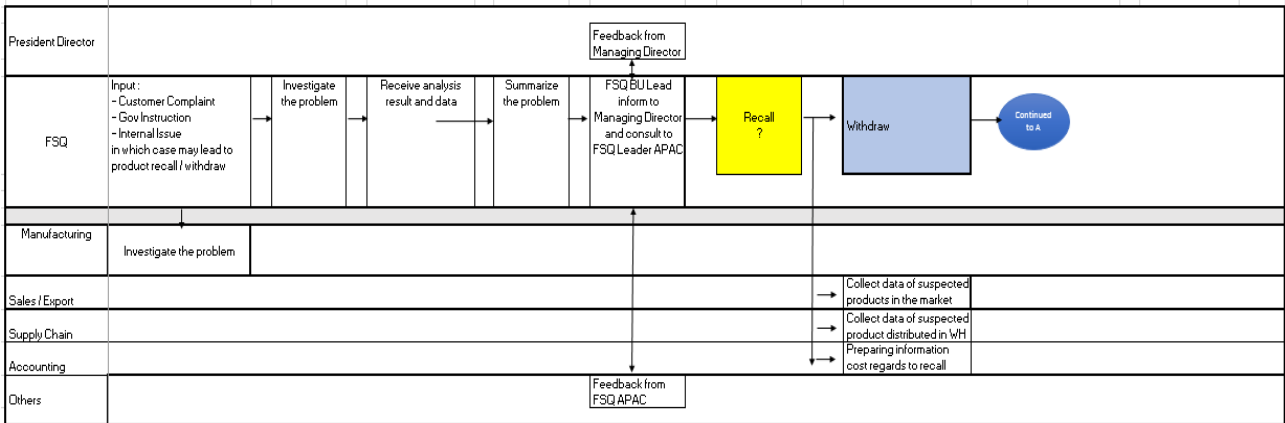
No. Revisi

03

Halaman

12 dari 13

7.1.2. *Withdrawal*



DAFTAR PERUBAHAN DOKUMEN

H-TQ-F.01.01/rev 02

Dokumen :
No. Dokumen :

No Revisi	Bagian yang Direvisi	Alasan Revisi	Direvisi oleh	Tanggal Efektif



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Surveillance ISO 22000 Food Safety Management System



Organisation	PT. HEINZ ABC Indonesia		
Address	Desa Walahar, Kec Klari, Karawang, West Java, Indonesia		
City	Karawang	Region	West Java
Postcode	41371		
Country	Indonesia		
Client Representative	Mrs. Dewi Iriani	E-mail	Dewi.iriani2@kraftheinz.com
Site Food Safety Team Leader	Mr. Abdul Muis	E-mail	abdul.muis@kraftheinz.com

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Additional Standard(s) (covered in this audit), if any:	NA		
Accreditation Body(s)	UKAS		
Site(s) audited:	AS Above		
Start and end date of audit:	28 May 2021	Last Date Previous Audit	05 February 2021
		Certificate Expiry Date:	TBA
Total Man Days	3 MD (Full remote)	Previous Audit Type:	Surveillance
Audit Time Justification	No any additional audit time required.	Hours Spent on Product Realization:	13 Hours
Deviation from audit plan and justification	No deviation		
No. of FTE Employees:	541	No. of Shifts:	3
No. of HACCP Plans:	4	No. of Production Lines:	Filling glass bottle : 1 line Jerry can : 1 line Plastic Pet Bottle : 3 line Pillow bag : 2 line Pouch :2 line Sachet :5 line
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 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):	C4g
Lead auditor:	Agus Hariyadi		

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Team members:	Berlia Rosalina Muhammad Rafki (trainee auditor)
Additional attendees and roles:	Khairul Anhar (Supervise auditor)
Scope of certification	Manufacturing of Chili Sauce, Tomato Sauce and Other Sauce
Exclusions from Scope	Syrup and other beverages
Description of Organisation	<p>PT Heinz ABC Indonesia was produced chili sauce and other sauce (e.g. Tomato ketchup, Oyster sauce, and Hot soy sauce). Total size area 196,000 square meters and building 107,800 square meters.</p> <p>All ingredient prepared before mixed and then cooked (sterilized) to be packed in to hermetically sealed packaging as follow: glass bottle, PET bottle, jerrycan, pouch, pillow bag and sachet.</p> <p>This facility having 16 units blending tank, 5 units pasteurizer, 1 line Glass bottle filling machine (capacity 12000 bph), 3 Line plastic PET bottle filler machine (capacity 10.000 – 21.000 bph), 1 line Jerry can filler machine (capacity 610 jph), 2 line pillow bag filler machine (capacity 1260 bag/hour), 2 line pouch filler machine (capacity 8160 pph), 5 line sachet capacity 290.945 pcs/hour). Total product 91 SKU.</p>

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	0
Major	0
Minor	2

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 CONTINUED

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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 NOT INTEGRATED

4. NON-CONFORMITIES

Minor Non-conformities

Nr	Clause	Details of Non-Conformance	Cause	Planned Actions / Corrective Action	Date to Complete Action
1	8.5.4.1	During document review, it was found that action criteria was not clearly defined in OPRP Table Plan (K-MP-ISO-03.04.01, rev 13, effective date March 31 st , 2021), e.g. magnetic trap.			
2	9.3.2	Inadequate evidence that performance of external provider (including services) have been reviewed in Management Review (10 May 2021)			

Major Non-conformities

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

Critical Non-conformities

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

Reviewed and Accepted by:		Date:	
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5. GENERAL OBSERVATIONS & OPPORTUNITIES FOR IMPROVEMENT

Clause	Commentary
4.1	Organization has determined internal and external issue. Consideration is given to review pandemic Covid19 as external issue that can impact to organization business .
4.2	Need and expectation of interested parties has been defined. Consideration is given to clearly defined need and expectation of Government related to external issue (legal aspect).
7.1.6	Performance evaluation of service vendor PT. Puji Lestari Purnama had been carried out with criteria order fulfilment and boiler chemical quality, it is recommended to include parameter service quality in evaluation criteria.

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	Calibration of measuring devices was not always consistent: <ol style="list-style-type: none"> Flowmeter THE-2 on 20/11/20, calibrated on 5000 - 15000 l/h, while actual product flow is 2000 - 3000 l/h Weighing Scale Allergen (metabisulfit) & Non Allergen on 27/08/20, calibrated on 5 - 10 kg, while actual weighing can reach 1.5 - 3 kg. 	<p>Verified revised calibration report for flowmeter THE-2 serial no. D8031320000, by vendor Endress+ Hauser. Previous report was revised due to incorrect data made by vendor. Actual calibration in range 2500 - 4500 l/h. Found in appropriate.</p> <p>Verified calibration report of weighing scale non allergen (TMB-ELK/SBL/27) and allergen (TMB-ELK/SBL/29) dated 27/02/2021. Calibration was carried out in point 1500g and 3000g. Found in appropriate.</p>	Yes

COMPANY NAME:	PT. HEINZ ABC Indonesia	DATES OF AUDIT:	28 May 2021
COMPANY REPRESENTATIVE:	Mrs Dewi Iriani	LEAD AUDITOR:	Agus Hariyadi agus.hariyadi@sgs.com

Minor Non-conformities

Number	Clause	Details of Non- Conformance	Cause	Planned Action	Date to Complete Action
1.	8.5.4.1	During document review, it was found that action criteria was not clearly defined in OPRP Table Plan (K-MP-ISO-03.04.01, rev 13, effective date March 31st, 2021), e.g. magnetic trap.	Document of OPRP Plan was not updated against new requirement of ISO 22000 : 2018 clause of 8.5.4	<ol style="list-style-type: none"> Do review for hazard analysis in Sambal Process with Food Safety Team to define action criteria on OPRP Plan Update document of OPRP Table Plan document number K-MP-ISO-03.04.01 rev 13 for Sambal process 	25 Jun 2021
2.	9.3.2	Inadequate evidence that performance of external provider (including services) have been reviewed in Management Review (10 May 2021)	Performance review of all external provider (include services provider) was not completed	<ol style="list-style-type: none"> Do review performance to all external provider (including services) Include performance review of all external provider in next Management Review 	<p>20 Aug 21</p> <p>17 Sep 21</p>

Major Non-conformities


Number	Clause	Details of Non- Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed
		None				

Critical Non-conformities

Number	Clause	Details of Non- Conformance	Cause	Planned Action	Detail of action completed/evidence reviewed	Date Reviewed
		None				



ISO22000 CORRECTIVE ACTION REQUEST

CLIENT ACCEPTANCE OF NON-CONFORMITIES			
NAME: Dewi Iriani	POSITION: FSQ Manager	SIGNED: DI 	DATE: 02/06/2021
AUDITOR CONFIRMATION THAT NON-CONFORMANCES DISCUSSED AND ISSUED AT THE CLOSING MEETING	NAME: Agus Hariyadi	SIGNED: AHY	DATE:

NOTES

DETAILS OF THE NON-CONFORMITY: i.e. what was found that concluded a non-compliance with a clause of the standard. To be completed by the auditor in English or audit language with English translation.

CAUSE OF NON-CONFORMITY i.e. determining the cause of the non-conformity. To be completed by the client (in English or audit language with English translation)

CORRECTIVE ACTION PLAN i.e. to propose appropriate corrective action to close the non-conformity. To be completed by the client (in English or audit language with English)

For re-certification audits the time scales indicated may need to be reduced in order to ensure re-certification prior to expiry of current certification.

At the next scheduled audit visit, the SGS audit team will follow up on *all* identified nonconformities to confirm the effectiveness of the corrective actions taken

Corrective action plans shall be provided within 14 days of the audit.

The following action is applicable to the non-conformances detailed in the table:

CRITICAL at initial: Certification shall not be granted until a full re-audit is completed

CRITICAL at any other audit: Certification shall be suspended until a full re-audit is completed

MAJOR at initial/renewal: Certification/recertification shall not be granted until evidence of corrective action taken has been verified as effective.

MAJOR at all other audits: The Auditor shall decide whether documentary evidence is adequate to demonstrate if the Major has been closed or if an on-site visit is required.

The evidence of closure or site visit will be made within a further 14 days. Majors that are not closed within 28 days will be escalated to Critical and certification shall be suspended.

MINOR: A corrective action plan shall be submitted to the auditor within 14 days. If the actions are acceptable they will be verified as effective at the next scheduled visit.

THE AUDITOR MUST INFORM THE CERTIFYING OFFICE OF ALL CRITICAL NON-CONFORMITIES WITHIN 24 HOURS OF THE AUDIT

CONFIDENTIAL	Document:	GP 4145	Issue n°:	7	Page n°:	2 of 2
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SUPPLIER QUESTIONNAIRE

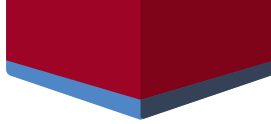
for

U.S. IMPORT ENTRY

UNDER FSVP



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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: P.T. Heinz ABC Indonesia – West Java Today's Date: 18 August 2021
Factory Address: Jl. Bendungan Walahar, Klari, Karawang, West Java, 41371
City: Karawang Province: West Java Country: Indonesia
Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Keb
City: South Jakarta Province: Jakarta Country: Indonesia
FDA Registration No.: _____ DUNS No.: _____
FDA Establishment Id.: _____ Phone No.: 021-50857000
QC/QA's Name: Dewi Iriani E-mail: Dewi.Iriani@kraftheinz.com

SUPPLIER CLASS

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

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <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: ABC SPICY SWEET SOY SAUCE 12X275ML CAN Product No.: 810265
No. 02, Product Name: ABC SPICY SWEET SOY SAUCE 24x275ML USA Product No.: 810279
No. 03, Product Name: _____ Product No.: _____
No. 04, Product Name: _____ Product No.: _____
No. 05, Product Name: _____ Product No.: _____
No. 06, Product Name: _____ Product No.: _____

Resources

FDA Product Codes and Product Code Builder

FDA – IDENTIFIED BIOLOGICAL HAZARDS

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

- | | | | |
|--|---|---|---|
| <input checked="" type="checkbox"/> Bacillus cereus | <input checked="" 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 checked="" type="checkbox"/> S. aureus |
| <input checked="" 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

1. Heating process (min. holding time = 33mins, Pasteurization Temperature = 90°C)
2. Preservatives (min. 0.04% w/w)
3. Salt content (min. 4.20 % w/v)
4. Brix (min. 54 °Brix)
5. pH (<4.0)

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Holding time calculation check annually or when new formulation is introduced, temperature calibration and flow rate calibration 6-monthly.

FDA – IDENTIFIED CHEMICAL HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

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

- CGMPs
 Testing
 Other

DESCRIPTION of CRITICAL CONTROLS

Testing in an accredited external laboratory:

1. Heavy metal testing including Pb, Hg, Cd, As, Sn, in Finished Goods.
2. Other chemicals (3-MCPD, sulphite), in Finished Goods.
3. Pesticides testing in Raw Materials.
4. Mycotoxins testing in Raw Materials.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

Annual monitoring to an accredited external laboratory.

FDA - IDENTIFIED ENVIROMENTAL / PROCESS HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIROMENTAL HAZARDS

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

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

1. Pathogen testing for the finished product in an accredited external laboratory for Listeria sp. & Salmonella sp.
2. Environmental monitoring program for Listeria sp. & Salmonella sp.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

1. Annual monitoring for finished product.
2. Quarterly analysis for environmental monitoring, to an accredited external laboratory.

FDA - IDENTIFIED PHYSICAL HAZARDS

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

- | | | | |
|---------------------------------|--------------------------------|--|-----------------------------------|
| <input 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

1. Visual inspection during incoming & process.
2. Mesh filter 8, perforated plate, filter 1.5mm.
3. Metal Detector.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

1. Mesh filter 8 = per shift
2. Filter 1.5mm = per cleaning
3. Magnet detector = per cleaning/sterilization

Metal detection standards	Ferrous: <u>1.5</u> mm
	Non-Ferrous: <u>1.8</u> mm
	Stainless Steel: <u>2.5</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

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

DESCRIPTION of ALLERGENIC CONTROLS

- Control based on Global Food Allergen Policy Kraft Heinz, which includes:
 - Documented allergen management program
 - Identification of allergens, and intolerances and regional allergens
 - Product formulation and design
 - Ingredient supply chain control
 - Manufacturing control process
 - Label and ingredient declaration, customer communication
 - Allergen testing
 - Validation and verification of allergen

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:

Caustic soda (sodium hydroxide)

Alcohol 70%.

Nitric acid.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

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

Are adequate toilet and hand washing facilities provided? Yes No

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

What is the total number of staff employed on site? 524 permanent, 132 temporary

PEST CONTROL

Is a pest control contractor employed? Yes No

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

Number of yearly visits: Site based

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

HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs? Yes No

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

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

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

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

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

Please provide details: Yes, full threat assessment of supply chain has been conducted and tested. It has been asse

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

Please provide details: Vulnerability assessment for raw materials has been done by Supply Chain Quality Mana

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: ddmmyy XbbY hh:tt (date month year e

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:

Procurement and R&D inform potential vendor through approved New Product Development form or Material Quality Confirmation Form. Vendor must fill out vendor questionnaire. SCQM will assess the risk and if required the vendor will be audited. If vendor not required to be audited or audit has been done by third party, vendor will go to

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:

Routine test conducted for every production batch based on release parameters and product specifications.

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Complaint procedure available with document number "H-TQ-PO-02.03.01 - Prosedur Penanganan Keluhan Pelanggan."
All complaints from consumer and customer received through email abc.cares@kraftheinz.com, hotline service 0800-11-43469 or sales/export representatives. All complaints are managed by Food Safety and Quality Corporate

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.

No recall due to food safety issue.

C E R T I F I C A T I O N

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: Dewi Iriani _____

Title: FSQ Manager - PT Heinz ABC Indonesia - Karawang _____

Today's Date: 8/18/21 _____





SUPPLIER QUESTIONNAIRE

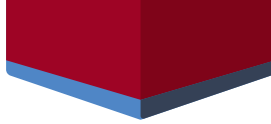
for

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: P.T. Heinz ABC Indonesia – West Java Today's Date: 18 August 2021
Factory Address: Jl. Bendungan Walahar, Klari, Karawang, West Java, 41371
City: Karawang Province: West Java Country: Indonesia
Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Keb
City: South Jakarta Province: Jakarta Country: Indonesia
FDA Registration No.: _____ DUNS No.: _____
FDA Establishment Id.: _____ Phone No.: 021-50857000
QC/QA's Name: Dewi Iriani E-mail: Dewi.Iriani@kraftheinz.com

SUPPLIER CLASS

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

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <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: ABC SPICY SWEET SOY SAUCE 12X275ML CAN Product No.: 810265
No. 02, Product Name: ABC SPICY SWEET SOY SAUCE 24x275ML USA Product No.: 810279
No. 03, Product Name: _____ Product No.: _____
No. 04, Product Name: _____ Product No.: _____
No. 05, Product Name: _____ Product No.: _____
No. 06, Product Name: _____ Product No.: _____

Resources

FDA Product Codes and Product Code Builder

FDA – IDENTIFIED BIOLOGICAL HAZARDS

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

- | | | | |
|--|---|---|---|
| <input checked="" type="checkbox"/> Bacillus cereus | <input checked="" 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 checked="" type="checkbox"/> S. aureus |
| <input checked="" 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

1. Heating process (min. holding time = 33mins, Pasteurization Temperature = 90°C)
2. Preservatives (min. 0.04% w/w)
3. Salt content (min. 4.20 % w/v)
4. Brix (min. 54 °Brix)
5. pH (<4.0)

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Holding time calculation check annually or when new formulation is introduced, temperature calibration and flow rate calibration 6-monthly.

FDA – IDENTIFIED CHEMICAL HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

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

- CGMPs
 Testing
 Other

DESCRIPTION of CRITICAL CONTROLS

Testing in an accredited external laboratory:

1. Heavy metal testing including Pb, Hg, Cd, As, Sn, in Finished Goods.
2. Other chemicals (3-MCPD, sulphite), in Finished Goods.
3. Pesticides testing in Raw Materials.
4. Mycotoxins testing in Raw Materials.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

Annual monitoring to an accredited external laboratory.

FDA - IDENTIFIED ENVIROMENTAL / PROCESS HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIROMENTAL HAZARDS

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

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

1. Pathogen testing for the finished product in an accredited external laboratory for Listeria sp. & Salmonella sp.
2. Environmental monitoring program for Listeria sp. & Salmonella sp.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

1. Annual monitoring for finished product.
2. Quarterly analysis for environmental monitoring, to an accredited external laboratory.

FDA - IDENTIFIED PHYSICAL HAZARDS

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

- | | | | |
|---------------------------------|--------------------------------|--|-----------------------------------|
| <input 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

1. Visual inspection during incoming & process.
2. Mesh filter 8, perforated plate, filter 1.5mm.
3. Metal Detector.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

1. Mesh filter 8 = per shift
2. Filter 1.5mm = per cleaning
3. Magnet detector = per cleaning/sterilization

Metal detection standards	Ferrous: <u>1.5</u> mm
	Non-Ferrous: <u>1.8</u> mm
	Stainless Steel: <u>2.5</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

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

DESCRIPTION of ALLERGENIC CONTROLS

- Control based on Global Food Allergen Policy Kraft Heinz, which includes:
 - Documented allergen management program
 - Identification of allergens, and intolerances and regional allergens
 - Product formulation and design
 - Ingredient supply chain control
 - Manufacturing control process
 - Label and ingredient declaration, customer communication
 - Allergen testing
 - Validation and verification of allergen

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:

Caustic soda (sodium hydroxide)

Alcohol 70%.

Nitric acid.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

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

Are adequate toilet and hand washing facilities provided? Yes No

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

What is the total number of staff employed on site? 524 permanent, 132 temporary

PEST CONTROL

Is a pest control contractor employed? Yes No

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

Number of yearly visits: Site based

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

HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs? Yes No

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

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

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

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

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

Please provide details: Yes, full threat assessment of supply chain has been conducted and tested. It has been asse

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

Please provide details: Vulnerability assessment for raw materials has been done by Supply Chain Quality Mana

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: ddmmyy XbbY hh:tt (date month year e

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:

Procurement and R&D inform potential vendor through approved New Product Development form or Material Quality Confirmation Form. Vendor must fill out vendor questionnaire. SCQM will assess the risk and if required the vendor will be audited. If vendor not required to be audited or audit has been done by third party, vendor will go to

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:

Routine test conducted for every production batch based on release parameters and product specifications.

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Complaint procedure available with document number "H-TQ-PO-02.03.01 - Prosedur Penanganan Keluhan Pelanggan."
All complaints from consumer and customer received through email abc.cares@kraftheinz.com, hotline service 0800-11-43469 or sales/export representatives. All complaints are managed by Food Safety and Quality Corporate

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.

No recall due to food safety issue.

C E R T I F I C A T I O N

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: Dewi Iriani _____

Title: FSQ Manager - PT Heinz ABC Indonesia - Karawang _____

Today's Date: _____



SUPPLIER QUESTIONNAIRE

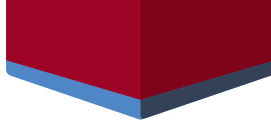
for

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.

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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:

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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: P.T. Heinz ABC Indonesia – West Java Today's Date: 18 August 2021
Factory Address: Jl. Bendungan Walahar, Klari, Karawang, West Java, 41371
City: Karawang Province: West Java Country: Indonesia
Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Keb
City: South Jakarta Province: Jakarta Country: Indonesia
FDA Registration No.: _____ DUNS No.: _____
FDA Establishment Id.: _____ Phone No.: 021-50857000
QC/QA's Name: Dewi Iriani E-mail: Dewi.Iriani@kraftheinz.com

SUPPLIER CLASS

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

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <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: ABC SPICY SWEET SOY SAUCE 12X275ML CAN Product No.: 810265
No. 02, Product Name: ABC SPICY SWEET SOY SAUCE 24x275ML USA Product No.: 810279
No. 03, Product Name: _____ Product No.: _____
No. 04, Product Name: _____ Product No.: _____
No. 05, Product Name: _____ Product No.: _____
No. 06, Product Name: _____ Product No.: _____

Resources

FDA Product Codes and Product Code Builder

FDA – IDENTIFIED BIOLOGICAL HAZARDS

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

- | | | | |
|--|---|---|---|
| <input checked="" type="checkbox"/> Bacillus cereus | <input checked="" 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 checked="" type="checkbox"/> S. aureus |
| <input checked="" 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

1. Heating process (min. holding time = 33mins, Pasteurization Temperature = 90°C)
2. Preservatives (min. 0.04% w/w)
3. Salt content (min. 4.20 % w/v)
4. Brix (min. 54 °Brix)
5. pH (<4.0)

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Holding time calculation check annually or when new formulation is introduced, temperature calibration and flow rate calibration 6-monthly.

FDA – IDENTIFIED CHEMICAL HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

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

- CGMPs
 Testing
 Other

DESCRIPTION of CRITICAL CONTROLS

Testing in an accredited external laboratory:

1. Heavy metal testing including Pb, Hg, Cd, As, Sn, in Finished Goods.
2. Other chemicals (3-MCPD, sulphite), in Finished Goods.
3. Pesticides testing in Raw Materials.
4. Mycotoxins testing in Raw Materials.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

Annual monitoring to an accredited external laboratory.

FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

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

- | | |
|---|---|
| <input type="checkbox"/> Recontamination with environmental pathogens. | <input type="checkbox"/> Bacterial pathogen survival of a lethal treatment. |
| <input type="checkbox"/> Bacterial growth and/or toxin formation due to lack of time / temperature control. | <input type="checkbox"/> Recontamination due to lack of container integrity. |
| <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging. | <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 ENVIRONMENTAL 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
<ol style="list-style-type: none"> 1. Pathogen testing for the finished product in an accredited external laboratory for Listeria sp. & Salmonella sp. 2. Environmental monitoring program for Listeria sp. & Salmonella sp.
<p style="text-align: center;">UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE</p> <hr/> <div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <p>Category:</p> <p>Category No.:</p> <p>Subcategory:</p> <p>Storage:</p> </div> <div style="width: 35%; text-align: right;"> <p>Note: Please fill the following</p> </div> </div>

FREQUENCY of CONTROL VALIDATION
<ol style="list-style-type: none"> 1. Annual monitoring for finished product. 2. Quarterly analysis for environmental monitoring, to an accredited external laboratory.

FDA - IDENTIFIED PHYSICAL HAZARDS

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

- | | | | |
|---------------------------------|--------------------------------|--|-----------------------------------|
| <input 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

1. Visual inspection during incoming & process.
2. Mesh filter 8, perforated plate, filter 1.5mm.
3. Metal Detector.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

1. Mesh filter 8 = per shift
2. Filter 1.5mm = per cleaning
3. Magnet detector = per cleaning/sterilization

Metal detection standards	Ferrous: <u>1.5</u> mm
	Non-Ferrous: <u>1.8</u> mm
	Stainless Steel: <u>2.5</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

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

DESCRIPTION of ALLERGENIC CONTROLS

- Control based on Global Food Allergen Policy Kraft Heinz, which includes:
 - Documented allergen management program
 - Identification of allergens, and intolerances and regional allergens
 - Product formulation and design
 - Ingredient supply chain control
 - Manufacturing control process
 - Label and ingredient declaration, customer communication
 - Allergen testing
 - Validation and verification of allergen

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:

Caustic soda (sodium hydroxide)

Alcohol 70%.

Nitric acid.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

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

Are adequate toilet and hand washing facilities provided? Yes No

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

What is the total number of staff employed on site? 524 permanent, 132 temporary

PEST CONTROL

Is a pest control contractor employed? Yes No

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

Number of yearly visits: Site based

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

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Are records maintained for all CCPs? Yes No

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

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

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

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

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

Please provide details: Yes, full threat assessment of supply chain has been conducted and tested. It has been asse

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

Please provide details: Vulnerability assessment for raw materials has been done by Supply Chain Quality Mana

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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: ddmmyy XbbY hh:tt (date month year e

RAW MATERIAL

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

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Procurement and R&D inform potential vendor through approved New Product Development form or Material Quality Confirmation Form. Vendor must fill out vendor questionnaire. SCQM will assess the risk and if required the vendor will be audited. If vendor not required to be audited or audit has been done by third party, vendor will go to

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

If yes, please describe fully.

No recall due to food safety issue.

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< CONFIRM CERTIFICATION - Required

Representative's Name: Dewi Iriani _____

Title: FSQ Manager - PT Heinz ABC Indonesia - Karawang _____

Today's Date: _____



SUPPLIER QUESTIONNAIRE

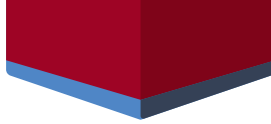
for

U.S. IMPORT ENTRY

UNDER FSVP



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CONTACT

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GENERAL INFORMATION

Company Name: P.T. Heinz ABC Indonesia – West Java Today's Date: 18 August 2021
Factory Address: Jl. Bendungan Walahar, Klari, Karawang, West Java, 41371
City: Karawang Province: West Java Country: Indonesia
Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Keb
City: South Jakarta Province: Jakarta Country: Indonesia
FDA Registration No.: _____ DUNS No.: _____
FDA Establishment Id.: _____ Phone No.: 021-50857000
QC/QA's Name: Dewi Iriani E-mail: Dewi.Iriani@kraftheinz.com

SUPPLIER CLASS

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

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <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: ABC SPICY SWEET SOY SAUCE 12X275ML CAN Product No.: 810265

No. 02, Product Name: ABC SPICY SWEET SOY SAUCE 24x275ML USA Product No.: 810279

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

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

- | | | | |
|--|---|---|---|
| <input checked="" type="checkbox"/> Bacillus cereus | <input checked="" 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 checked="" type="checkbox"/> S. aureus |
| <input checked="" 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

1. Heating process (min. holding time = 33mins, Pasteurization Temperature = 90°C)
2. Preservatives (min. 0.04% w/w)
3. Salt content (min. 4.20 % w/v)
4. Brix (min. 54 °Brix)
5. pH (<4.0)

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Holding time calculation check annually or when new formulation is introduced, temperature calibration and flow rate calibration 6-monthly.

FDA – IDENTIFIED CHEMICAL HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

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

- CGMPs
 Testing
 Other

DESCRIPTION of CRITICAL CONTROLS

Testing in an accredited external laboratory:

1. Heavy metal testing including Pb, Hg, Cd, As, Sn, in Finished Goods.
2. Other chemicals (3-MCPD, sulphite), in Finished Goods.
3. Pesticides testing in Raw Materials.
4. Mycotoxins testing in Raw Materials.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

Annual monitoring to an accredited external laboratory.

FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIRONMENTAL 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

1. Pathogen testing for the finished product in an accredited external laboratory for Listeria sp. & Salmonella sp.
2. Environmental monitoring program for Listeria sp. & Salmonella sp.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

1. Annual monitoring for finished product.
2. Quarterly analysis for environmental monitoring, to an accredited external laboratory.

FDA - IDENTIFIED PHYSICAL HAZARDS

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

- | | | | |
|---------------------------------|--------------------------------|--|-----------------------------------|
| <input 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

1. Visual inspection during incoming & process.
2. Mesh filter 8, perforated plate, filter 1.5mm.
3. Metal Detector.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

1. Mesh filter 8 = per shift
2. Filter 1.5mm = per cleaning
3. Magnet detector = per cleaning/sterilization

Metal detection standards	Ferrous: <u>1.5</u> mm
	Non-Ferrous: <u>1.8</u> mm
	Stainless Steel: <u>2.5</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

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

DESCRIPTION of ALLERGENIC CONTROLS

- Control based on Global Food Allergen Policy Kraft Heinz, which includes:
 - Documented allergen management program
 - Identification of allergens, and intolerances and regional allergens
 - Product formulation and design
 - Ingredient supply chain control
 - Manufacturing control process
 - Label and ingredient declaration, customer communication
 - Allergen testing
 - Validation and verification of allergen

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:

Caustic soda (sodium hydroxide)

Alcohol 70%.

Nitric acid.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

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

Are adequate toilet and hand washing facilities provided? Yes No

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

What is the total number of staff employed on site? 524 permanent, 132 temporary

PEST CONTROL

Is a pest control contractor employed? Yes No

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

Number of yearly visits: Site based

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

HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs? Yes No

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

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

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

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

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

Please provide details: Yes, full threat assessment of supply chain has been conducted and tested. It has been asse

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

Please provide details: Vulnerability assessment for raw materials has been done by Supply Chain Quality Mana

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: ddmmyy XbbY hh:tt (date month year e

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:

Procurement and R&D inform potential vendor through approved New Product Development form or Material Quality Confirmation Form. Vendor must fill out vendor questionnaire. SCQM will assess the risk and if required the vendor will be audited. If vendor not required to be audited or audit has been done by third party, vendor will go to

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:

Routine test conducted for every production batch based on release parameters and product specifications.

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Complaint procedure available with document number "H-TQ-PO-02.03.01 - Prosedur Penanganan Keluhan Pelanggan."
All complaints from consumer and customer received through email abc.cares@kraftheinz.com, hotline service 0800-11-43469 or sales/export representatives. All complaints are managed by Food Safety and Quality Corporate

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.

No recall due to food safety issue.

C E R T I F I C A T I O N

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: Dewi Iriani _____

Title: FSQ Manager - PT Heinz ABC Indonesia - Karawang _____

Today's Date: _____



SUPPLIER QUESTIONNAIRE

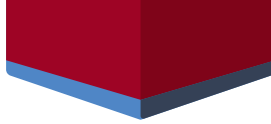
for

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: P.T. Heinz ABC Indonesia – West Java Today's Date: 18 August 2021
Factory Address: Jl. Bendungan Walahar, Klari, Karawang, West Java, 41371
City: Karawang Province: West Java Country: Indonesia
Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Keb
City: South Jakarta Province: Jakarta Country: Indonesia
FDA Registration No.: _____ DUNS No.: _____
FDA Establishment Id.: _____ Phone No.: 021-50857000
QC/QA's Name: Dewi Iriani E-mail: Dewi.Iriani@kraftheinz.com

SUPPLIER CLASS

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

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <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: ABC SPICY SWEET SOY SAUCE 12X275ML CAN Product No.: 810265
No. 02, Product Name: ABC SPICY SWEET SOY SAUCE 24x275ML USA Product No.: 810279
No. 03, Product Name: _____ Product No.: _____
No. 04, Product Name: _____ Product No.: _____
No. 05, Product Name: _____ Product No.: _____
No. 06, Product Name: _____ Product No.: _____

Resources

FDA Product Codes and Product Code Builder

FDA – IDENTIFIED BIOLOGICAL HAZARDS

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

- | | | | |
|--|---|---|---|
| <input checked="" type="checkbox"/> Bacillus cereus | <input checked="" 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 checked="" type="checkbox"/> S. aureus |
| <input checked="" 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

1. Heating process (min. holding time = 33mins, Pasteurization Temperature = 90°C)
2. Preservatives (min. 0.04% w/w)
3. Salt content (min. 4.20 % w/v)
4. Brix (min. 54 °Brix)
5. pH (<4.0)

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Holding time calculation check annually or when new formulation is introduced, temperature calibration and flow rate calibration 6-monthly.

FDA – IDENTIFIED CHEMICAL HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

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

- CGMPs
 Testing
 Other

DESCRIPTION of CRITICAL CONTROLS

Testing in an accredited external laboratory:

1. Heavy metal testing including Pb, Hg, Cd, As, Sn, in Finished Goods.
2. Other chemicals (3-MCPD, sulphite), in Finished Goods.
3. Pesticides testing in Raw Materials.
4. Mycotoxins testing in Raw Materials.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

Annual monitoring to an accredited external laboratory.

FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

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

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

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIRONMENTAL 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

1. Pathogen testing for the finished product in an accredited external laboratory for Listeria sp. & Salmonella sp.
2. Environmental monitoring program for Listeria sp. & Salmonella sp.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

1. Annual monitoring for finished product.
2. Quarterly analysis for environmental monitoring, to an accredited external laboratory.

FDA - IDENTIFIED PHYSICAL HAZARDS

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

- | | | | |
|---------------------------------|--------------------------------|--|-----------------------------------|
| <input 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

1. Visual inspection during incoming & process.
2. Mesh filter 8, perforated plate, filter 1.5mm.
3. Metal Detector.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

1. Mesh filter 8 = per shift
2. Filter 1.5mm = per cleaning
3. Magnet detector = per cleaning/sterilization

Metal detection standards	Ferrous: <u>1.5</u> mm
	Non-Ferrous: <u>1.8</u> mm
	Stainless Steel: <u>2.5</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

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

DESCRIPTION of ALLERGENIC CONTROLS

- Control based on Global Food Allergen Policy Kraft Heinz, which includes:
 - Documented allergen management program
 - Identification of allergens, and intolerances and regional allergens
 - Product formulation and design
 - Ingredient supply chain control
 - Manufacturing control process
 - Label and ingredient declaration, customer communication
 - Allergen testing
 - Validation and verification of allergen

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:

Caustic soda (sodium hydroxide)

Alcohol 70%.

Nitric acid.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

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

Are adequate toilet and hand washing facilities provided? Yes No

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

What is the total number of staff employed on site? 524 permanent, 132 temporary

PEST CONTROL

Is a pest control contractor employed? Yes No

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

Number of yearly visits: Site based

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

HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs? Yes No

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

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

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

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

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

Please provide details: Yes, full threat assessment of supply chain has been conducted and tested. It has been asse

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

Please provide details: Vulnerability assessment for raw materials has been done by Supply Chain Quality Mana

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: ddmmyy XbbY hh:tt (date month year e

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:

Procurement and R&D inform potential vendor through approved New Product Development form or Material Quality Confirmation Form. Vendor must fill out vendor questionnaire. SCQM will assess the risk and if required the vendor will be audited. If vendor not required to be audited or audit has been done by third party, vendor will go to

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:

Routine test conducted for every production batch based on release parameters and product specifications.

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Complaint procedure available with document number "H-TQ-PO-02.03.01 - Prosedur Penanganan Keluhan Pelanggan."
All complaints from consumer and customer received through email abc.cares@kraftheinz.com, hotline service 0800-11-43469 or sales/export representatives. All complaints are managed by Food Safety and Quality Corporate

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.

No recall due to food safety issue.

C E R T I F I C A T I O N

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: Dewi Iriani _____

Title: FSQ Manager - PT Heinz ABC Indonesia - Karawang _____

Today's Date: _____

Certificate ID10/79695

The management system of

PT HEINZ ABC Indonesia

Desa Walahar, Kecamatan Klari, Karawang, 41371, West Java, Indonesia

has been assessed and certified as meeting the requirements of

ISO 22000:2018



For the following activities

Manufacturing of Chili Sauce, Tomato Sauce and Other Sauce

Food Category - CIV - Processing of ambient stable products

This certificate is valid from 17 June 2021 until 23 February 2022 and remains valid subject to satisfactory surveillance audits.

Re-certification audit due 60 days prior to expiry date

Issue 5. Certified since 23 February 2010

Authorised by



0005

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

21HC 22000 2018 0421

Page 1 of 1



This document is issued by the Company subject to its General Conditions of Certification Services accessible at www.sgs.com/terms_and_conditions.htm. Attention is drawn to the limitations of liability, indemnification and jurisdictional issues established therein. The authenticity of this document may be verified at <http://www.sgs.com/en/certified-clients-and-products/certified-client-directory>. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.

Search Results

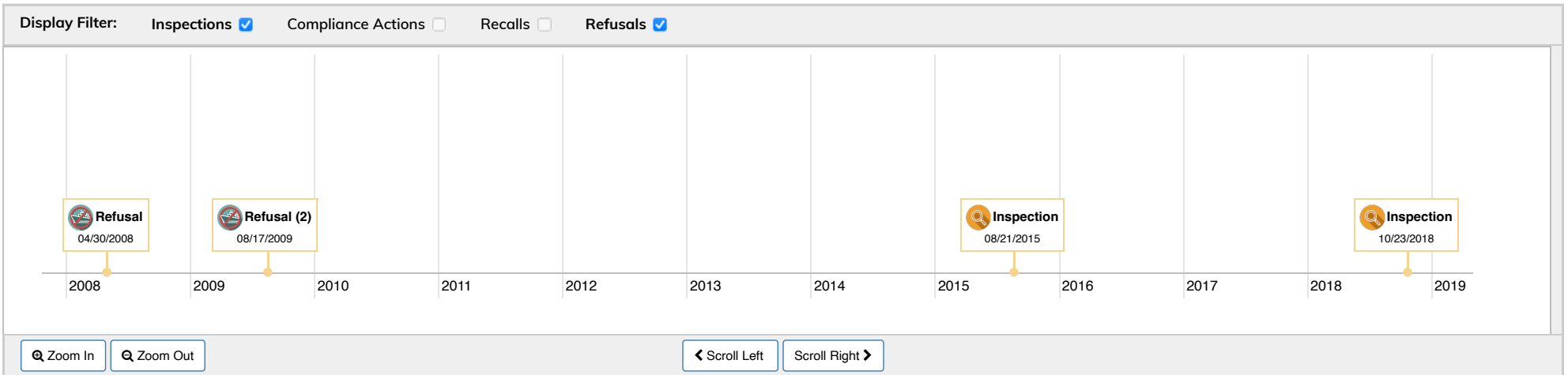
FEI Number	Firm Name	Physical Address	Mailing Address
3004280234	PT. Heinz ABC Indonesia	Desa Walahar - Kec. Klari Kab, Rt. 007/003; Jl. Bendungan Walahar, Karawang, Jawa Barat, 41371, ID	Desa Walahar - Kec. Klari Kab, Rt. 007/003; Jl. Bendungan Walahar, Karawang, Jawa Barat, 41371, ID

FEI Number
3004280234

Firm Name
PT. Heinz ABC Indonesia

Firm Address
Desa Walahar - Kec. Klari Kab, Rt. 007/003; Jl.
Bendungan Walahar
Karawang, Jawa Barat 41371
Indonesia

FDA Actions Timeline



3004280234 – **PT. Heinz ABC Indonesia**

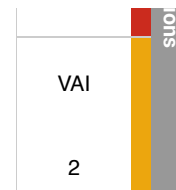
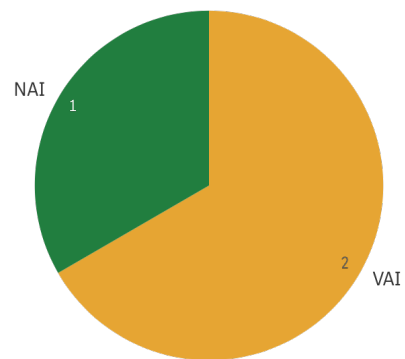
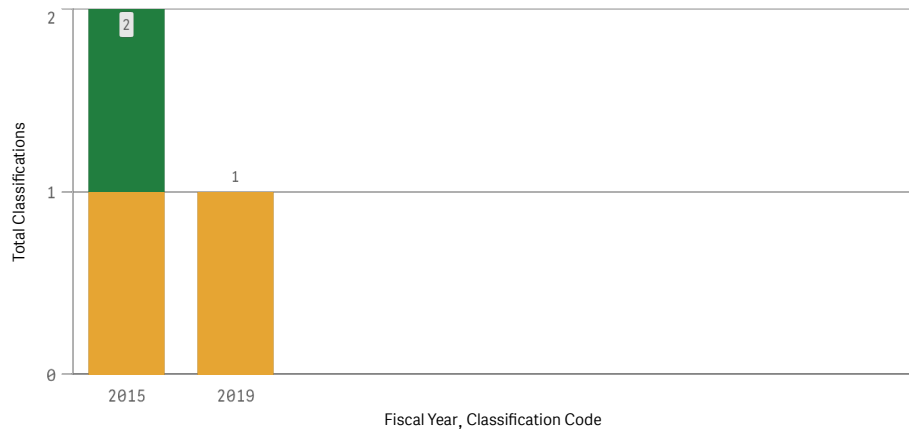
Inspections

Inspections	Classifications
2	3

Inspection Classifications by Fiscal Year
Fiscal Years: 2015 - 2019

Inspection Classifications by Type
Fiscal Years: 2015 - 2019

NAI	Classification
1	
OAI	



Inspections Details [Help](#)

Inspection ID	Inspection End Date	Project Area	Product Type	Classification
1069628	10/23/2018	Foodborne Biological Hazards	Food/Cosmetics	VAI
941370	08/21/2015	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI
941370	08/21/2015	Foodborne Biological Hazards	Food/Cosmetics	VAI

Inspections Citations Details

Inspection ID	Inspection End Date	Program Area	Act/CFR Number	Short Description	Long Description
1069628	10/23/2018	Foods	21 CFR 117.35(a)	Sanitary operations - Plant maintenance	You did not maintain your plant in a clean and sanitary condition and keep your plant in repair.
1069628	10/23/2018	Foods	21 CFR 117.80(a)(2)	Appropriate quality control operations	You did not have appropriate quality control operations to ensure that food is suitable for human consumption and food packaging materials are safe and suitable.
1069628	10/23/2018	Foods	21 CFR 117.135(a)(1)	Preventive Controls - Identify	You did not identify a preventive control for a hazard when one was needed.

*Citations data include Form FDA 483 citations and may not necessarily represent citations on final classification letters.

3004280234 – PT. Heinz ABC Indonesia

Compliance Actions

Warning Letters
0

Injunctions
0

Seizures
0

Actions by Percentage

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004280234 – PT. Heinz ABC Indonesia



Recalls

Recalled Products by Classification

No data found for the selected firm

Recall Events by Status

No data found for the selected firm

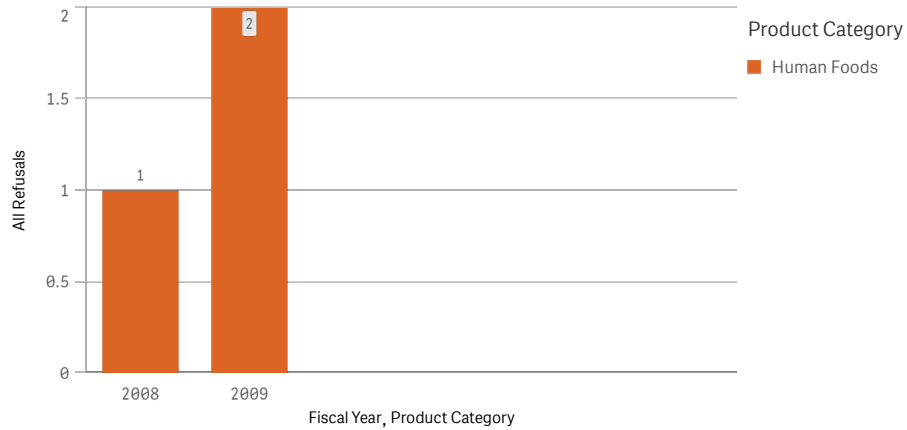
Recalls Details

No data found for the selected firm

Import Refusals

Refusals by Product Category

Fiscal Years: 2008 - 2009



Import Refusals Details

[Download Refusal Charges Reference](#)

Product Code and Description	Refused Date	Refusal Charges	Shipment ID
37JCT03 \ CHILI SAUCE	08/17/2009	83	655-1459654-7/2/1/
37JCT03 \ CHILI SAUCE	08/17/2009	83	655-1459654-7/3/1/
36BCT99 \ SYRUPS AND MOLASSES, N.E.C.	04/30/2008	11	T81-4348004-4/1/1/

3004280234 – PT. Heinz ABC Indonesia

Import Alerts

- Search results are not returned based on an exact match of the firm name. Users should review the search results to determine whether the firm appears in the Import Alert and that the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see [Import Alerts](#).

Import Alert 45-02

https://www.accessdata.fda.gov/CMS_IA/importalert_118.html

Notes: -CARMOISINE (FORMER EXT. D&C RED #10);PT Heinz ABC Indonesia Date Published

3004280234 – PT. Heinz ABC Indonesia

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](#).
- FDA has removed Medical Device Single Audit Program (MDSAP) audit reports, which are conducted by certified third-party auditors and may be considered in lieu of an FDA surveillance inspection, from the FDA Data Dashboard. FDA has determined that MDSAP audits do not meet the criteria for posting on the FDA Data Dashboard.



Date:12/28/2020 17:55:51

Created Date
2017-02-21 15:08:19.0

Created by
fus86158

Registration Expiration Date
2022-12-31

Registration Renewed Date
2020-12-28

Last Updated
2020-12-28

Registration Status Reason
Biennial Registration Renewal - 2018

Registration Status
VALID

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?
 Yes No

Section 1: Type of Registration

Facility Location: **Foreign Registration**

UPDATE OF REGISTRATION INFORMATION:

Registration Number: **18277563726** Pin No **EBhj32f7**

Are you the new owner of a previously registered facility?

Yes No

Previous Owner's Title:

Previous Owner's Name:

Previous Owner's Registration Number:

Section 2: Facility Name/Address Information

Facility Name
PT Heinz ABC Indonesia

Telephone Number
062 811 2141602

Facility Name Suffix
Company

Fax Number

Facility Street Address, Line 1
Jl. Bendungan Walahar

E-Mail Address
herry.herry@kraftheinzcompany.com

Facility Street Address, Line 2
Walahar, Klari

Unique Facility Identifier (UFI)
726684728

City
Karawang

State/Province/Territory
Jawa Barat

Zip Code (Postal Code)
41371

Country/Area
INDONESIA



Section 3: Preferred Mailing Address Information

Complete this section if different from Section 2 Facility Name/Address Information (OPTIONAL)

Is the preferred mailing address the same as the facility address (Section 2)? Yes

Name	Telephone Number
PT Heinz ABC Indonesia	062 811 2141602
Address, Line 1	Fax Number
Jl. Bendungan Walahar	
Address, Line 2	E-Mail Address
Walahar, Klari	herry.herry@kraftheinzcompany.com
City	
Karawang	
State/Province/Territory	
Jawa Barat	
Zip Code (Postal Code)	
41371	
Country/Area	
INDONESIA	

Section 4: Parent Company Name/Address Information

(If applicable and if different from Sections 2 and 3). If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
 Same as Preferred Mailing Address (Section 3)
 None of the above

Company Name	Telephone Number
PT Heinz ABC Indonesia	062 811 2141602
Company Name Suffix	Fax Number
Company	
Address, Line 1	E-Mail Address
Jl. Bendungan Walahar	herry.herry@kraftheinzcompany.com
Address, Line 2	
Walahar, Klari	
City	
Karawang	
State/Province/Territory	
Jawa Barat	
Zip Code (Postal Code)	
41371	
Country/Area	
INDONESIA	



Section 5: Facility Emergency Contact Information

If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
- Same as U.S. Agent Information (Section 7)
- None of the above

Individual's Title (Optional)

Emergency Contact Phone

001 310 8982180

Individual's Name (Optional)

E-Mail Address

Fusion Gourmet, Inc.

steveliaw@fusiongourmet.com

Individual's Middle Name (Optional)

Job Title (Optional)

Individual's Last Name (Optional)

Section 6: Trade Names

(If this facility uses trade names other than that listed in Section 2 above, list them below (e.g., "Also doing business as," "Facility also known as"))

Are there alternate trade names used by your facility in addition to the name provided in **Section 2: Facility Name/Address Information?**

- Yes
- No

Section 7: United States Agent

(To be completed by facilities located outside any state or territory of the United States, District of Columbia, or The Commonwealth of Puerto Rico)

Name

Telephone Number

Fusion Gourmet, Inc.

310 8982180

Address, Line 1

Emergency Contact Phone

690 W. Manville St

310 8982180

Address, Line 2

City

Compton

E-Mail Address

State/Province/Territory

steveliaw@fusiongourmet.com

California

Zip Code (Postal Code)

90220

Country/Area

UNITED STATES

Section 8: Seasonal Facility Dates of Operation (Optional)

Give the approximate dates that your facility is open for business, if its operations are on a seasonal basis (Optional).

Harvest 1

Start Month

End Month

Harvest 2

Start Month

End Month

Section 9: General Product Categories - Human/Animal/Both



Food for Human Consumption

Food for Animal Consumption

Section 9a: General Product Categories - Food for Human Consumption; and Type of Activity Conducted at the Facility

To be completed by all food facilities. Please see instructions for further examples. IF NONE OF THE MANDATORY CATEGORIES BELOW APPLY, SELECT BOX 37	Ambient Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks, grain elevators)	Refrigerated Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks)	Frozen Food Storage Warehouse / Holding Facility (e.g., storage facilities)	Acidified Food Process or	Low-Acid Food Process or	Interstate Conveyance Caterer / Catering Point	Contract Sterilizer	Labeler / Relabeler	Manufacturer / Processor	Packer / Repacker	Salvage Operator (Reconditioner)	Farm Mixed-Type Facility	Other Activity Conducted (Please Specify)
13. DRESSING AND CONDIMENTS ²¹ CFR 170.3 (n) (8), (12)]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Section 10: Owner, Operator, or Agent-in-Charge Information

Provide the following information, if different from all other sections on the form. If information is the same as another section of the form, check which section:

If information is the same as Section 2, check the box:

- Section 2 - Facility Address Information
- Section 3 - Preferred Mailing Address Information
- Section 4 - Parent Company Address Information
- Section 7 - US Agent Address Information
- None of the above

Name of Entity or Individual Who is the Owner, Operator, or Agent-in-Charge: Fusion Gourmet, Inc.

Address, Line 1
690 W. Manville St

Telephone Number
001 310 8982180

Address, Line 2

Fax Number

City
Compton

E-Mail Address
steveliaw@fusiongourmet.com

State/Province/Territory
California

Zip Code (Postal Code)
90220

Country/Area
UNITED STATES

Section 11: Inspection Statement

FDA will be permitted to inspect the facility at the time and in the manner permitted by the Federal Food, Drug, and Cosmetic Act.

Claudio Innocenti



Section 12: Certification Statement

The owner, operator, or agent-in-charge of the facility, or an individual authorized by the owner, operator, or agent-in-charge of the facility, must submit this form. By submitting this form to FDA, or by authorizing an individual to submit this form to FDA, the owner, operator, or agent-in-charge of the facility certifies that the above information is true and accurate. An individual (other than the owner, operator or agent-in-charge of the facility) who submits the form to the FDA also certifies that the above information submitted is true and accurate and that he/she is authorized to submit the registration on the facility's behalf. An individual authorized by the owner, operator, or agent-in-charge must below identify by name the individual who authorized submission of the registration. Under 18 U.S.C 1001, anyone who makes a materially false, fictitious, or fraudulent statement to the U.S. Government is subject to criminal penalties.

NAME OF PERSON SUBMITTING THIS REGISTRATION RENEWAL: Steve Liaw

CHECK ONE BOX

- A. INDIVIDUAL ASSOCIATED WITH THE INFORMATION IN SECTION 10 (STOP HERE, FORM IS COMPLETED)
- B. ANOTHER AUTHORIZED INDIVIDUAL

Address Information for the Authorizing Individual:

Individual's Name	Telephone Number
-N/A-	-N/A-
Address, Line 1	Fax Number
-N/A-	-N/A-
Address, Line 2	E-Mail Address
-N/A-	-N/A-
City	
-N/A-	
State/Province/Territory	
-N/A-	
Zip Code (Postal Code)	
-N/A-	
Country/Area	
-N/A-	

215 mm

215 mm

area lem

12mm

SWEET SOY SAUCE / SAUCE SOYA DOUCE

**Nutrition Facts
Valeur nutritive**

Per 1 tbsp (15 mL) / pour 1 c. à soupe (15 mL)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 70	
Fat / Lipides 0.1 g	0 %
Saturated / saturés 0g	0 %
+ Trans / trans 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 330 mg	14 %
Carbohydrate / Glucides 16g	5 %
Fibre / Fibres 1g	2 %
Sugars / Sucres 12 g	
Protein / Protéines 0.3g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	2 %

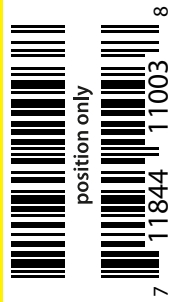
Ingredients: Sugar (contains sulphites), soy sauce extract (water, salt, soybeans 2.6%, wheat), water, salt, colour (plain caramel), preservative (sodium benzoate), acidity regulator (citric acid), thickener (xanthan gum).
Ingrediénts: Sucre (contient des sulfites), extrait de la sauce de soja (eau, sel, graines de soja 2.6%, blé), eau, sel, colorante (caramel ordinaire), conservateur (benzoate de sodium), régulateur de l'acidité (acide citrique), épaississant (gomme xanthane).
Contains: soy, wheat, and sulphites

Produced by / Produit Par:
PT. Heinz ABC Indonesia, Pasuruan
67154, Indonesia.

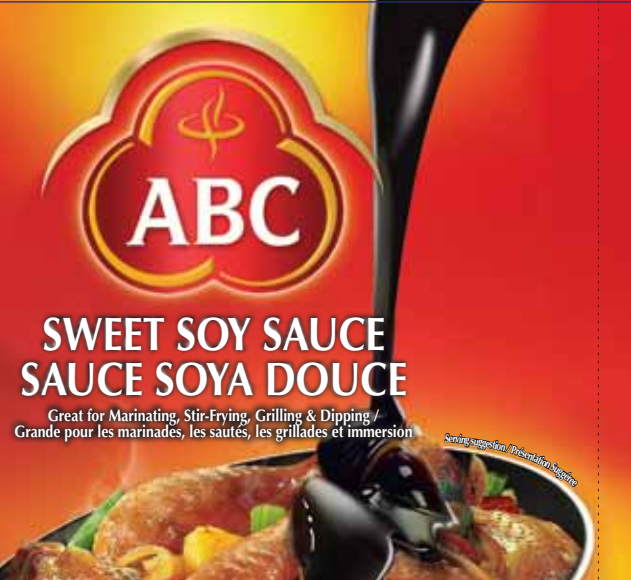
**PRODUCT OF INDONESIA /
PRODUIT DE L'INDONESIE**

Imported by / Importé par:
FUSION GOURMET, INC. USA,
Rancho Dominguez, CA 90220
www.abcsauces.com

**REFRIGERATE AFTER OPENING /
REFRIGERER APRES L'AVOIR OUVERT**



**Net content /
Contenu net
600 ml**



non printed area

77 mm

7mm

77 mm

FINAL ARTWORK APPROVAL



**Packaging Development
PT. Heinz ABC Indonesia**

Description : Label Sweet Soy 600ml CAN
Design by : Danar
Number of revision : 06
Date of last revision : 18 May, 2016
Remarks :
Countries : Canada
Revise : Importer Address

CHECK & APPROVED BY :

pack dev	export	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date :	date :	date :	date :	date :

Serving Size 15 ml
Servings Per Container 40

	15 ml	%DV	
Calories	70		
Calories from Fat	0		
Total Fat	0	0%	g
Saturated Fat	0	0%	g
Trans Fat	0		g
Cholesterol	0	0%	mg
Sodium	330	14%	mg
Total Carbohydrate	16	5%	g
Dietary Fiber	1	2%	g
Sugars	12		g
Protein	0.3		g
Vitamin A		0%	
Vitamin C		0%	
Calcium		2%	
Iron		2%	

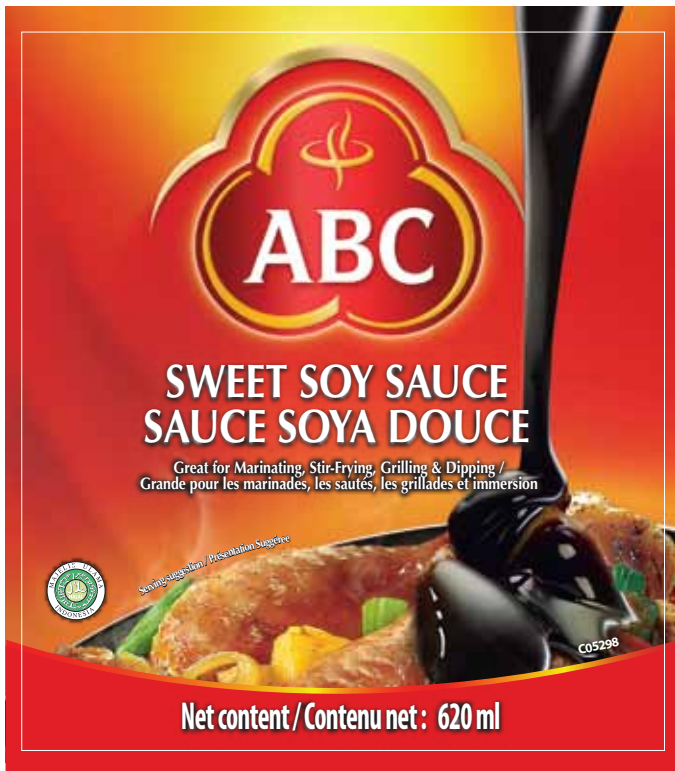
DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

Claudio Innocenti

Serving Size 15 ml
Servings Per Container 41

	15 ml	%DV	
Calories	70		
Calories from Fat	0		
Total Fat	0	0%	g
Saturated Fat	0	0%	g
Trans Fat	0		g
Cholesterol	0	0%	mg
Sodium	330	14%	mg
Total Carbohydrate	16	5%	g
Dietary Fiber	1	2%	g
Sugars	12		g
Protein	0.3		g
Vitamin A		0%	
Vitamin C		0%	
Calcium		2%	
Iron		2%	



70 mm

70 mm

SWEET SOY SAUCE / SAUCE SOYA DOUCE

Nutrition Facts Valeur nutritive	
Per 1 tbsp (15 mL) / pour 1 c. à soupe (15 mL)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 70	
Fat / Lipides 0.1 g	0 %
Saturated / saturés 0g	0 %
+ Trans / trans 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 330 mg	14 %
Carbohydrate / Glucides 16g	5 %
Fibre / Fibres 1g	2 %
Sugars / Sucres 12g	
Protein / Protéines 0.3g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	2 %

Produced by / Produit Par :
PT. Heinz ABC Indonesia
Pasuruan 67154, Indonesia.

**PRODUCT OF INDONESIA /
PRODUIT DE L'INDONESIE**

Imported by / Importé par:
FUSION GOURMET, INC. USA,
Rancho Dominguez, CA 90220.
www.abcsauce.com

**Best before: see front
(D-D-MM-YY) / A
consommer de préférence
avant le: voir l'avant.**

**REFRIGERATE AFTER
OPENING / REFRIGERER
APRES L'AVOIR OUVERT**

position only

711844110618

FINAL ARTWORK APPROVAL

Description : Label Sweet Soy 620ml CAN

Design by : Danar

Number of revision : 06

Date of last revision : 18 May, 2016

Remarks :

Countries : Canada

Revise : Importer Address

**Packaging Development
PT. Heinz ABC Indonesia**

CHECK & APPROVED BY :

pack dev	export	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date: _____	date: _____	date: _____	date: _____	date: _____



Sweet Soy

SAUCE SOYA DOUCE

BBQ SAUCE, MARINADE, STIR-FRY, GLAZE & DIP



MADE FROM SUN-DRIED PALM TREE SUGAR

Depth of Flavor & Color
Marinate meat, seafood, tofu, tempeh & vegetables with Bali's Best Sweet Soy, garlic, pepper, sesame oil & fresh lime. Then grill or stir-fry.



INGREDIENTS:
Sugars (palm sugar (contains sulfites), sugar), soy sauce extract (water, salt, soybeans 2.6% wheat), water, salt, colour, (plain caramel), preservative (sodium benzoate), acidity regulator (citric acid), thickener (xanthan gum).
Ingredients: Sucres (sucre de palme (contient des sulfites), sucre), extrait de la sauce de soja (eau, sel, graines de soja 2.6%, blé), eau, sel, colorante (caramel ordinaire), conservateur (benzoate de sodium), régulateur de l'acidité (acide citrique), épaississant (gomme xanthane).

Contains: soy, wheat, sulphites. **Contient:** soja, blé, sulfites

PRODUCT OF INDONESIA
PRODUIT DE L'INDONESIE
Best before see date on front
A consommer de préférence avant le: voir l'avant.
DIST. BY FUSION GOURMET, INC.
RANCHO DOMINGUEZ, CA 90220 USA
PRODUCT OF INDONESIA.



NET CONTENTS: 1.13 GAL (4.3L)

Nutrition Facts Valeur nutritive

Per 1 tbsp (15 mL)
pour 1 c à soupe (15 mL)

Calories 70

* DV = Daily Value
* VQ = valeur quotidienne

	% DV* / % VQ*		% DV* / % VQ*
Fat / Lipides 0 g	0 %	Protein / Protéines 0 g	
Saturated / saturés 0 g	0 %	Cholesterol / Cholestérol 0 mg	
+ Trans / trans 0 g		Sodium 350 mg	15 %
Carbohydrate / Glucides 16 g		Potassium 75 mg	2 %
Fibre / Fibres 1 g	4 %	Calcium 30 mg	2 %
Sugars / Sucres 9 g	9 %	Iron / Fer 0 mg	0 %

* 5% or less is a little, 15% or more is a lot / * 5% ou moins c'est peu, 15% ou plus c'est beaucoup

PRINT ALL COLORS WITH 4/COLOR PROCESS. BLUE DIELINE DOES NOT PRINT.



Fusion Gourmet Bali's Best

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

CONFIDENTIAL TREATMENT REQUESTED

Claudio Innocenti



ABC SWEET SOY SAUCE | RECIPES: ABCSAUCES.COM

Nutrition Facts
 Approx. 18 servings per container
 Serving size 1 tbsp (15 ml)

Amount per serving	Calories	70
	% Daily Value*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 350mg	15%	
Total Carbohydrate 16g	6%	
Dietary Fiber Less than 1g	2%	
Total Sugars 12g		
Includes 12g Added Sugars	24%	
Protein 0g		
Vitamin D 1.1mcg	8%	
Calcium 30mg	2%	
Iron 0mg	0%	
Potassium 100mg	2%	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR (PALM SUGAR, SODIUM METABISULFITE, SUGAR), SOY EXTRACT (WATER, SALT, SOYBEAN, WHEAT), WATER, SALT, CARAMEL COLOR, SODIUM BENZOATE (AS A PRESERVATIVE), CITRIC ACID, XANTHAN GUM.

CONTAINS: SOY & WHEAT


PRODUCED BY: PT. HEINZ ABC INDONESIA
 PRODUCT OF INDONESIA
 DISTRIBUTED BY: FUSION GOURMET, INC.
 RANCHO DOMINGUEZ, CA 90220
 REFRIGERATE AFTER OPENING

ABC
 Kraft Heinz

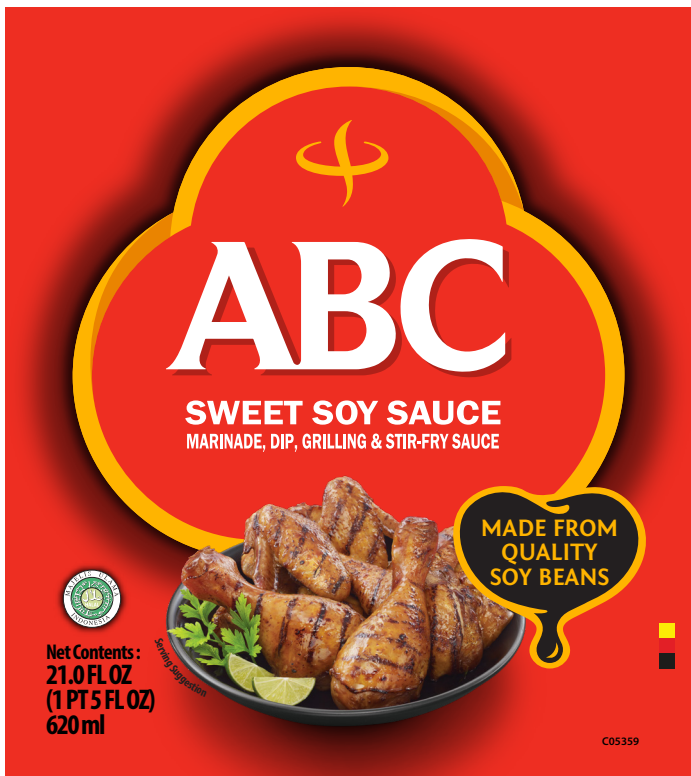
SIMPLE & HEALTHY RECIPE
 Marinate 1 lb chicken (thigh meat) or salmon with 6 Tbsp ABC® Sweet Soy, 2 tsp sesame oil, garlic, pepper & lime for 30 min., or overnight. Grill or broil at 450-500°F until done.

7 11844 11008 3

SEE BEST BY DATE ON PACKAGING.

FINAL ARTWORK APPROVAL  Packaging Development PT. Heinz ABC Indonesia	Description : Label Sweet Soy 275mL USA Design by : Marschshellyne Number of revision : 06 Date of last revision : 16 August 2018 Remarks : _____ Countries : USA Revision: BOP	CHECK & APPROVED BY :														
		<table border="1"> <thead> <tr> <th>pack dev</th> <th>export</th> <th>R&D / RA</th> <th>regulation country</th> <th>customer</th> </tr> </thead> <tbody> <tr> <td> point to be check : - Tech. Drawing </td> <td> - Product name - Distributor name - Address - barcode </td> <td> - Ingredient list - Nutrition Facts </td> <td> - layout, text - Ingredient list - Nutrition Facts - font size </td> <td> - layout - text - translation </td> </tr> <tr> <td>date :</td> <td>date :</td> <td>date :</td> <td>date :</td> <td>date :</td> </tr> </tbody> </table>	pack dev	export	R&D / RA	regulation country	customer	point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation	date :	date :	date :	date :
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date :	date :	date :	date :	date :												

Claudio Innocenti



ABC SWEET SOY SAUCE | RECIPES: ABCSAUCES.COM

Nutrition Facts	
Approx. 41 servings per container	
Serving size 1 tbsp (15 ml)	
Amount per serving	% Daily Value*
Calories	70
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 16g	6%
Dietary Fiber Less than 1g	2%
Total Sugars 12g	
Includes 12g Added Sugars	24%
Protein 0g	
Vitamin D 1.4mcg	8%
Calcium 30mg	2%
Iron 0mg	0%
Potassium 100mg	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.

INGREDIENTS: SUGAR (PALM SUGAR, SODIUM METABISULFITE, SUGAR), SOY EXTRACT (WATER, SALT, SOYBEAN, WHEAT), WATER, SALT, CARAMEL COLOR, SODIUM BENZOATE (AS A PRESERVATIVE), CITRIC ACID, XANTHAN GUM.

CONTAINS: SOY & WHEAT

PRODUCED BY: PT. HEINZ ABC INDONESIA
PRODUCT OF INDONESIA

DISTRIBUTED BY: FUSION GOURMET, INC.
RANCHO DOMINGUEZ, CA 90220

SEE BEST BY DATE ON PACKAGING
REFRIGERATE AFTER OPENING



position only


711844110618

C05359

SIMPLE & HEALTHY RECIPE

Marinate 1 lb chicken (thigh meat) or salmon with 6 Tbsp ABC® Sweet Soy, 2 tsp sesame oil, garlic, pepper & lime for 30 min, or overnight. Grill or broil at 450-500°F until done. **FOR MORE RECIPES: ABCSAUCES.COM**

NET CONTENTS: 21.0 FL OZ (1PT 5 FL OZ) 620ML

FINAL ARTWORK APPROVAL		CHECK & APPROVED BY :																						
 <p>Packaging Development PT. Heinz ABC Indonesia</p>	Description	: Label Sweet Soy 620ml USA	<table border="1"> <thead> <tr> <th>pack dev</th> <th>export</th> <th>R&D / RA</th> <th>regulation country</th> <th>customer</th> </tr> </thead> <tbody> <tr> <td>point to be check : - Tech. Drawing</td> <td>- Product name - Distributor name - Address - barcode</td> <td>- Ingredient list - Nutrition Facts</td> <td>- layout, text - Ingredient list - Nutrition Facts - font size</td> <td>- layout - text - translation</td> </tr> <tr> <td>date :</td> <td>date :</td> <td>date :</td> <td>date :</td> <td>date :</td> </tr> </tbody> </table>	pack dev	export	R&D / RA	regulation country	customer	point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation	date :	date :	date :	date :	date :	Design by	: Marschshellyne				
	pack dev	export		R&D / RA	regulation country	customer																		
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	date :	date :	date :	date :	date :																			
	Number of revision	: 06																						
Date of last revision	: 16 August 2018																							
Remarks	:																							
Countries : USA																								
revise : BOP																								

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

ABC SWEET SOY SAUCE | VISIT ABCSAUCES.COM FOR MORE RECIPES

Nutrition Facts

40 servings per container
Serving size 1 tbsp (15 ml)

Amount per serving
Calories 70

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 16g	6%
Dietary Fiber Less than 1g	2%
Total Sugars 12g	
Includes 12g Added Sugars	24%
Protein 0g	
Vitamin D 1.4mcg	8%
Calcium 30mg	2%
Iron 0mg	0%
Potassium 100mg	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.

INGREDIENTS: SUGAR (PALM SUGAR, SODIUM METABISULFITE, SUGAR), SOY EXTRACT (WATER, SALT, SOYBEAN, WHEAT), WATER, SALT, CARAMEL COLOR, SODIUM BENZOATE (AS A PRESERVATIVE), CITRIC ACID, XANTHAN GUM. **CONTAINS: SOY & WHEAT**

PRODUCED BY: PT. HEINZ ABC INDONESIA
 PRODUCT OF INDONESIA

SEE BEST BY DATE ON PACKAGING
 REFRIGERATE AFTER OPENING

DISTRIBUTED BY: FUSION GOURMET, INC.
 RANCHO DOMINGUEZ, CA90220

SIMPLE & HEALTHY RECIPE

Marinate 1 lb chicken (thigh meat) or salmon with 6 Tbsp ABC® Sweet Soy, 2 tsp sesame oil, garlic, pepper & lime for 30 min. or overnight. Grill or broil at 450-500°F until done.

FOR MORE RECIPES: ABCSAUCES.COM

position only

711844110038




Net Contents:
20.3 FL OZ
(1 PT 4.3 FL OZ)
600 ml



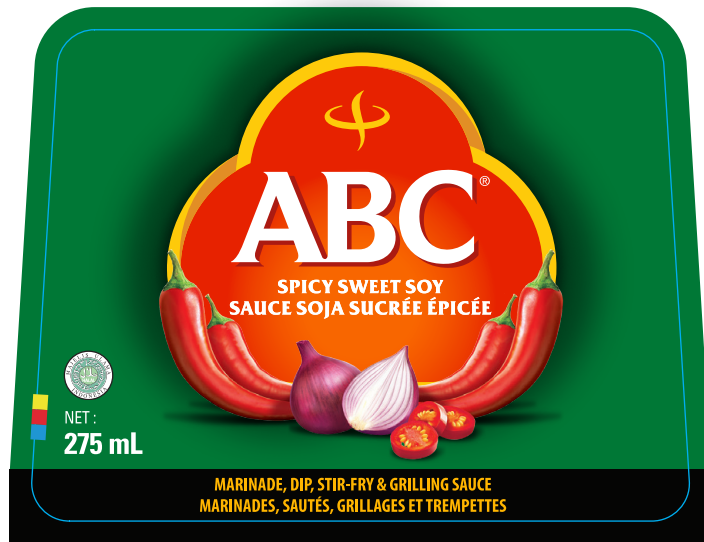
MADE FROM
 QUALITY
 SOY BEANS

C05379

FINAL ARTWORK APPROVAL		CHECK & APPROVED BY :					
 <p>Packaging Development PT. Heinz ABC Indonesia</p>	Description	: Label Sweet Soy 600mL USA	pack dev	export	R&D / RA	regulation country	customer
	Design by	: Marschshellyne	point to be check :				
	Number of revision	: 06	- Tech. Drawing	- Product name	- Ingredient list	- layout, text	- layout
	Date of last revision	: 16 August 2018	- Distributor name	- Address	- Nutrition Facts	- Ingredient list	- text
	Remarks	:	- barcode			- Nutrition Facts	- translation
Countries	: USA				- font size		
Revision	: BOP		date :	date :	date :	date :	date :

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

Claudio Innocenti



SPICY SWEET SOY / SOJA SUCRE EPICE

Nutrition Facts Valeur nutritive	
Per 1 tbsp (15 mL) pour 1 c. à soupe (15 mL)	
Calories 50	% Daily Value* * valeur quotidienne
Fat / Lipides 0 g	0%
Saturated / saturés 0 g	0%
* Trans / Trans 0 g	
Carbohydrate / Glucides 12 g	4%
Fibre / Fibres 1 g	3%
Sugars / Sucres 7 g	7%
Protein / Protéines 0 g	
Cholesterol / Cholestérol 4 g	
Sodium 340 g	15%
Potassium 60 mg	1%
Calcium 15 mg	0%
Iron / Fer 0 mg	2%

* 5% or less is a little / 5% ou moins c'est peu
15% or more is a lot / 15% ou plus c'est beaucoup

Ingredients: sweet soy sauce (palm sugar (contains sulphite), sugar, soybeans, wheat, chili, water, shallot, salt, modified starch, caramel color, acidity regulator (acetic acid, citric acid), flavor enhancer (monosodium glutamate, disodium inosinate), xanthan gum, sodium benzoate (as a preservative), artificial flavor. Contains: soy, wheat, sulphite

Ingredients: Sauce soja sucrée (sucre de palme (contient sulfites), sucre, soja, blé), chili, eau, échalottes, sel, amidon modifié, caramel, régulateur de l'acidité (acide acétique, acide citrique), exhausteur de goût (glutamate monosodique, inosinate disodique), gomme xanthane, benzoate de sodium (comme conservateur), arôme artificiel. Contient: soja, blé, sulfite

Recipes / Recettes:
www.abcsauces.com

PRODUCT OF INDONESIA / PRODUIT DE L'INDONESIE
DISTRIBUTED BY / DISTRIBUÉ PAR: FUSION GOURMET.
PRODUCED BY / PRODUIT PAR: PT. HEINZ ABC INDONESIA

SEE LABEL FOR BEST BY DATE /
VOIR L'ÉTIQUETTE POUR LA DATE "MEILLEUR AVANT"
REFRIGERATE AFTER OPENING /
REFRIGÉRER APRES OUVERTURE

FINAL ARTWORK APPROVAL	Description : Spicy sweet soy 275ml CND	CHECK & APPROVED BY :				
		pack dev	export	R&D / RA	regulation country	customer
	Design by : Marschshellyne	point to be check : -Tech. Drawing	-Product name -Distributor name -Address -barcode	-Ingredient list -Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
	Number of revision : 07					
Packaging Development PT. Heinz ABC Indonesia	Date of last revision : 18 Apr 2019	date :	date :	date :	date :	date :
	Remarks : _____	date :	date :	date :	date :	date :
	Countries : CANADA					
	Revision: NF					

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

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

CONFIDENTIAL TREATMENT REQUESTED



SWEET SOY SAUCE / SAUCE SOJA DOUCE

Nutrition Facts Valeur nutritive	
Per 1 tbsp (15 mL) pour 1 c. à soupe (15 mL)	
Calories 70	% Daily Value*
Fat / Lipides 0 g	0%
Saturated / Saturés 0 g	0%
* Trans / Trans 0 g	
Carbohydrate / Glucides 16 g	5%
Fibre / Fibres 1 g	2%
Sugars / Sucres 12 g	12%
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 g	
Sodium 330 g	14%
Potassium 75 g	1%
Calcium 25 g	2%
Iron / Fer 0 g	0%

* 5% or less is a little / 5% ou moins c'est peu
15% or more is a lot / 15% ou plus c'est beaucoup

SEE LABEL FOR BEST BY DATE / VOIR L'ÉTIQUETTE POUR LA DATE "MEILLEUR AVANT"
REFRIGERATE AFTER OPENING / RÉFRIGÉRER APRÈS OUVERTURE

INGREDIENTS: SUGAR (PALM SUGAR (CONTAINS SULPHITE), SUGAR), SOY EXTRACT (WATER, SALT, SOYBEAN, WHEAT), WATER, SALT, CARAMEL COLOR, SODIUM BENZOATE (AS A PRESERVATIVE), CITRIC ACID, XANTHAN GUM.
CONTAINS : SOY, WHEAT, SULPHITE.


INGRÉDIENTS: SUCRE (SUCRE DE PALME (CONTIENT SULFITES), SUCRE), EXTRAIT DE SOJA (EAU, SEL, SOJA BLE), EAU, SEL, CARAMEL, BENZOATE DE SODIUM (COMME CONSERVATEUR), ACIDE CITRIQUE, GOMME XANTHANE, CONTIENT : SOJA, BLE, SULFITE

PRODUCT OF INDONESIA / PRODUIT DE L'INDONESIE

DISTRIBUTED BY / DISTRIBUÉ PAR:
FUSION GOURMET, INC

PRODUCED BY / PRODUIT PAR:
PT. HEINZ ABC INDONESIA

Recipes / Recettes:
www.abcsauces.com

FINAL ARTWORK APPROVAL  Packaging Development PT. Heinz ABC Indonesia	Description : Sweet soy sauce 275ml CND Design by : Marschshellyne Number of revision : 07 Date of last revision : 18 Apr 2019 Remarks : _____ Countries : CANADA Revision : NF	CHECK & APPROVED BY :														
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CONFIDENTIAL TREATMENT REQUESTED



335 mL CHILI



74 mm

ORIGINAL CHILI STYLE SAUCE / SAUCE GENRE CHILI ORIGINALE

Nutrition Facts per 1 tbsp (15 mL): **Calories 25**
 Fat 0 g (0%), Saturated Fat 0 g + Trans Fat 0 g (0%), Cholesterol 0 mg, Sodium 430 mg (18%), Carbohydrate 6 g (2%), Fibre 1 g (4%), Sugars 3 g, Protein 0.2 g. Vit A (2%), Vit C (50%), Calcium (0%), Iron (0%). % = % Daily Value

Valeur nutritive pour 1 tbsp (15 mL): **Calories 25**
 Lipides 0 g (0%), Lipides Saturat   0 g + Lipides Trans 0 g (0%), Cholest  rol 0 mg, Sodium 430 mg (18%), Glucides 6 g (2%), Fibres 1 g (4%), Sucres 3 g, Prot  ines 0.2 g. Vit A (2%), Vit C (50%), Calcium (0%), Fer (0%). % = % Valeur quotidienne

Ingredients: ground chili peppers, water, sugar, salt, garlic, modified tapioca starch, acetic acid, citric acid, ascorbic acid (to maintain colour), artificial flavour. **Ingredi  nts:** piments chilis broy  e, eau, sucrose, sel, ail, amidon tapioca modifi  , acide ac  tique, acide citrique, acide ascorbique (pour pr  server la couleur), ar  me artificiel.

PRODUCT OF INDONESIA / A consumer de pr  f  rence
 PRODUIT DE L'INDON  SIE / A consommer de pr  f  rence
 Imported by / Import   par:
 FUSION GOURMET, INC. USA. Rancho Dominguez, CA 90220.
 www.abcsauces.com

Best before: see front (DD-MM-YY)
 / A consommer de pr  f  rence avant le: voir l'avant.

REFRIGERATE AFTER OPENING
 / REFRIG  RER APRES L'AVOIR OUVERT

54 mm

Serving size 15 ml

	15 ml	%DV	
Calories	25		kcal
Calories from fat	0		kcal
Total Fat	0	0%	g
Saturated fat	0.0	0%	g
Trans fat	0		g
Cholesterol	0	0%	mg
Sodium	430	18%	mg
Carbohydrates	6	2%	g
Fiber	1	4%	g
Sugars	3		g
Protein	0.2		g
Vitamin A		2%	
Vitamin C		50%	
Calcium		0%	
Iron		0%	

FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Label chilli 335ml EU

Design by : Danar

Number of revision : 08

Date of last revision : May 18, 2016

Remarks :

Countries : Canada

revision: change importer address

CHECK & APPROVED BY :

pack dev	export	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date :	date :	date :	date :	date :

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

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

CONFIDENTIAL TREATMENT REQUESTED

Claudio Innocenti

335 mL CHILI EXTRA HOT



74 mm

54 mm

EXTRA HOT CHILI STYLE SAUCE / SAUCE EXTRA-PIQUANTE GENRE CHILI

Nutrition Facts per 1 tbsp (15 mL): **Calories 25**
 Fat 0 g (0%), Saturated Fat 0 g + Trans Fat 0 g (0%), Cholesterol 0 mg, Sodium 390 mg (16%), Carbohydrate 6 g (2%), Fibre 1 g (5%), Sugars 4 g, Protein 0.2 g. Vit A (4%), Vit C (2%), Calcium (0%), Iron (0%). % = % Daily Value

Valeur nutritive pour 1 tbsp (15 mL): **Calories 25**
 Lipides 0 g (0%), Lipides Saturés 0 g + Lipides Trans 0 g (0%), Cholestérol 0 mg, Sodium 390 mg (16%), Glucides 6 g (2%), Fibres 1 g (5%), Sucres 4 g, Protéines 0.2 g, Vit A (4%), Vit C (2%), Calcium (0%), Fer (0%). % = % Valeur quotidienne

Ingredients: ground chili peppers, sugar, water, garlic, salt, modified tapioca starch, acetic acid, monosodium glutamate, disodium guanylate, disodium inosinate, artificial flavour. **Ingredients:** piments chilis broyée, sucre, eau, ail, sel, amidon tapioca modifié, acide acétique, glutamate monosodique, guanylate disodique, inosinate disodique, arôme artificiel.

PRODUCT OF INDONESIA / Best before: see front (DD-MM-YY)
PRODUIT DE L'INDONESIE / A consommer de préférence avant le: voir l'avant.
 Imported by / Importé par: **REFRIGERATE AFTER OPENING / REFRIGERER APRES L'AVOIR OUVERT**
FUSION GOURMET, INC. USA,
 Rancho Dominguez, CA 90220.
 www.abcsauces.com

position only
 8 994907 00002 2

Serving size 15 ml

	15 ml	%DV	
Calories	25		kcal
Calories from fat	0		kcal
Total Fat	0	0%	g
Saturated fat	0	0%	g
Trans fat	0		g
Cholesterol	0	0%	mg
Sodium	390	16%	mg
Carbohydrates	6	2%	g
Fiber	1	5%	g
Sugars	4		g
Protein	0.2		g
Vitamin A		4%	
Vitamin C		2%	
Calcium		0%	
Iron		0%	

FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Extra hot chilli 335ml EU
 Design by : Danar
 Number of revision : 08
 Date of last revision : May 18, 2016
 Remarks :
 market : Canada
 revision: change importer address

CHECK & APPROVED BY :

pack dev	export	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date :	date :	date :	date :	date :

Claudio Innocenti

335 mL CHILI HOT & SWEET



74 mm

54 mm

HOT & SWEET CHILI STYLE SAUCE / SAUCE DOUCE ET PIQUANTE GENRE CHILI

Nutrition Facts per 1 tbsp (15 mL): **Calories 35**
 Fat 0 g (0%), Saturated Fat 0 g + Trans Fat 0 g (0%), Cholesterol 0 mg, Sodium 170 mg (7%), Carbohydrate 8 g (3%), Fibre 0 g (0%), Sugars 6 g, Protein 0.1 g. Vit A (2%), Vit C (2%), Calcium (0%), Iron (2%). % = % Daily Value

Valeur nutritive pour 1 tbsp (15 mL): **Calories 35**
 Lipides 0 g (0%), Lipides Saturés 0 g + Lipides Trans 0 g (0%), Cholestérol 0 mg, Sodium 170 mg (7%), Glucides 8 g (3%), Fibres 0 g (0%), Sucres 6 g, Protéines 0.1 g. Vit A (2%), Vit C (2%), Calcium (0%), Fer (2%). % = % Valeur quotidienne

Ingredients: sugar, water, ground chili peppers, white vinegar, salt, tomato paste, modified tapioca starch, garlic, acetic acid, citric acid, ascorbic acid (to maintain colour), artificial flavour. **Ingredients:** sucre, eau, piments chiliés broyés, vinaigre blanc, sel, pâte de tomate, amidon tapioca modifié, ail, acide acétique, acide citrique, acide ascorbique (pour préserver la couleur), arôme artificiel.

PRODUCT OF INDONESIA /
PRODUIT DE L'INDONESIE
 Imported by / Importé par:
FUSION GOURMET, INC. USA,
 Rancho Dominguez, CA 90220.
 www.abcsauces.com

Best before: see front (DD-MM-YY)
 / À consommer de préférence avant le voir l'avant.

REFRIGERATE AFTER OPENING
 / REFRIGERER APRES L'AVOIR OUVERT

8 994907 00003 9

Serving size 15 ml

	15 ml	%DV	
Calories	35		kcal
Calories from fat	0		kcal
Total Fat	0	0%	g
Saturated fat	0	0%	g
Trans fat	0		g
Cholesterol	0	0%	mg
Sodium	170	7%	mg
Carbohydrates	8	3%	g
Fiber	0	0%	g
Sugars	6		g
Protein	0.1		g
Vitamin A		2%	
Vitamin C		2%	
Calcium		0%	
Iron		2%	

FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Hot & Sweet 335mL USA
 Design by : Danar
 Number of revision : 08
 Date of last revision : May 18, 2016
 Remarks : _____
 USA _____
 rev: change importer address

CHECK & APPROVED BY :

pack dev	export	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date : _____	date : _____	date : _____	date : _____	date : _____

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES
 MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

Claudio Innocenti

104,998 mm



30.992 mm

78.948mm

75.818mm



74 mm

54 mm



FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Original Chili Sauce Label 335ml USA
Design by : Marschshellyne
Number of revision : 05
Date of last revision : 16 August 2019
Remarks :
Countries : USA
Revise : Ingredients

CHECK & APPROVED BY :

pack dev	export/MKT	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date :	date :	date :	date :	date :

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

CONFIDENTIAL TREATMENT REQUESTED

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

Claudio Innocenti

104,998 mm



30.992 mm

78,948mm

75. 818mm



74 mm

54 mm



FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Extra Hot Chili Sauce Label 335ml USA
 Design by : Marschshellyne
 Number of revision : 07
 Date of last revision : 16 August 2019
 Remarks :
 Countries : USA
 Revise : Ingredients

CHECK & APPROVED BY :

pack dev	export/MKT	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date : _____	date : _____	date : _____	date : _____	date : _____

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

CONFIDENTIAL TREATMENT REQUESTED

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

Claudio Innocenti

104,998 mm



30.992 mm

78.948mm

75.818mm



74 mm

54 mm



FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Hot & Sweet Chili Sauce Label 335ml USA
Design by : Marschshellyne
Number of revision : 07
Date of last revision : 16 August 2019
Remarks :
Countries : USA
Revise : Ingredients

CHECK & APPROVED BY :

pack dev	export/MKT	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date : _____	date : _____	date : _____	date : _____	date : _____

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT F5VP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

Claudio Innocenti

104,998 mm



30.992 mm

78.948 mm

75.818 mm



74 mm

54 mm



FINAL ARTWORK APPROVAL



Packaging Development
PT. Heinz ABC Indonesia

Description : Fried Chicken Chili Sauce Label 335ml USA
Design by : Marschshellyne
Number of revision : 03
Date of last revision : 16 August 2019
Remarks :
Countries : USA
Revise : BOP

CHECK & APPROVED BY :

pack dev	export/MKT	R&D / RA	regulation country	customer
point to be check : - Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
date : _____	date : _____	date : _____	date : _____	date : _____

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

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI. PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

Claudio Innocenti