UNITED SAFETY AGENTS

FSVP

COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

SUZHOU YOUI FOODS CO., LTD

Name of Foreign Supplier

FRIED DEHYDRATED VEGETABLES | FOR USE BY U.S. RECEIVING FACILITY

Name of Product

DECEMBER 09, 2021

Date of Initial Verification / Reverification

DECEMBER 10, 2022

Date of FSVP Plan Expiration

VERIFICAITON COMPLETE | APPROVED FOR IMPORT

Status of Review

NUMBER 01

Version

– Confidential –

TABLE *of* CONTENTS

NOTICE *of* REDACTION

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

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

Please contact United Safety Agents with any questions or concerns.

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

UNITED STATES CODE *of* FEDERAL REGULATIONS

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

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

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

Supplier: Suzhou Youi Foods Co., Ltd.

Product: Fried Vegetables | for use by U.S. Receiving Facility

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Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

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 Manufac turing Practice Regulation?
- ☐ **§1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- ☐ **§1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- ☒ **§1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

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

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

DESIGNATION *of* ROLES & SUMMARY *of* REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Ziba Nut Corporation FDA FEI: 3016047992

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

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

Mailing Address: 600 West Broadway, Suite 700

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

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

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

FOREIGN SUPPLIER &/OR MANUFACTURER *as defined by §1.500*

Company Name: Suzhou Youi Foods Co., Ltd. FDA FFR: 12578503248

Manufacturing Address: No. 15 Dongyuan Road, Jinting Town, Wuzhong District FDA FEI: 3004673522

City: Suzhou Province/Territory: Jiangsu, 215111 Country: China

Office Address: No. 15 Dongyuan Road, Jinting Town, Wuzhong District

City: Suzhou Province/Territory: Jiangsu, 215111 Country: China

Phone Number: +86 512 66377773 Email Address: nancy@youi.cn

Name *of* Representative*(s)*: Owen Wu Title: QA/QC

QUALIFIED INDIVIDUAL*(s)* & AGENT*(s)*

Agent/QI Name: Claudio Innocenti Signature: Claudio Innocenti

Title: Partner & Preventive Controls Qualified Individual. Date: Dec. 09, 2021

Agent/QI Name: William J. Barber Signature: W. J. Barber

Title: Preventive Controls Qualified Individual. Date: Dec. 09, 2021

SUMMARY *of* REVIEW

Details *of* Product(s)	*Is foreign supplier expected to implement controls for*			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Fried Vegetables, Bulk, for use by U.S. Receiving Facility. See Addendum for full list.	☒ Yes ☐ No ☐ *Undetermined*	☒ Yes ☐ No ☐ *Undetermined*	☒ Yes ☐ No ☐ *Undetermined*	Verified & Approved. — See Addendum.
	☒ FSVP Importer	☒ FSVP Importer	☐ FSVP Importer	
	☐ Disclosure	☐ Disclosure	☐ Disclosure	
	☐ Customer	☐ Customer	☐ Customer	

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

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Product: Fried Vegetables | for use by U.S. Receiving Facility

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Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

REGISTER *of* SUBSTANTIATING DOCUMENTS

HAZARD ANALYSIS

☒ *Requested* ☒ *Required* ☒ *Received* ☒ *Reviewed*

NOTES Suzhou Youi Foods Co., Ltd.'s HACCP Plan received.
Dated: 2009
Version: No. 2
Suzhou Youi Foods Co., Ltd.'s HACCP Risk Analysis received.
Dated: August, 2021.

ON-SITE AUDIT

☒ *Requested* ☐ *Required* ☒ *Received* ☒ *Reviewed*

NOTES Suzhou Youi Foods Co., Ltd.'s Global Standard for Food Safety Issue 8: Audit Report received.
Dated: April 2020.
Re-audit Due Date: April 2021 - new report requested.
Audit Grade: B Previous Audit Grade: B
Number of Major Non-conformities: 1. With corresponding corresponding action.
Number of Minor Non-conformities: 8. All with corresponding corresponding actions.
Note: We respectfully request that a full copy of the supplier's annual on-site audit report be provided.
Note: On-site audit report was not relied upon to approve this foreign supplier.

SAMPLING OR TESTING RESULTS

☒ *Requested* ☒ *Required* ☒ *Received* ☒ *Reviewed*

NOTES Pesticide Residue Certificate of Analysis received from supplier.
Dated: Sept. 2020. Laboratory: Concept Life Sciences.
Microbiological Certificate of Analysis received from supplier.
Dated: Aug. 2021. Laboratory: SGS
Heavy Metals Certificate of Analysis received from supplier.
Dated: Sept. 2020. Laboratory: Concept Life Sciences.
Note: We respectfully request that recent certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified biological and chemical hazards (preferably by an ISO 17025-accredited laboratory).

OTHER FOOD SAFETY RECORDS

☒ *Requested* ☒ *Required* ☒ *Received* ☒ *Reviewed*

NOTES Completed Foreign Supplier FSVP Questionnaire received.
Dated: Nov. 12,2021
Completed by: Linxi Gong (QC Supervisor)

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 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 regulations prior to import.

Supplier: Suzhou Youi Foods Co., Ltd.

Product: Fried Vegetables | for use by U.S. Receiving Facility

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

Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

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 recomended accord to their individually-marked time interval.

FACILITY FOOD SAFETY PLAN

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

HACCP PLAN / HARPC PLAN

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

ON-SITE AUDIT RESULTS

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

LABORATORY TESTING RESULTS

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

FDA REGISTRATION

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

FACILITY LICENSE

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

CA AU NZ

RECALL PLAN

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

PRODUCT LABEL

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

QUALIFICATIONS

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

IMPLEMENTATION RECORDS

- [x] if recall or import refusal occurs
- [x] if inspection occurs
- [ ] on an annual basis
- [ ] on a per-batch/shipment basis
- [ ] *other:*

FSVP QUESTIONNAIRE

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

NOTES

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

unitedsafetyagents.com/documents

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

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

RESULTS *of* EVALUATION

Date *of* Action	Description *of* Action
April 2013	FDA FACILITY INSPECTION Inspection Id: 829710 Project Area: Foodborne Biological Hazards. Food Composition, Standards, Labeling and Econ. Classification: No Action Indicated.
January 2014	IMPORT REFUSAL Product Code: 07AGT99 \ BAKED SNACK FOOD, N.E.C. Refusal Charges: 251,3421,34… Shipment ID: DP4-0714709-0/2/1/
July 2015	IMPORT REFUSAL Product Code: 03FGE07 \ RICE CRACKERS Refusal Charges: 251,3421,34… Shipment ID: N44-6015283-5/3/1/
December 2019	FDA FACILITY INSPECTION Inspection Id: 1119841 Project Area: Foodborne Biological Hazards. Food Composition, Standards, Labeling and Econ. Classification: No Action Indicated.
June 2019	RECALL INITIATED DUE TO IMPROPERLY DECLARED ALLERGENS Corrective actions taken, root analysis performed, new procedures put in place. See Addendum.
	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.
	The above history was taken into account during verification.

Covers: Suzhou Youi Foods Co., Ltd. FEI: 3004673522 Date: Dec. 09, 2021

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

Supplier: Suzhou Youi Foods Co., Ltd.

Product: Fried Vegetables | for use by U.S. Receiving Facility

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REVISION LOG *for* FSVP PLAN

Version No.	Date *of* Change	Description *of* Revision
No. 01	Dec. 09, 2021	Product and supplier underwent initial FSVP verification.

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.

This FSVP Plan covers the following products:

- Broad Beans with Skin (Salted)
- Broad Beans with Skin (Unsalted)
- Chickpeas (Salted)
- Fried Green Peas
- Roasted Black Beans (Salted)
- Roasted Edamame Green Beans (1% Salt)
- Roasted Edamame Green Beans (Salted)
- Roasted Edamame Green Beans (Unsalted)
- Sriracha Coated Green Peas
- Wasabi Peanuts
- White Wasabi Green Peas

ADDENDUM

NOTE

Product Label Reconditioning

On June 19, 2019, Ziba Nut Inc. was made aware that one of its customers did not list "soybeans" as a present allergen on their consumer-ready product packaging for Edamame Beans, Roasted and Salted product. Ziba Nut Inc. worked with customer and Suzhou Youi Foods Co., Limited to recondition bulk labeling. A full description of the incident and all implemented corrective actions have been attached below (page 32 and onward).

Ziba Nut Inc. will visually confirm that all bulk packaging clearly identifies any allergens present, prior to shipping product to customers.

Product Name (include brand name and generic name): Edamame Beans, Roasted and Salted Bulk.
Model, catalog, or product order numbers: Lot No. UI-19034618. Container No. CLHU8937611.
Description of product: Edamame 97.9%, Sea salt 1.5%, Soy bean oil 0.6%.
Unit Size: Two (5kg/11lb) aluminum foil bags in one cardboard carton/box (10kg/22lb net weight).
Container Description: Two aluminum foil bags in one cardboard carton/box.

FALCPA applies to both domestically manufactured and imported packaged foods that are subject to FDA regulation. FALCPA does not provide a definition for what it considers to be a “packaged food”. Ziba Nut Inc. does not import packaged food for retail sale or for direct distribution to consumers. Ziba Nut Inc. imports product in bulk form for institutional resale to food manufacturers, repackers, and own-label distributors, only. Institutional customers that purchase bulk edamame product are aware that edamame is soybeans (for example: the following wording is clearly displayed on Tropical Foods’ website with reference to the reconditonable product “. . . Edamame are young soybeans . . .” (see attached for full text). Ziba Nut Inc. has chosen to voluntarily recondition product’s label in an effort to protect consumers against the potential mislabeling of repacked product.

ADDENDUM

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Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on
05/13/2021

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

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti

AFDO

Certificate # 31d8ad94

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FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Animal Food

delivered by Lead Instructor

Charles Nolan

completed on
07/09/2020

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

Gerald Wojtala, Executive Director
International Food Protection Training Institute

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

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AAFCO Association of American Feed Control Officials

Certificate # 223faa17

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Joseph Corby, Executive Director
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Produce Safety
ALLIANCE

AFDO
ASSOCIATION OF FOOD & DRUG OFFICIALS
SINCE 1896

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:

PSA Grower Training Course

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

Class Number
NY-180712-GR
Grower ID Number
50447
Training Date and Location
7/12/2018–7/12/2018
Voorheesville, NY

Joseph Corby
Executive Director, AFDO

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

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09/14/2017

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FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

delivered by Lead Instructor

Amanda Evans

completed on

07/25/2017

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

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # 2d697331

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Mirasol Mohal

completed on
06/05/2019

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

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti

AFDO

Certificate # ed6f0b58

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

William Barber

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

tina coil

completed on
06/13/2017

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

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # 917b0241

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

RSPH
ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, VOICE AND PRACTICE

This is to certify that

William Barber

Has been awarded the

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

PASS

Date of Award
10 November 2016

VERNER WHEELOCK

Richard Burton
Head of Qualifications

Ofqual

526405 101116 1107147

RSPH

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

The Stewart Partnership

This is to Certify that

William James Barber

Successfully completed a Basic Principles of HACCP and Internal Auditing Course.

held at Elgar Foods Ltd, Tenbury Wells, from 17 - 18 February 2000

Partner.

Partners: Patrick S. Stewart, BSc, PhD, FIFDA and E. Delyse Stewart BA

The Stewart Partnership, 72, Burgess Wood Road South, Beaconsfield, Bucks, HP9 1EJ, UK
Phone +44 (0) 1494 678240

CERTIFICATE NUMBER 00/003

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

City & Guilds

NATIONAL VOCATIONAL QUALIFICATION

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

IS AWARDED TO

WILLIAM BARBER

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

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

M Howell
Chairman
The City and Guilds of London Institute

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

QCA
Qualifications and Curriculum Authority

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

Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

City & Guilds

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

IS AWARDED TO
WILLIAM BARBER

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

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

CONTINUED

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

M Howell
Chairman
The City and Guilds of London Institute

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

R01

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Supplier: Suzhou Youi Foods Co., Ltd. Product: Fried Vegetables | for use by U.S. Receiving Facility

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Nov. 02, 2021 Review End: Dec. 09, 2021

SUBSTANTIATING DOCUMENTS

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

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

苏州优尔食品有限公司

Suzhou Youi Foods Co., LTD.

HACCP

食品安全手册

FOOD SAFETY MANUAL

文件号：HACCP-01 版

本： 2.0

发放号：

Handing out NO.

审 核 _____ Review

批 准 _____ Approval

2009 年 11 月 30 日发布　　2009 年 12 月 01 日实施

0.1 目录 Catalogue

	worker responsibly and right				
1	范围 Range		7.2	前提方案 Premise scheme	
2	规范性引用文件 Standardization of reference document		7.3	实施危害分析的预备步骤 Hazard analysis of preliminary steps	
3	术语和定义 Term and definition		7.4	危害分析 hazard analysis	
4	食品安全管理体系 Food safety management system		7.5	操作性前提方案的建立 Establish operational prerequisite program	
4.1	总要求 General requirement		7.6	HACCP 计划的建立 Establish HACCP Plan	
4.2	文件要求 Document requirement		7.7	预备信息的更新、规定前提方案和 HACCP 计划的文件的更新 The ready information update HACCP plan documents update	
5	管理职责 Management responsibility		7.8	验证的策划 Verified plan	
5.1	管理承诺 Management promise		7.9	可追溯性系统 Traceability system	
5.2	食品安全方针、目标 Food safety policy goal		7.10	不符合控制 Inconformity control	
5.3	食品安全管理体系策划 The management system of food security		8	食品安全管理体系的确认、验证和改进 Haccp confirmation ,verified	

				And improve	
5.4	职责和权限 Management responsibility		8.1	总则 General rules	
5.5	食品安全小组组长 Group leader		8.2	控制措施组合的确认 Control rules confirmation	
5.6	沟通 Communication		8.3	监视和测量的控制 Control of monitor and measuring	
5.7	应急准备和响应 Emergency preparedness and reponse		8.4	食品安全管理体系的验证 Haccp verified	
5.8	管理评审 Management reviewer		8.5	改进 Improvement	
6	资源管理 Resources		9	程序文件目录 Program file catalogue	
6.1	资源提供 Resources supply				

0.2 关于食品安全手册 Food safety manual

0.2.1 食品安全手册的批准和授权 Food safety manual approval and authorization

食品安全手册是阐述本公司食品安全方针和描述食品安全管理体系的纲领性文件，本公司全体职工均应熟悉其规定和要求，并作为食品安全管理全过程的行动准则。在整个食品链中，作为顾客和认证机构对本公司的食品安全保证能力、执行情况和生产资格进行审核的依据。

Food safety manual is state food safety policy and describe food safety management system documents ,all worker need to know the regulations and

requirements,as for the full process action rules. In the whole food chain,it is as for the basis for checking food safety.

本食品安全手册按照GB/T22000—2006/ISO22000：2005 标准的原理建立本公司的食品安全管理体系，用于证实本公司具有向顾客提供符合顾客要求和适用的食品安全法律法规要求食品的能力，使食品安全在食品加工的全过程都得到有效和持续的控制。 食品安全管理体系程序文件、前提方案等是食品安全手册的支持性文件，具有和食品安全手册同等的效力。 为了保证公司食品安全管理体系的实施和保持，现决定任命姚哲源为食品安全小组组长（管理者代表），具体负责食品安全管理体系的工作。 食品安全小组组长（管理者代表）对违反食品安全手册规定要求的作业活动，有权发布停止生产的命令，不受成本和进度的约束，有权对食品安全问题进行调查，召开食品安全分析会。 食品安全小组组长（管理者代表）应定期研究、报告食品安全管理体系的运行情况、存在的问题和应采取的改进措施。 总经理对公司食品质量和食品安全管理工作负全责。

This Haccp manual is according to GB/T22000-2006/ISO22000:2005 Standard to set up our food safety system, and proving we have enough ability to meet clients food request and standard ,and sure the food production have a good control.Food safety Processing documents is effect with food safety manual .

In order to sure the food safety system carry out and keep up ,now we appoint YAOZHEYUAN for the food safety group leader ,and Responsible for the food safety system work.The group leader can stop any non-standard Job action ,any cost and process can not limit him .

Food safety group

General Manager

总经理：

0.2.2 食品安全手册及其管理 Food safety manual and management

0.2.2.1 依据及意义 Basis and significance

本食品安全手册是依据 GB/T22000—2006/ISO22000:2005 标准而编制的，是公司食品安全管理体系的基本纲领和行为准则。

This manual is be made according to GB/T22000-2006/ISO22000:2005, It is food safety system’s basic programme and action rules

0.2.2.2 编写及批准

0.2.2.2 Writing and approval

0.2.2.3 分发及控制

0.2.2.3 Handing out and control

0.2.2.3.1 本手册由品控部负责分发和控制，发放分“受控”和“非受控”两种，并由品控部保存手册的分发记录。

The PQC department send out it and control it ,and PQC send out and keep in the records.

0.2.2.3.2 本手册受控发放范围是按经总经理批准的发放范围进行发放，若有顾客或其它原因需要对外发放，则须总经理同意后，盖上“非受控”章后发放。

This manual handing out range is according to general manager approval ,if having any clients or other reason ,we will stamp it and send out when general manager agree it .

0.2.2.3.3 修改及作废 Modify and cancellation

a) 在手册使用期间，如有修改意见，各部门主管应汇总意见，及时反馈到品控部；品控部应定期对手册的适用性、有效性进行评审；必要时对手册予以修改；

When the manual using period ,if have any advice ,every department leader should give them advice and feed back to QC .Then the QC will revise it or not .

b) 本手册的修改，必须经原批准者审批后方为有效。若需其他人员审核，则应确保其得到相关背景资料，否则无效；

The manual revising ,need to the first approver checking ,then it is available ,otherwise no effect

c) 本手册的修改以项次修改的形式出现，由品控部收回原发放的受控食品安全手册，经总经理核准后销毁，保留一份底稿并盖上“作废”章，重新发放新版食品安全手册；

This manual revising is according to item form ,QC take back the manual ,after general manager approval it ,then destroy it ,and hand out new manual .

d) 凡作修改的手册，必须由品控部在文件修订履历表中给予明确记载；

All revising manual ,the QC will write down it clearly.

e) 对非受控手册不予跟踪修改。

We did not follow uncontrolled manual.

0.2.2.4 纪律与约束

Discipline and constraint

a) 手册持有者要妥善保管，不得丢失，禁止私自外传、外借和赠送他人。调离本公司时，必须归还品控部或办理交接手续；

The manual holder need to keep it careful , can not lose it .Prohibit out bound and give as a present .When the worker leaving company ,the worker need to hand back it to QC .

b）本手册是公司的受控文件，未经总经理的书面同意，任何单位、个人不得私自全部或部分复制。公司对违反者具有追究法律责任和起诉的权利；

This manual is company controlled document, anyone can not copy it .

c）本手册的解释权归苏州优尔食品有限公司

This manual power of interpretation is belong to Suzhou Youi Foods Co.,Ltd

0.3 公司概况 Company profile

1. 公司名称 Company name

中文：苏州优尔食品有限公司

英文：SUZHOU YOUI FOODS CO.，LTD

2. 厂址及厂房面积 厂址：苏州市吴中区金庭镇东园路 15 号 厂房面积：约 10000 平方米

Address and factory area .Address :NO.15 Dongyuan Road,Jinting Town,Wuzhong district ,Suzhou city .area:10000 sqm

3. 主要产品 Major products

焙烤豆果:Roasted beans and nuts related snacks.

苏州优尔食品有限公司，是一家专业从事豆果、坚果等休闲食品的专业生产厂商，公司于 2003 年正式注册成立， 自投产以来，本着“质量第一，信誉第一，客户至上，服务至上”理念，一直为人们提供一份“健康、营养、纯天然”绿色休闲食品而努力。
SUZHOU YOUI FOODS CO.，LTD is a leading manufacturer engaged in the production of beans and nuts related snacks ,the company has been established in 2003, since putting into production ,with its concept of “quality first ,reputation first ,client first ,service first”,always supply “healthy and nutritious and natural” snack foods to customers .

公司传承日本先进生产技术，从日本引进全套天然气焙烤流水线（全自动摇摆式烘烤机、全自动油炸机、全自动包装机及干燥机），同时公司大力研发新产品，不断地完善质保体系。

Company adopt Japan advanced production technology ,import whole sets of the natgas roasting production line(automatic swing type roasting line ,auto-frying line,automatic packing line and drying line) from Japan ,and the company research and development new products ,and continually improve the quality system .

先进的生产设备，创新的加工工艺，充分保证了产品高品质，更好的满足客户的需求。

Advanced production equipment , innovative processing technic that can sure high quality and can meet client request .

高质量、纯天然、无化学添加剂、无农残、无污染是优尔休闲豆果的生产宗旨。公司产品均在 GMP 车间生产， 并已通过 HACCP、ISO9001、OU Kosher、 BRC 质量保证体系认证，公司现有客户遍及美国、欧盟、澳洲、加拿大、中东、非洲、东南亚，深受当地消费者青睐. 公司 06 年初开拓国内市场以来，成功进入中国几大超市系统，在江、浙、沪、徽迅速发展，展示了公司中、高档休闲豆果、坚果专业制造商形象。

High quality ,pure natural ,no chemical additives , no pesticide residue ,no pollution is the youi company production purpose . The company workshop is GMP ,and have passed HACCP、ISO9001、OU Kosher、 BRC authentication .Now the company have many clients from more than 50 countries that they are from USA, Euro ,Australia ,Canada ,Middle east ,Africa ,South ease asia and so on .Now our company products have gone into china supermarket .The company expands market quickly in Jiangsu,Zhejiang and Shagnghai etc, showing the image of professional manufacturer for top grade beans and nuts snacks .

优尔公司坐落在享有太湖明珠之誉的西山宝岛上， 风光迤逦、景色迷人，季季有果， 是国家一级旅游度假区，也是国家级高新技术农业示范园区，更是有机食品、绿色食品、无公害食品生产加工基地。优越的地理环境，无污染的水源和原料，保证了优尔产品高品质

Youi company is located in XISHAN ISLAND ,this island scenery is good ,every season have the fruit ,it is the country A grade tourist holiday zone, also it is agriculture demonstration garden, also it is organic food production basic land . good environment ,free pollution source of water and sure the product high quality .

通讯地址：苏州市吴中区金庭镇东园路 15 号 邮政编码：

215111

Address: NO.15 Dongyuan Road, Jinting Town,Wuzhong district,Suzhou, Jiangsu, China.Postal code:215111

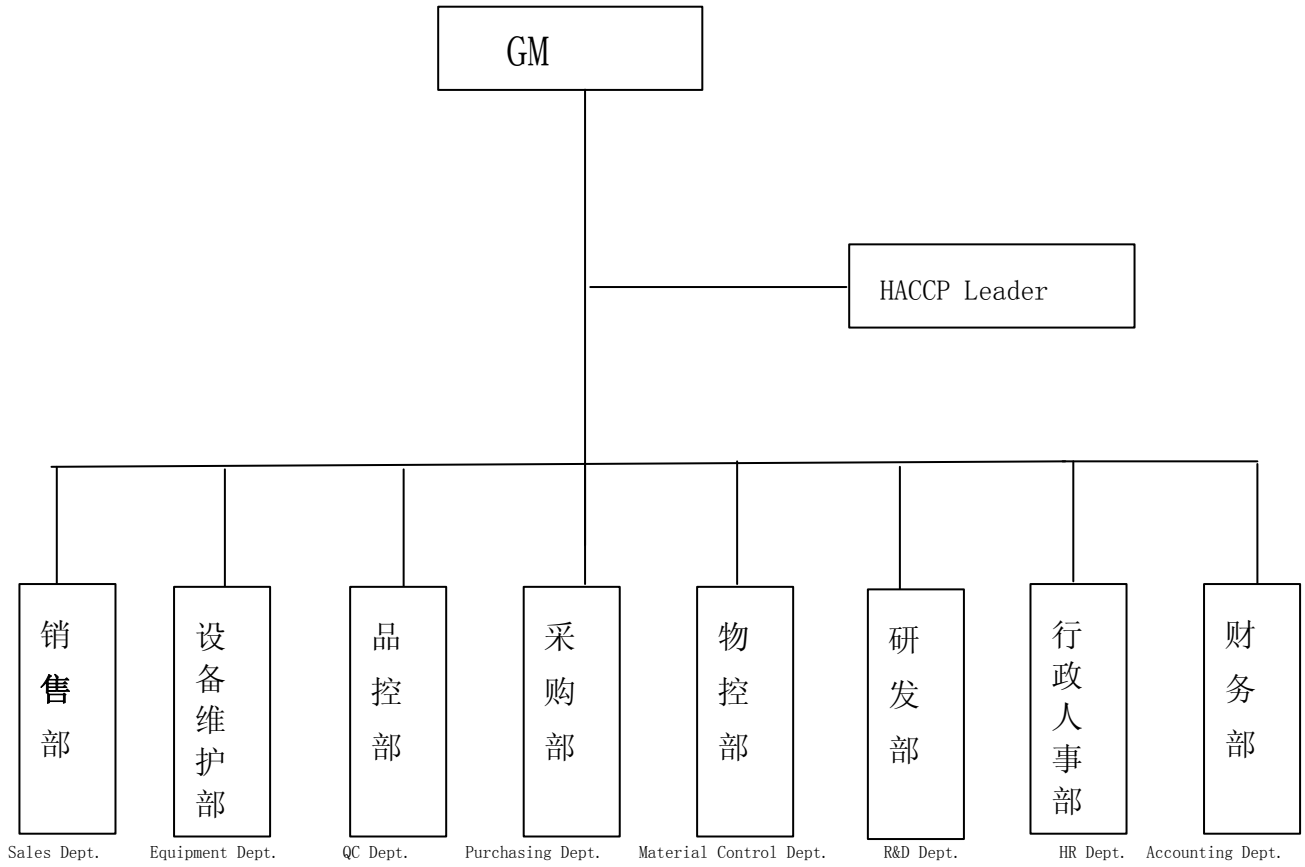
电　话：0512-66377777

Tel :0512-66377777

传　真：0512-66378937

Fax : 0512-66378937

0.4 食品安全管理体系组织结构图 Organizational Chart of HACCP System



0.5 食品安全管理体系职责分配表

HACCP responsibility Distribution Sheet

标准 条款 Standard Item	ISO22000 标准要求 ISO22000 Standard request	总经理 General Manager	食品安全组长 Haccp Leader	食品安全小组 Haccp group	品控部 QC	采购部 Purchase	物控部 production material control department	研发部 R&D	生产部 PD	工程维修部 ED	行政人事部 Personal

Ersonal	食品安全管理体系 HACCP										
4.1	总要求 General request	■	○	○	○	○	○	○	○	○	○
4.2	文件要求 Files request										
4.2.1	总则 General rules	○	■	○	▲	○	○	○	○	○	○
4.2.2	文件控制 File control	○	■	○	▲	○	○	○	○	○	○
4.2.3	记录控制 Records control	○	■	○	▲	○	○	○	○	○	○
5	管理职责 Management Responsiblity										
5.1	管理承诺 Management promise	■	○	○	○	○	○	○	○	○	○
5.2	食品安全方针 Food safety Policy	■	○	○	○	○	○	○	○	○	○
5.3	食品安全管理体系策划 scheme of system	■	▲	○	○	○	○	○	○	○	○
5.4	职责和权限 Responsibility and right	■	▲	○	○	○	○	○	○	○	○
5.5	食品安全小组组长 HACCP Leader	■	▲								
5.6	沟通 communication	○	■	▲	▲	▲	▲	○	○	○	○
5.7	应急准备和响应 Emergency ready & reponse	■	▲	▲	▲	○	○	○	▲	○	○
5.8	管理评审 management review	■	○	○	○	○	○	○	○	○	○
6	资源管理										

	Resource Management										
6.1	资源提供 Source supply	■	○	○	○	○	○	○	○	○	○
6.2	人力资源 HR	■	○	○	○	○	○	○	○	○	▲
6.3	基础设施 Base installation	■	○	○	○	○	○	○	○	▲	○
6.4	工作环境 Work environment	○	■	○	○	○	○	○	▲	○	○
7	安全产品的策划和实现										
7.1	总则 General rules	○	■	○	○	○	○	○	○	○	○
7.2	前提方案 Premise scheme	○	■	▲	○	○	○	○	○	○	○
7.3	实施危害分析的预备步骤 HZ steps										
7.3.1	总则 General rules	○	■	▲	○	○	○	○	○	○	○
7.3.2	食品安全小组 HACCP group	■	▲	○	○	○	○	○	○	○	○
7.3.3	产品特性 Product feature	○	■	▲	○	○	○	○	○	○	○
7.3.4	预期用途 Expecting using	○	■	▲	○	○	○	○	○	○	○
7.3.5	流程图、过程步骤和控制措施 Flow chart ,processing step ,control measure	○	■	▲	○	○	○	○	○	○	○
7.4	危害分析 Hazard analysis	○	■	▲	○	○	○	○	○	○	○

0.5 食品安全管理体系职能分配表（续） HACCP functional distribution Sheet

标准 条款 Standard item	ISO22000 标准要求 ISO22000 standard request	总经理 Manager	食品安全组长 HACCP leader	食品安全小组 HACCP group	品控部 QC	采购部 Purchase	储运部 SD	企划部 Layout	生产部 PD	工程维修部 ED	行政人事部 Personal
7.5	操作性前提方案的建立	○	■	▲	○	○	○	○	▲	○	○
7.6	HACCP 计划的建立										
7.6.1	HACCP 计划	○	■	▲	○	○	○	○	○	○	○
7.6.2	关键控制点（CCP）的确定 Making sure CCP	○	■	▲	○	○	○	○	○	○	○
7.6.3	关键控制点中关键限植的 确定 CCP limit data	○	■	▲	○	○	○	○	○	○	○
7.6.4	关键控制点的监视系统 CCP monitoring system	○	■	▲	▲	○	○	○	▲	○	○
7.6.5	监视结果超出关键限植时采取的措施 The measure for out Of CCP limit	○	■	▲	▲	○	○	○	▲	○	○
7.7	预备信息的更新、规定前提方案和 HACCP 计划的文件的更新 Renew the Haccp documents	○	■	▲	▲	○	○	○	○	○	○
7.8	验证策划 Verification Plan	○	■	▲	○	○	○	○	○	○	○
7.9	可追溯性系统 Traceability system	○	■	▲	▲	○	▲	○	▲	○	○
7.10	不符合控制										

	Inconformity Control										
7.10.1	纠正 correction	○	■	▲	▲	○	○	○	▲	○	○
7.10.2	纠正措施 Corrective action	○	■	▲	▲	○	○	○	▲	○	○
7.10.3	潜在不安全产品的处置 Dealing with potential unsefty	○	■	▲	▲	○	○	○	○	○	○
7.10.4	撤回 revocation	○	■	▲	▲	○	▲	○	○	○	○
8	食品安全管理体系的确认、验证和改进 Food safety management system confirmation verified &improvement										
8.1	总则 General rules	○	■	▲	○	○	○	○	○	○	○
8.2	控制措施组合的确认 Confirmation of control measure	○	■	▲	○		○	○	○	○	○
8.3	监视和测量的控制 Control of monitor &measure	○	■	○	▲	○	○	○	○	○	○
8.4	食品安全管理体系的验证 HACCP verified										
8.4.1	内部审核 internal check	○	■	○	○	○	○	○	○	○	○
8.4.2	单项验证结果的评价 Single item verified evaluation	○	■	▲	○	○	○	○	○	○	○
8.4.3	验证活动结果的分析 Activity result activity	○	■	▲	○	○	○	○	○	○	○
8.5	改进 Improvement	■	▲	○	○	○	○	○	○	○	○

注：■——分管领导或负责人 ； ▲——负责部门； ○——协作或执行部门
Note :branched leader or principal Responsible department executive agency

0.6 各部门及有关人员的职责和权限

Each department and the worker responsibility and right

① 总经理 General manager

1) 主持公司的全面工作；主持管理评审；

Hold the company work ,and management review

2) 任命食品安全小组组长；

Food safety group leader

3) 制定和颁布质量、食品安全方针；

Setting out and issue the policy of quality and food safety

4) 批准质量、食品安全目标；

Approving the goal of quality and food safety

5) 批准和颁布质量、食品安全手册，批准控制程序等管理体系文件；

Approving the document of quality and food safety manual .

6) 作为企业产品质量、食品安全第一责任人，确保对质量、食品安全管理体系进行策划，对企业的产品质量、食品安全负最终的责任；

As for the first person responsible of product quality and food safety , will sure the quality and food safety system plan ,he is responsible for the final duty for quality and food safety

落实组织机构，确保组织内的职责和权限得到确定和沟通；落实各级质量、食品安全生产责任制，充实管理人员；

Working for Organization,suring the communication and duty of the woker ,and administrative staff well

7) 保证为管理体系持续有效运行配备所需的资源与资金；

Sure the source and fund for the whole system

8) 贯彻国家方针、政策、法律、法规，主持重要的质量、食品安全、安全生产工作会议；

Carry out the country policy ,law and hold the meetings of product quality ,food safety and production work

9) 批准合格的供应商。

Approval standard supplier

② 食品安全小组组长（管理者代表） food safety group leader

1) 按 ISO22000 标准的要求建立、实施和维护食品安全管理体系；

According to ISO22000 standard request to set up and issue the food safety system

2) 向最高管理者报告管理体系的业绩以及管理体系需要改进的情况，在整个组织内提升对客户要求的认识，以最大限度的满足客户的需要；

Report the performance and improved station to chief ,and try to best to meet clients request

3) 负责就质量、食品安全管理体系的有关事宜与外部各方面进行联络；

Being responsible for contacting with outside for product quality and related things .

4) 审核目标方案，对重大改进项目的执行进行监督，研究推广各类管理方法及统计技术的应用；

Checking item scheme , supervised the important project ,research all kinds of management methods and using of statistical techniques

5) 审核管理手册和程序文件；

Checking management manual and process document

6) 管理食品安全小组并组织领导其工作；确保食品安全小组成员得到相关培训和教育；组织进行危害分析，组织制定操作性前提方案、HACCP 计划；组织对控制措施组合进行确认，组织监督实施，验证 HACCP 计划，组织对验证结果进行分析；

Managing the Haccp group ,sure the group worker’ s training and education .doing hazard analysis .analysis all kinds of result of haccp

7) 组织对现有文件进行评审；

Review the existing documents

8) 对记录控制情况进行评审；

Review the control of records

9) 主持内审，任命审核组长；

Preside over internal audit ,and appoint the leader of group

10) 组织管理评审。

Management review

③ 食品安全小组 Haccp Group

1) 组织制定应急处理机制与预案，监督应急处理工作的实施；

Setting out the emergency mechanism for handling, supervised the emergency handing work

2) 组织建立前提方案（PRP）、操作性前提方案（OPRP）；

Setting out PRP and OPRP

3) 组织危害分析，负责建立、修改 HACCP 计划；

Organized The HZ, be responsible for setting and revising the HACCP PLAN

4) 负责对控制措施组合进行确认；

Being responsible for confirmation of control measure

5) 负责监督 HACCP 计划的实施；

Being responsible for HACCP plan going well

6) 负责做好HACCP计划、操作性前提方案（OPRP）的确认工作；负责做好HACCP计划、前提方案的验证工作；负责做好单项验证结果的分析工作；

Doing HACCP plan well ,sure the OPRP ,doing analysis of single verification result.

7) 负责对不符合的控制处理、对纠正和预防措施的执行进行监督；处理产品质量、食品安全问题；

Being responsible for unmatched control treatment ,supervised the correction and prevention measures. Also dealing with product quality and food safety problems

8) 参与新产品的开发，在产品开发方案中体现食品安全专题内容；

Joining in the developing new products and showing the food safety special content

9) 组织做好工艺、产品变更的评审、验证、确认工作；负责对产品特性的更改、工艺的更改进行控制，并评价更改对产品特性、食品安全的影响；

Checking the technology and product changing well ,verify and sure the work .control the technology ,and evaluated the product feature and food safety effect .

10) 负责食品安全管理体系的更新控制。

Being responsible for the changing control for food safety system.

④ 各部门经理、主管

Every department manager and leader

1) 作为本条块/部门的管理负责人，有责任使本条块/部门人员充分理解质量、食品安全方针并使之贯彻执行；有责任持续改进本条块/部门的工作绩效；

As for the Haccp group leader ,the leader have the responsibility to understand the product quality and make sure the policy going well .

2) 规定所属人员的职责、权限及相应关系，并接受上级的监督和指导；

Stipulated the worker responsibility right and relation ,also accept the superior supervision and guide .

3) 制订本条块/部门的管理目标方案；组织开展及落实与本条块/部门相关的管理工作；负责组织本条块/部门的应急准备与响应以及事故的消除工作；组织整改本条块/部门管理中的不符合项；

Making this department management item scheme .and develop and put into practice for the management work .being responsible for this department emergency work ,and rectify and reform un-conformance item .

4) 遵守已确认适用的法律、法规及其他要求；负责对管理体系的运行进行自查；

Complying with law ,regulations and others request ,being responsible for checking management system .

5) 保证所属人员得到适当培训，指导、协调、监督和检查下属是否严格按规定的职责和程序工作；

Suring all the worker get the training ,guide ,supervision and checking understrapper follow the procedure or not.

6) 负责本条块/部门的节能降耗工作，对本部门的安全生产负全面责任。做好本条块/部门的消防和安全工作，减少疾病和工伤事故；

Being responsible for the whole work of this department .and doing fire-control and safety work well of this department ,cut down the illness and industrial accident.

7) 负责相应业务范围内的外部信息和本单位的信息交流，并配合品控部做好信息的交流、传递和处理工作；

Being responsible for the communication for information and outside information of scope of business ,cooperate with QC department for information communication and delivery and management work .

8) 确保本条块/部门的设施、工作环境能够满足工作和食品安全的需要。
Suring this department work environment can be meet work and food safety request .

9) 汇集、报告和处理员工意见和建议；

Collecting report and handling worker opinion and advise

10) 负责本条块/部门相关作业文件的编写、修订工作；负责本部门文件和记录的管理。

Being responsible for writing related document,revising work ,and managing the document and records

⑤ 品控部 QC department

1) 负责所有受控文件的发放和管理并指导各部门进行文件管理；

Being responsible for handing out all controlled document and managing and guiding all the documents

2) 负责记录的归口管理；

Being responsible for centralized management by specified departments of records

3) 负责体系文件、信息等更新的控制；

Being responsible for controlling system document and renewed information

4) 负责与食品安全管理体系有关的内、外部信息交流工作；

Being responsible for communication work of inner food safety system and outside

5) 负责监视和测量设备的管理；

Being responsible for management of monitor and measure equipment.

6) 组织制定与产品检验、食品安全有关的作业指导书并监督执行；

Making SOP about product checking and food safety and supervising it carry out .

7) 负责原料、中间产品及成品的检验和试验，并做好记录及出具检验报告；

Being responsible for raw materials and middle-products checking and testing ,also doing the report for the records

8) 按需要组织环境、工艺、卫生指标的监测；

According to organization environment ,technology and VHM to monitor .

9) 负责可追溯系统的建立；做好产品的检验和试验状态标识；

Being responsible for setting up traceability system .doing product checking well and testing condition .

10) 建立、实施和保持产品撤回程序；

Setting up ,carrying out and keeping cancel process of product

11) 负责对关键控制点、质量控制点的监控、管理情况进行巡回检查；

Being responsible for monitoring CCP,QCP ,proceeding patrol inspection for management station

12) 负责对关键控制点偏离期间生产的产品进行评估和处理；

Being responsible for evaluating and dealing with CCP out of period production

13) 负责不合格产品的处理和过程的监控；负责对监视、纠偏过程进行监督检查；

Being responsible for dealing with rejected products and monitor the process .supervising and checking correction process

14) 负责进行 CCP 点的验证工作，负责对关键控制点的纠偏措施进行验证；

Being responsible for verification work for CCP,and correction measure of CCP

15) 制定产品的技术标准，贯彻食品安全要求；

Making technical standard of product ,and following food safety request

16) 协助解决管理体系运行中出现的问题；协调处理出厂产品的质量问题；组织制定产品召回计划并监督实施；

Resolving the problems of system running .resolving the product quality problem .making recall plan and putting in to effect .

17) 协助行政人事部进行质量和食品安全知识培训；

Cooperate with administrative personnel department training quality and food safety knowledge

18) 负责对产品信息（数据）进行收集与分析；正确运用统计技术，为采取管理改进提供依据；

Being responsible for collecting the information and analysis .proper using the statistical techniques ,and supply basis for management improving .

19) 负责有关法律、法规文件的获取、确认及使用管理；负责监督执行法律法规和公司的管理制度；

Being responsible for getting laws and regulations documents ,and company management system.

20) 负责组织留样产品的管理及定期观察；

Being responsible for managing sample product and checking regular

21) 负责各类质量、食品安全事故的汇总统计上报工作，并建立事故挡案；

Being responsible for reporting work for all kinds of quality food safety accident, and setting up accident file .

22) 定期监督检查目标完成情况和对食品安全进行监测；

Supervising and checking completion of goal regular and monitor the food safety

23) 协助食品安全小组组长做好管理体系运行的组织协调、检查与考核工作。对任何单位和员工违反法律、法规行为，有权检举和制止。

Cooperate with Haccp group leader to manage the system .and stopping all the wrong behavior .

⑥ 采购部 Purchase department

1) 负责组织供应商的选择和评价，并建立合格的供应商的档案；

Setting up the standard supplier file

2) 负责对影响或潜在影响食品安全、质量的原辅料和包装材料供应商进行监督管理；

Supervising and managing the raw materials and packing materials

1) 所采购的原辅料和包装材料必须满足环保、安全特性要求；重要的原辅料和包装材料要有供应商的食品/安全检测报告、生产许可证等资质；

All the materials must be meet the environment protection and safety request ,important supplier need supply the report and production certificate

2) 负责采购信息的收集与分析。

Collecting and analysis the purchase information

⑦ 物控部 Production material control department

1) 了解顾客的要求，协助其确定对产品的特殊需要；建立顾客档案，将顾客的有关资料予以收集保管；

Knowing the client request ,setting up clients information file and keep it

2) 负责确认顾客明示或期望的产品质量、食品安全及环保等要求，获取并反馈市场对质量、食品安全发展的动态信息；

Being responsible for sure the product quality and food safety request, getting the quality of market and food safety development information

3) 对有业务关系的客户宣传本公司的质量、食品安全方针和目标；

Publicity our company quality and food safety policy and goal

4) 落实合同评审工作的要求；

Putting into practice request of contract review

5) 对顾客意见、满意度进行收集和评价；

Collection the clients advise

6) 负责产品交付和组织开展服务活动，并将售后及服务的相关信息反馈给有关部门；

Being responsible for carrying out service action ,and feed back information to the related department

7) 负责原辅料和产品的收发、保管和防护，确保库存品安全，账、物、卡一致；

Being responsible for the send-receiving product ,sure all the things is agreement

8) 负责安全存量管制，最大限度地减少库存以节约成本；

Being responsible for safety stock ,and save the cost

9) 负责入仓不合格原料、废料和废品的标识、隔离和处理；

Being responsible for unqualified raw materials waste materials going into stock

10) 做好易燃、易爆品和库房的消防安全工作；确保库房消防设施完备和消防通道畅通；

Doing the fire safety well ,sure the fire-fighting equipment good and fire fighting equipment is unblocked.

⑧ 生产部 PD

1) 订单分解；编制生产计划并组织实施；编制物料需求计划；

Disintegrating the order , work out a production plan, making materials request

2) 负责做好设备、工位器具、工作服的清洁工作；

Being responsible for cleaning work for equipment and working position apparatus

3) 负责制定工艺规程，并监督生产车间做好产品与工艺的过程控制；

Being responsible for making technological procedure,and supervising the workshop worker doing products good

4) 负责按照工艺、技术要求组织生产，在生产过程中落实 HACCP 计划、操作性前提方案；

Being responsible for organizing production according to request ,and following HACCP plan and operational prerequisite program

5) 制定各类产品的标识方法并监督执行；

Making all kinds of product logo and supervision

6) 做好生产过程中化学品的使用管理；做好生产中防止交叉污染的工作；保护食品、食品包装材料、食品接触面免受其他外来物的污染；做好虫害的防治工作；

Making sure the chemicals can be using well in the process ,and avoiding the contamination .protecting the food ,packing materials from foreigner ,doing pest control work well.

7) 负责 CCP 的监视、落实纠偏、验证工作要求；监督做好生产中的各种记录并对其进行审核；

Monitoring the CCP ,put in to active for correction and verification request. Reviewing all kinds of records

8) 组织并监督各车间进行安全和文明生产，确保生产车间的设施、工作环境能够满足食品安全以及工作的需要；

Sure the workshop environment and equipment meet the clients request

9) 负责与食品有关的作业人员的卫生检查与健康监督。

Being responsible for the worker sanitary inspection and healthy supervision

⑨ 设备维护部 Maintenance of equipment department

1) 负责生产设施、设备的维护保养和维修；

Maintenance and Repair the equipment

2) 负责编制有关设备的安全操作规程供车间使用；

Making the safe operation rules

3) 确保生产车间的设备设施符合产品质量、食品安全的要求，按规定对设施设备进行清洗消毒。

Making sure the workshop equipment meet product quality and food safety request ,and cleaning and disinfecting it regular

1 范围 Scope

1.1 总则 general rules

按 GB/T22000—2006/ISO22000:2005 标准的要求建立并保持食品安全管理体系，证实

本公司有能力控制食品安全危害，确保提供给顾客消费的食品是安全的。 本手册规定了公司食品安全管理体系要求，使公司能够：

According to GB/T22000-2006/ISO :2005 Standard request, we set up this system and making company can be :

——策划、实施、运行、保持和更新食品安全管理体系，确保提供的产品按预期用途对消费者是安全的；

Sure the food is safe for consumer

——证实符合适用的食品安全法律法规要求；

Conform to laws and regulations request

——评价和评估顾客要求，并证实其符合双方商定的、与食品安全有关的顾客要求，以增强顾客满意；

Making client satisfaction .

——与供方、顾客及食品链中的其他相关方在食品安全方面进行有效沟通；

Communicating with clients or supplier for food safety

——证实符合其他相关方的要求；

Conform to others request

——作为外部组织对公司食品安全管理体系认证的依据。

As for the basis for food safety system

1.2 应用 Applying

1.2.1 本手册依据 GB/T22000—2006/ISO22000：2005 标准的要求，对该标准规定的全部条款及相互作用进行了描述，并明确了查询相关文件的途径。

This manual according to GB/T22000—2006/ISO22000：2005 standard to describe related documents

1.2.2 本手册适用于公司生产的油炸/烘烤类小食品的生产与销售。

This manual is suitable for deep-fried/ bake food’s sales and production

1.2.3 本手册所确定的食品安全管理体系覆盖范围为：焙烤豆果的设计、生产及其所涉及场所的相关食品安全管理活动。

The scope : the design of roasting beans and nuts related snacks ,production and food safety management activity.

2 规范性引用文件 Criteria for quotations and references

下列文件包含的条文通过在本手册中引用而成为本手册的条文内容。本手册发布时，所引用的文件均为有效。所引用的文件被修改时，将使用下列文件的最新版本修改本手册。

All document is effective that be referenced:

GB/T19000—2005/ ISO 9000:2005 质量管理体系 基础和术语

GB/T22000—2006/ ISO 22000:2005 食品安全管理体系 食品链中各类组织的要求

GB/T19000—2005/ ISO 9000:2005 QMS

GB/T22000—2006/ ISO 22000:2005 QMS

3 术语和定义 Terms and definitions

a) 本手册采用了 GB/T19000—2005 和 GB/T22000—2006 中的术语和定义。

The manual adopt the GB/T19000—2005and GB/T22000—2006 Terms and definitions

4 食品安全管理体系 HACCP SYSTEM

4.1 总要求 General request

a) 确保在体系范围内合理预期发生的与产品相关的食品安全危害得到识别、评价和控制，以避免组织的产品直接或间接伤害消费者；

Making sure food safety hazard can be recognized and controlled ,avoid the cargo hurt the consumer

b) 在整个食品链内沟通与产品安全有关的适宜信息；

Communicate the correct information of food safety in the whole food chain.

c) 在公司内就有关食品安全管理体系建立、实施和更新进行必要的信息沟通，以确保满足 GB/T22000—2006/ISO22000:2005 标准的要求，确保食品安全；

Setting up food safety management system ,suring it can meet GB/T22000—2006/ISO22000:2005 request so that making sure food is safe

4.2 文件要求 Documentation requirements

4.2.1 总则 General rules

公司食品安全管理体系文件包括： food safety management documents including:

a) 形成文件的食品安全方针和相关目标的声明；

Food safety policy and goal statement

b) HACCP 食品安全手册； HACCP FOOD SATETY MANUAL

c) GB/T22000—2006/ISO22000:2005 标准要求的形成文件的程序和记录；

The procedure and records of document according to GB/T22000—2006/ISO22000:2005 standard request

d) 公司为确保食品安全管理体系有效建立、实施和更新所需的文件及记录。

Company food safety system setting up ,carrying out and reviewing required Documents and records .

4.2.2 文件控制 document control

记录是一种特殊类型的文件，应依据手册 4.2.3 的要求进行控制。

According to 4.2.3 manual to control

公司品控部编制《文件管理程序》，以规定以下方面所需的控制：

Company quality control department prepare the file management program, the control to specify the following aspects:

a) 文件发布前得到批准，以确保文件是充分与适宜的。

The document is be approved when it send out ,so that sure the document is suitable

b) 必要时对文件进行评审与更新，并再次批准；

Review the document and approve it

c) 确保在使用处获得适用文件的有关版本；

Sure getting related edition when using

d) 确保文件保持清晰、易于识别；

Sure the document is clearly

e) 确保相关的外来文件得到识别，并控制其分发；

recognize the foreign documents and control its sending out

f) 防止作废文件的非预期使用，若因任何原因而保留作废文件时，确保对这些文件进行适当的标志。

Giving the document correct logo

4.2.3 记录控制 records control

公司执行 GB/T22000—2006/ISO22000:2005 标准建立并保持记录要求，以提供符合要求和食品安全管理体系有效运行的证据。记录应保持清晰、易于识别和检索。 公司品控部编制《质量记录管理程序》，以规定记录的标识、贮存、保护、检索、保存期限和处理所需的控制。

Setting up and keeping records request according to GB/T22000—2006/ISO22000:2005 standard ,so that we can supply effective evidence

5 管理职责 Management responsibility

5.1 管理承诺 Management commitment

a) 以书面方式确定本公司支持食品安全的经营目标；

Sure the business objective in written method

b) 向组织传达满足与食品安全相关的法律法规、GB/T22000—2006/ISO22000：2005 标准以及顾客要求的重要性；

Conveying laws and regulations , GB/T22000—2006/ISO22000：2005 standard to group and importance of meeting clients request

c) 制定食品安全方针； making food safety policy

d) 进行管理评审； management review

e) 确保资源的获得。 Suring get the resource

5.2 食品安全方针、目标 Food safety policy and goal

5.2.1 公司总经理负责制定公司的食品安全方针，形成文件并对其进行沟通。本公司的食品安全方针是：

卫生安全，品质为本；遵守法规，顾客至上。

Our company policy: sanitary safety ,quality first ,abidance by rule ,customer first

5.2.2 公司总经理应确保食品安全方针： general manager sure the food safety policy:

a) 既符合法律法规的要求，又符合与顾客商定的食品安全要求；

Both accord with the requirement of laws and regulations, and comply with the food safety requirements agreed with the customer

b) 在组织的各层次进行沟通、实施并保持；

Communication in organizations at all levels, implement and maintain

c) 在持续适宜性方面得到评审；

In the aspect of continuing suitability for revie

d) 由可测量的目标来支持。

To be supported by measurable goals

5.2.3 公司每年制定年度食品安全目标，并以公司文件形式按时发布。食品安全目标是可测量的，并与食品安全方针保持一致。

Every year making food safety goal and carry out the document on time .food safety aim is stay same with food safety policy

5. 2.4 食品安全方针、目标的管理

Food safety policy , Management by Objective

a. 方针、目标的制定、修订、评审应听取员工的意见；

Making policy and aim ,and adopt worker advise when revising and reviewing

b. 通过文件、会议、宣传；

Publicity is by meeting and documents

c. 定期测量；

Measure regular

5.3 食品安全管理体系策划 Food safety management system planning

5. 3.1 公司为满足食品安全管理体系的总要求（见手册 4.1 章），实现公司的食品安全目标，由公司总经理负责对食品安全管理体系进行策划《质量体系策划管理程序》，包括：

< Quality system planning management program> including:

a. 建立符合 GB/T22000—2006/ISO22000:2005 标准的文件化的食品安全管理体系，这个体系包括本食品安全手册、前提方案、程序文件及其他文件，这些文件对公司食品安全管理体系所需的过程进行了相应的规定；

Setting up documented food safety system that conform to GB/T22000—2006/ISO22000:2005 standard ,it including:food safety manual , PREREQUISITE PROGRAM program document other documents .

确认并配备了适宜的资源。 当需要对食品安全管理体系的变更进行策划和实施时，确保体系的完整性。

Identify and equipped with appropriate resources. When you need to change in the food safety management system for planning and implementation, ensure that the integrity of the system

5.4 职责和权限 Duty and authority

a. 公司总经理确保规定各项职责和权限并在公司内进行沟通，以确保食品安全管理体系有效运行和保持；

General manager insure every responsibility and communicate it ,sure the system can going well .

b. 公司各部门及有关人员的职责和权限在手册 0.6 章节及相关文件中做了规定；

Stipulated Every department worker responsibility in the manual .

c. 公司各岗位人员的职责和权限，由行政人事部编制岗位职责和任职要求文件加以规定；

Company personnel responsibilities and authorities of each position, be formulated by the administrative personnel job responsibilities and job requirements documents to gauge

5.5 食品安全小组组长 food safety group leader

a) 管理食品安全小组，并组织其工作；

Management food safety group and organized the work

b) 确保食品安全小组成员的相关培训和教育；

Insure group work getting training and education

5.6 沟通 Communication

5.6.1 外部沟通 external communication

a) 供方和承包方；

Supplier and contractor

b) 顾客或消费者

Customer and consumer

c) 立法和执法部门；

Legislation and law enforcement

d) 对食品安全管理体系的有效性或更新具有影响或将受其影响的其他组织。

Others group that can effect food safety management system

e) 内部沟通 internal communication

f) 产品或新产品； Products or new products

g) 原料、辅料和服务；

Raw materials ,accessory and service

h) 生产系统和设备；

Production system and equipment

i) 生产场所，设备位置和周边环境；

Production place equipment location and environment

j) 清洁和消毒程序；

Cleaning and disinfection process

k) 包装、贮存和分销系统；

Packing ,stock and sales system

l) 人员资格水平和（或）职责及权限分配；

Personnel qualification level (or) responsibility power and responsibility division

m) 法律法规要求；

Laws and regulations request

n) 与食品安全危害和控制措施有关的知识；

Food safety hazards and control measures related knowledge

o) 组织遵守的顾客、行业和其他要求；

Following clients and other request

p) 来自外部相关方的有关问询；

Coming form outside inquiry

q) 影响食品安全的其他条件。 食品安全小组应确保食品安全管理体系的更新包括上述信息。

Effect safety other condition. Food group need sure above －information

5.7 应急准备和响应

Emergency preparedness and response

公司编制《应急响应准备管理程序》，并加以实施和保持，以管理可能影响食品安全的潜在紧急情况和事故，并应与公司在食品链中的作用相适宜。

The formulation of the "management procedure of emergency response preparedness company, and implement and maintain, to manage the potential emergency situations and accidents may affect the food safety, and should be suitable with the company's role in the food chain.

5.8 管理评审 Management reviews

5.8.1 总则 General rules

公司建立和实施《管理评审程序》。 公司总经理应按策划的时间间隔评审食品安全管理体系，每年至少 1 次，以确保其持续的适宜性、充分性和有效性。评审应包括评估食品安全管理体系改进的机会和变更的需求，包括食品安全方针。 管理评审的记录应予以保持。

Company set up and carry out 《management review procedure》,at lease one year one time ,manager need to review the system. Making sure all records can be kept.

5.8.2 评审输入 Review input

管理评审输入应包括但不限于以下信息：

Review input including these information:

以往管理评审的跟踪措施；

Previous management review tracking measures

a) 验证活动结果的分析；

Analyzed verified activity result

b) 可能影响食品安全的环境变化；

Environment changing that will effect food safety

c) 紧急情况、事故和撤回（包括召回）；

Emergency, accident and withdraw (including recall)

d) 体系更新活动的评审结果；

Review result of updated activity

e) 包括顾客反馈的沟通活动的评审；

The review of customer feedback communication activities

f) 外部审核或检验；

External checking

g) 改进的建议。

Improved advise

5.8.3 评审输出 Review output

管理评审输出的决定和措施应与以下方面有关：

The decision of the management review output and measures should be related to the following aspects:

a) 食品安全保证；

Food security assurance

b) 食品安全管理体系有效性的改进；
Improve the effectiveness of the food safety management system

c) 资源需求；

Resource request

d) 组织食品安全方针和相关目标的修订。

Organized food safety policy and amendment

6 资源管理 Resource management

6.1 资源提供 公司总经理确保提供充足资源配置并适当管理，包括人力资源、基础设施、工作环境，以建立、实施、保持和更新食品安全管理体系。

Resources providing: company general manager to ensure adequate allocation of resources and appropriate management, including human resources, infrastructure, work environment, to establish, implement, maintain and update the food safety management system.

6.2 人力资源 HR

6.2.1 总则 General rules

公司确保食品安全小组和其他从事影响食品安全活动的人员应是能够胜任的，并具有适当的教育、培训、技能和经验。 当需要外部专家帮助建立、实施、运行或评价食品安全管理体系时，应在签订的协议或合同中对这些专家的职责和权限予以规定。

Company insure the worker of this group is competent ,also they have the proper education training and experience. stipulated the responsibility and jurisdiction

6.2.2 能力、意识和培训 Competence, awareness and training

公司建立和实施《人力资源规划程序》，以便： a） 确定其活动影响食品安全的人员所必需的资格和能力； b） 提供必要的培训或采取其他措施以确保人员具有这些必要的能力； c） 确保对食品安全管理体系负责监视、纠正、采取纠正措施的人员受到培训； d） 评价上述 a)、b）和 c）的实施及其有效性； e） 确保这些人员认识到其活动对实现食品安全的相关性和重要性； f） 确保所有影响食品安全的人员理解有效沟通的要求； g） 保持培训和 b)和 c) 中规定的培训和措施的适当记录。

Company Establish and implement the human resources planning program″,so that :confirm the worker’ s qualification and ability that the person can effect the food safety b)training the worker or making the worker have these ability c) Ensure that is responsible for the monitoring of food safety management system, correction and corrective action of personnel training d) Evaluation of the above a), b) and c) implementation and its effectiveness e)making the workers know the importance of food safety f) Ensure that all affected food security

personnel to understand the requirements of effective communication

g)keep training b) and c).

6.3 基础设施 Base installation

公司总经理确保提供资源，以建立和保持实施 GB/T22000—2006/ISO22000:2005 标准要求所需的基础设施。

General manager insure the company supply resource ,and establish the base installation according to GB/T22000—2006/ISO22000:2005 request .

6.4 工作环境 公司总经理确保提供资源，以建立、管理和保持实现 GB/T22000—2006/ISO22000:2005 标准要求所需的工作环境。 公司建立、实施《工作环境管理程序》，管理为实现产品符合性、安全性所需要的工作环境，确保产品满足要求。

General manager insure that :company supply good work environment according to GB/T22000—2006/ISO22000:2005 .company establish and carry out <work environment management program > ,so that can meet clients request

7 安全产品的策划和实现 Planning and implementation of the security products

7.1 总则 general rules

公司策划和开发实现安全产品所需的过程，并在必要时，对策划的过程进行更改。 公司实施和运行所策划的活动及其变更，并通过确认、监视和验证确保其有效性，包括前提方案（PRP）、操作性前提方案（OPRP）和 HACCP 计划。

Company plan and develop the processes needed for product safety, and, when necessary, to change the process of planning. Companies to implement and run by the activity and its changes, and through the verification, monitoring and verification to ensure its effectiveness,including:PRP AND HACCP PLANNING

7.2 前提方案 PRPS

7.2.1 公司建立、实施和保持《基础设施和维护方案》（PRP）文件，以助于控制：

Company establish carry out and keep <base installation and protection scheme > so that control:

a) 食品安全危害通过工作环境进入产品的可能性；

The possible of food safety hazard come into product by environment

b) 产品的生物性、化学性和物理性污染，包括产品之间的交叉污染；

The product of biological, chemical and physical contamination,including: cross contamination between in products

产品和产品加工环境的食品安全危害水平。

Products and product processing environment level of food safety hazards

7.2.2 公司制定《基础设施和维护方案》的前提方案（PRP）时应确保：

When the company making premise scheme of <base installation and protection scheme > ,we need sure:

a) 与公司在食品安全方面的需求相适宜；

Conform to with food safety request

b) 与公司运行的规模和类型、制造和（或）处置的产品性质相适宜；

Conform to company operational scale and type

c) 在整个生产系统中实施，无论是普遍适用还是适用于特定产品或生产线

In the whole production line ,no matter is universal relevance or special product or production line

d) 获得食品安全小组的批准。 公司应识别与以上相关的法律法规要求。

Getting food safety group approval . The company shall identify with the related laws and regulations request

7.2.3 在制定前提方案时，公司应考虑如下信息：

When making premise scheme ,the company consider these information:

a) 建筑物和相关设施的构造和布局；

The structure of the buildings and related facilities and layout

b) 包括工作空间和员工设施在内的厂房布局；

Plant layout of the work space and worker facility

c) 空气、水、能源和其他基础条件的供给；

Supplying Air water and energy and other basic conditions

d) 包括废弃物和污水处理在内的支持性服务；

Support services, including waste and sewage disposal

e) 对采购材料（如原料、辅料、化学品和包装材料）、供给（如水、空气、蒸汽、冰等）、清理（如废弃物和污水处理）和产品处置（如贮存和运输）的管理；

Management for purchase materials (raw materials ,accessory chemical and packing materials) supplying(water air steam ice etc)and product disposition (stock and transportation)

f) 交叉污染的预防措施；

Prevention measures of cross contamination

g) 清洁和消毒；

Cleaning and disinfection

h) 虫害控制；

Pest control

i) 人员卫生；

Personal sanitation

7.3 实施危害分析的预备步骤

Preliminary steps of carrying out HA

7.3.1 预备工作的总原则 general rules of Preparation work

公司建立、实施并按《危害分析预备步骤管理程序》的要求做好危害分析的预备工作，预备工作的总原则是：

Company establish, implement and follow the requirements of the "management procedure of hazard analysis preliminary steps" do a good job hazard analysis of preparation, preparation of total principle is:

a. 应收集、保持和更新实施危害分析所需的所有相关信息，并形成文件；

Should collect, maintain and update the implementation of hazard analysis of all relevant information needed, and documented

b. 应保存收集、保持和更新信息的记录。

Should collect ,keep and updated the records

7.3.2 成立食品安全小组 setting up food safety group

7.3.3 公司总经理任命食品安全小组。食品安全小组成员来自公司品保、采购、储运、企划、制造、工程维护、行政人事等部门，这些人员应接受过相关培训，具备建立与实施食品安全管理体系的能力。

7.3.4 Company general manager appointed food safety team.the food safety group worker is from:PQC ,purchase, manufacture, project maintenance department etc .these workers need accept training and have the capacity of carrying out food safety system

a. 公司保持记录，以证实食品安全小组具备所要求的知识和经验。

The company keep records, to confirm the food safety team with the required knowledge and experience

7.3.5 产品特性描述 Product feature description

7.3.5.1 原料、辅料和与产品接触的材料描述

Description of Raw materials ,accessory and product materials

公司食品安全小组会同品保、制造等部门编制《HACCP 计划》文件，应在文件中对所有原料、辅料和与产品接触的材料予以描述，其详略程度为实施危害分析所需。适用时，包括以下方面：

Making HACCP plan ,when using that including:

a) 化学、生物和物理特性；

Chemistry ,biology and physical character

b) 配制辅料的组成，包括添加剂和加工助剂；

Preparation of accessories, including additives and processing AIDS

c) 产地； producing area

d) 生产方法； production method

e) 包装和交付方式； packing and payment way

f) 贮存条件和保质期； storage condition and shelf life

g) 使用或生产前的预处理； Use or pretreatment before production

7.3.5.2 终产品特性描述 Final product characteristic description

公司食品安全小组会同品保、制造等部门编制《HACCP 计划》文件，终产品特性应在文件中予以描述，其详略程度应足以实施危害分析，适宜时，描述内容包括以下方面的信息：

Company food safety team together with the quality assurance, manufacturing and other departments by the HACCP plan documents, the final product features should be described in the file, its general degree should be sufficient to implement hazard analysis, when appropriate, describe the contents include the following information:

a) 产品名称或类似标识；

Product name and similar logo

b) 成份；

Component

c) 与食品安全有关的化学、生物和物理特性；

Related with food safety chemical biology and physical feature

d) 预期的保质期和贮存条件；

Shelf life and storage condition

e) 包装；

Packing

f) 与食品安全有关的标识和（或）处理、制备及使用的说明书；

Related with food safety logo,and the using manual

g) 分销方式。 Sales and distribution way

7.3.6 预期用途 Expected using

公司食品安全小组会同品保、制造等部门编制《HACCP 计划》文件，对终产品的预期用途和合理的预期处理，以及非预期但可能发生的错误处置和误用，应在文件中描述，其详略

程度应足以实施危害分析。 应识别每种产品的使用群体，适用时，应识别其消费群体；并应考虑对特定食品安全危害易感的消费群体。 上述描述应保持更新，包括需要时按照手册

7.3.7 Food Safety Team in conjunction with quality assurance, manufacturing and other departments prepare "HACCP Plan" document, intended use of the final product and the reasonable expectation handling, and disposal of non-error and misuse expected but may occur, should be described in the document, which level of detail should be sufficient to implement the hazard analysis. Shall identify each product user groups and, where applicable, shall identify consumer groups; and should consider specific food safety hazards susceptible consumer groups. The above description should be kept up to date, including the need to follow the manual

7.7 章节要求进行的更新。 Updated the chapter

7.3.8 流程图、过程步骤和控制措施

Flow chart ,process steps and control measure

7.3.5.1 流程图

flow chart

a) 操作中所有步骤的顺序和相互关系；

Order of whole steps in the process and mutual relation

b) 源于外部的过程和分包工作；

The process of outside and subpackaged work

c) 原料、辅料和中间产品投入点；

Raw materials ,accessory and middle product point

d) 返工点和循环点；

Rework point and circulation point

e) 终产品、中间产品和副产品放行点及废弃物的排放点。 食品安全小组应通过现场核对来验证流程图的准确性。经过验证的流程图应作为记录予以保持。

Place of final product ,middle product and secondary product ,and waste emission point. Food safety group checking the veracity by on-site inspection, records the result by flow chart

7.3.5.2 过程步骤和控制措施的描述 Process steps and control measure description

内容包括： Content including :

a. 现有的控制措施、过程参数和（或）及其实施的严格度，或影响食品安全的程序，其详略程度应足以实施危害分析。

The existing control measures, process parameters and (or) and its implementation of strict degrees, or influence the food safety program, its general degree should be sufficient to implement the hazard analysis

b. 可能影响控制措施的选择及其严格程度的外部要求（如来自监管或顾客部门）。

May influence the choice of control measures and strict degree of external requirements (e.g., from the regulatory or customer department).

7.4 危害分析 Hazard analysis

7.4.1 总则 General rules

以确定： To sure :

a. 需要控制的危害；

Hazard that need to control

b. 危害的可接受水平；

Be accepted level of hazard

c. 为确保食品安全所要求的控制程度，以及所要求的控制措施组合。

Control degree and control measure

7.4.2 危害识别和可接受水平的确定

Hazard identification and determination of the acceptable level

7.4.2.1 公司食品安全小组负责组织识别并记录与产品类别、过程类别和实际生产设施相关的所有合理预期发生的食品安全危害。这种识别应基于以下方面：

Company food safety team is responsible for the organization to identify and record with the product, process and actual production facilities related category all reasonable expectations of food safety hazards. The identification should be based on the following aspects:

a) 根据手册 7.3 章节要求收集的预备信息和数据；

Information and data that manual 7.3 section request to collection

b) 公司、行业经验；
Company ,Professing experience
外部信息，尽可能包括流行病学和其他历史数据；

Outside information, As far as possible, including epidemiology and other historical data

c) 来自食品链中，可能与终产品、中间产品和消费食品的安全相关的食品安全危害信息。

In the food chain, may be related to end products, intermediate products and consumer food safety related food safety hazards

7.4.2.2 在识别危害时，应考虑：

When identifying hazards, should consider :

a) 特定操作的前后步骤；

Back and forth steps for special operation

b) 生产设备、设施/服务和周边环境；

Production equipment ,facility /service and environment

c) 在食品链中的前后关联。

Back and forth relevance in the food chain

7.4.2.3 针对每个识别的食品安全危害，只要可能，应确定终产品中食品安全危害的可接受水平。确定的水平应考虑已发布的法律法规要求、顾客对食品安全的要求、顾客对产品的预期用途以及其他相关数据。确定的依据和结果应予以记录。

For each to identify food safety hazards, as long as possible, end products shall determine the acceptable level of food safety hazards. Determine the level of the published laws and regulations should be considered requirements, customer requirements for food safety, Customer expectations of products use, as well as other relevant data. Determine the basis and the results should be recorded.

7.4.3 危害评价 hazard evaluation

食品安全小组组织对每种已识别的食品安全危害（手册 7.4.2）进行危害评价，以确定消除危害或将危害降至可接受水平是否是生产安全食品所必需的；以及是否需要控制危害以达到规定的可接受水平。 食品安全小组负责根据食品安全危害造成不良健康后果的严重性及其发生的可能性，对每种食品安全危害进行评价。应描述所采用的方法，并记录食品安全危害评价的结果。 The food safety team organization for each identified food safety hazard (Manual 7.4.2) conduct a hazard assessment to identify hazards or eliminate the hazard to an acceptable level if it is necessary for the production of safe food; and the need to control hazards reaches a predetermined acceptable level. The food safety team responsible for the severity of adverse health effects caused by the possibility of their occurrence according to the food safety hazards, for each food safety hazard evaluation. It should describe the methods used, and record the results of the evaluation of food safety hazards.

7.4.4 控制措施的选择和评价 Control measure of selection and evaluation

基于手册 7.4.3 的危害评价，食品安全小组负责选择适宜的控制措施组合，预防、消除或减少食品安全危害至规定的可接受水平。 在选择的控制措施组合中，应根据手册 7.3.5.2 中的描述，对每个控制措施控制确定的食品安全危害的有效性进行评审。 应对所选择的控制措施进行分类，以决定其是否需要通过操作性前提方案《卫生标准

操作程序》或《HACCP 计划管理程序》进行管理。 选择和分类应使用包括评价以下方面的逻辑方法： Hazard Evaluation Manual 7.4.3-based food safety team is responsible for selecting the appropriate combination of control measures to prevent, eliminate or reduce food safety hazards to defined acceptable levels. In the combination of control measures selected should be based on the manual described in 7.3.5.2, for each of the control measures to control food safety hazards identified in the assessment of effectiveness. Deal with the selected control

measures are classified to determine whether it needs through operational PRPs "hygiene standards
Operating procedures "or" HACCP program management "to manage. Selection and classification should include evaluation of the following aspects of the use of logical method

a) 相对于应用强度，控制措施控制食品安全危害的效果；

Relative to the strength, the effect of control measures to control food safety hazards

b) 对该控制措施进行监视的可行性（如及时监视以便能立即纠正的能力）；

The feasibility of the control measures for monitoring (such as the ability of timely monitoring to immediately correct);

c) 相对其他控制措施该控制措施在系统中的位置；

The place of other control measures in the system;

d) 该控制措施作用失效或重大加工的不稳定性的可能性；

The function of control measure is un-effective or instability of great production

e) 一旦该控制措施的作用失效，结果的严重程度；
Once the control measures of function failure, the severity of the results

f) 控制措施是否有针对性地制订，并用于消除或将危害水平大幅度降低；

Control measures is targeted to develop, and is used to eliminate or will harm level greatly reduced;

协同效应（即，两个或更多措施作用的组合效果优于每个措施单独效果的总和。 属于《HACCP 计划》管理的控制措施应按照手册 7.6 实施，其他控制措施应作为操作性

Synergies (namely, the combination of two or more steps is better than the effect of each measure separate combined. Belong to the HACCP plan management control measures should be in accordance with the manual 7.6 implementation, other control measures should be operational

前提方案《卫生标准操作程序》(OPRP) 按手册 7.5 实施。

Premise scheme(SSOP) be carried out by manual 7.5

食品安全小组负责在文件中描述所使用的分类方法和参数，并记录评价的结果。

Food safety group records it

7.5 操作性前提方案的建立 setting up OPRP

包括如下信息：

Including this information :

a) 由方案控制的食品安全危害；

Scheme controlled food safety hazards

b) 控制措施；

Control measure

c) 有监视程序，以证实实施了操作性前提方案；

Monitor program ,so that verify the operation scheme

d) 当监视显示操作性前提方案失控时,采取的纠正和纠正措施；

Taking correction measure when monitoring shows operational prerequisite program out of control

职责和权限；

Responsibility and authority

e) 监视的记录。

Records of monitored

作为操作性前提方案的《卫生标准操作程序》在实施前，要按照《前提方案管理程序》的要求对其有效性进行确认。

As an operational prerequisite program before the implementation of the health standard operating procedures, according to the requirements of the "management procedure of premise scheme" to confirm its validity.

7.6 HACCP 计划的建立 Setting up HACCP plan

7.7 HACCP 计划 HACCP plan

HACCP 计划应形成文件；公司建立《HACCP 计划》文件，针对每个已确定的关键控制点，应包括如下信息:

HACCP plan shall be documented; To establish the HACCP plan files, for each identified critical control points, should include the following information:

a) 关键控制点所控制的食品安全危害；

CCPS control food safety hazards

b) 控制措施(CCPs)；

CCPS control measure

c) 关键限值；

critical limit

d) 监视程序；

supervisory programme

e) 关键限值超出时，应采取的纠正和纠正措施；

Taking correction measure when exceed critical limit

f) 职责和权限；

Responsibility and authority

g) 监视的记录。

Records of monitor

7.7.1 关键控制点（CCPs）的确定 对于由 HACCP 计划控制的每个危害，针对已确定的控制措施确定关键控制点。

Confirmation of CCPS ,as for every hazard of HACCP plan control, according to sure the CCPS

7. 6.3 关键控制点的关键限值的确定

The determination of key control points of key limit value

a) 食品安全小组组织品保、制造等部门对于每个关键控制点建立监视，确定其关键限值。

- Food safety group organized QC and other department to monitor and sure the critical limit

b) 应建立关键限值，以确保终产品食品安全危害不超过其可接受水平。

Should set up critical limit ,so that sure final product food safety hazard can not be out of accept level

c) 关键限值应可测量。

the key limit should be measurable

d) 应将选定关键限值合理性的证据形成文件。

Evidence documented on the rationality of key limit value should be selected

7.6.4 关键控制点的监视系统 CCPS and monitoring system

公司对每个关键控制点应建立监视系统,以证实关键控制点处于受控状态。该系统应包括所有针对关键限值的、有计划的测量或观察。 监视系统应由相关程序、指导书和表格构成，包括以下内容：

Key control points of each company shall establish a monitoring system, in order to confirm the key control points under control. The system should include all the key limit, systematic measurement or observation. Monitoring system should be composed of relevant procedures, instructions and forms, including the following:

a) 在适宜的时间框架内提供结果的测量或观察；

Supplying the measurement or observation in this time frame

b) 所用的监视装置；

monitoring device for using

c) 适用的校准方法；

calibration method

d) 监视频次；

monitoring frequency

e) 与监视和评价监视结果有关的职责和权限；

monitoring and evaluation about the responsibility and authority of monitoring results

f) 记录的要求和方法。

Records request and method

当关键限值超出时，监视的方法和频率应能够及时确定，以便在产品使用或消费前对产品进行隔离。

When critical limits beyond, the method and frequency of the monitor should be able to determine in time, so as to use or consumption of the product to product in isolation

7.6.5 监视结果超出关键限值时采取的措施 公司在《HACCP 计划》中规定关键限值超出时所采取的策划的纠正和纠正措施。这些措施应确保查明不符合的原因，使关键控制点控制的参数恢复受控，并防止再次发生。 公司建立和保持形成文件的《HACCP 纠偏管理程序》，以适当处置潜在不安全产品，确保评价后再放行。

Monitoring results beyond the critical limit the measures specified in the company in the HACCP plan key limit beyond the planning of the correction and corrective action taken. These measures should ensure find does not conform to the reason, the key control points of restore controlled parameter, and to prevent from happening again. The company establish and maintain documented the "management procedure of HACCP rectification", in an appropriate disposal of potentially unsafe products, ensure the evaluation before release.

7.7 预备信息的更新、规定前提方案和 HACCP 计划文件的更新 公司制订操作性前提方案《卫生标准操作程序》和《HACCP 计划管理程序》文件并加以实施，必要时，应更新如下信息：

Updated preparation information , prerequisite program and HACCP plan documents stipulated in company formulate operational prerequisite program "the health standard operating procedures" and the "management procedure

of HACCP plan" file and implement, if necessary, should update the following information:

a) 产品特性；

Product feature

b) 预期用途；

Expect usage

c) 流程图； flow chart

d) 过程步骤； process steps

e) 控制措施。 Control measure

必要时，应对《HACCP 计划》以及描述前提方案的程序和指导书进行修改。

When necessary, to deal with the HACCP plan and describe the procedures and instructions modify premise scheme

7.8 验证的策划 Verify the planning

公司策划验证活动，在《食品安全体系验证管理程序》中规定验证活动的目的、方法、频次和职责。验证活动应确保：

Corporate planning validation activity, in the "management procedure of food safety system authentication" specified in the validation activities purpose, method, frequency and duty. Validation activities shall ensure that:

a) 操作性前提方案得以实施；

OPRP can be carried out

b) 危害分析的输入持续更新；

Hazard analysis of input continuously updated

c) HACCP 计划中的要素和操作性前提方案得以实施且有效；

the elements of HACCP plan and operational scheme is implemented and effective

d) 危害水平在确定的可接受水平之内；

hazard levels within the acceptable level of determined

e) 组织要求的其他程序得以实施，且有效。 公司策划的输出应采用适于组织运作的形式。 公司记录验证的结果，且传达到食品安全小组，并提供验证的结果以进行验证活动结果的分析。 当体系验证是基于终产品的测试，且测试的样品不符合食品安全危害的可接受水平时，受影响批次的产品应按照潜在不安全产品进行处置。

organizations require other procedures implemented, and effective. Planning output shall be the company in the form of suitable for organization operation. The results of the company records, and convey to the food safety team, and provide the results of the validation by analyzing the results of validation activities. When the system validation is based on the final product testing, and test samples do not meet the acceptable level of food safety hazards, the affected batch of products should be carried out in accordance with the potential unsafe products

7.9 可追溯性系统 traceability system

a) 公司编制《产品标识、可追溯性和产品召回制度》，建立且实施可追溯性系统，以确保能够识别产品批次及其与原料批次、生产和交付记录的关系。

Company authorized(product marking ,traceability and product recall system) ,set up traceability system , so that can know the lot number and raw materials lot number,production and payment records relation

b) 公司可追溯性系统应确保能够识别直接供方的进料和终产品首次分销途径。

the company's traceability system shall ensure that can recognize the direct supplier of feed and final product for the first time distribution way

c) 公司按规定的时间间隔保持可追溯性记录，足以进行体系评价，使潜在不安全产品和如果发生撤回时能够进行处置。可追溯性记录应符合法律法规要求、顾客要求，公司以终产品的批次作为追溯标识依据。

The company in a specified time interval to maintain traceability records, system evaluation, potential unsafe products and can be disposed of in the event of withdrawal. Traceability records shall meet the requirements of laws and regulations, customer requirements, the company to final product batch traceability identification as the basis.

7.10 不符合控制 inconformity control

7. 10.1纠正 correction

根据终产品的用途和放行要求，公司确保关键控制点超出或操作性前提方案失控时，受影响的终产品得以识别和控制。 公司建立和保持形成文件的程序《纠正预防措施管理程序》，规定：

According to the requirements of the end product use and release, the company to ensure that the key control points beyond or operational prerequisite program out of control, the affected end products to identify and control. The company establish and maintain documented procedures to the "management procedure of corrective and preventive actions", provisions:

a) 识别和评价受影响的产品，以确定对它们进行适宜的处置，

Know and evaluate the product that be effected , so that we can deal with it proper

b) 评审所实施的纠正。 在已经超出关键限值的条件下生产的产品是潜在不安全产品，应按手册 7.10.3 要求进行处置。对不符合操作性前提方案条件下生产的产品，在评价时应考虑不符合原因和由此对食品安全造成的后果；并在必要时，按手册 7.10.3 的要求进行处置。评价应予记录。 所有纠正应由食品安全小组组长批准并予以记录，记录还应包括不符合的性质及其产生原因和后果以及不合格批次的可追溯性信息。

Review the implementation of rectification. Under the condition of key is beyond limit products is potentially unsafe products, shall be carried out in accordance with the requirements of manual 7.10.3 disposition. Does not meet the operational prerequisite program under the condition of the production of products, should consider when evaluating does not conform to the reasons and the consequences for the safety of food, And, when necessary, according to the requirements of the manual 7.10.3 disposal. Evaluation shall be recorded. All correct should be approved by the food safety team leader and record, should also include records do not conform to the nature and its causes and consequences and unqualified batch traceability information

7.10.2 纠正措施 correction measure

7.10.2.1 公司授权有能力的人员评价操作性前提方案和关键控制点监视得到的数据和结果，以便启动纠正措施。

Company find capable person to evaluate the OPRP AND CCPS ,and get the data and result , so that can carry out correction measure

7.10. 2.2 当关键限值发生超出和操作性前提方案失控时，应采取纠正措施。

When the critical limit beyond and OPRP is out of control ,should carry out the correction measure

7.10.2.3 公司建立和保持形成文件的程序《纠正预防措施管理程序》，规定适宜的措施以识别和消除已发现的不符合的原因；防止其再次发生；并在不符合发生后，使相应的过程或体系恢复受控状态，这些措施包括：

The company establish and maintain documented procedures to the "management procedure of corrective and preventive actions", appropriate measures to identify and eliminate has found that do not conform to the reason; To prevent it happening again; And do not conform to the, to restore the corresponding process or system controlled state, these measures include:

a) 评审不符合（包括顾客抱怨）；

Non-conformance review (including clients complaint)

b) 对可能表明向失控发展的监视结果的趋势进行评审；

Review the possible out of control development monitor result

c) 确定不符合的原因；

Insure the non-conformance reason

d) 评价采取措施的需求以确保不符合不再发生；

Evaluated request of taking measure ,so that sure non-conformance will not happen again

e) 确定和实施所需的措施；

Sure and carry out the required measure

f) 记录所采取纠正措施的结果；

Records all the correction result

g) 评审采取的纠正措施，以确保其有效。 纠正措施应予以记录。

Review the correction measure ,so that it is effective ,and records the correction measure

7.10.3 潜在不安全产品的处置 dealing with the unsafe product

7.10.3.1 总则 公司应采取措施处置所有不合格产品，以防止不合格产品进入食品链，除非可能确保：

The general company measures should be taken to dispose of all the unqualified products, to prevent unqualified products from entering the food chain, unless we can to ensure that:

a) 相关的食品安全危害已降至规定的可接受水平；

the relevant food safety hazards has fallen to an acceptable level

b) 相关的食品安全危害在产品进入食品链前将降至确定的可接受水平；

Related food safety hazard has fallen to an acceptable level in the whole food chain .

c) 尽管不符合，但产品仍能满足相关食品安全危害规定的可接受水平。 可能受不符合影响的所有批次产品应在评价前处于公司的控制之中。 当产品在公司的控制之外，且被确定为不安全时，公司应通知相关方，采取撤回，执行《产品标识、可追溯性和产品召回制度》。

Although does not conform to, but can still satisfy the relevant product acceptable level of food safety hazards. May be is not in conformity with the influence of all batches should be under the control of the company before the evaluation. When the product outside the control of the company, and was identified as an insecure, company shall notify the relevant parties, to withdraw, execute the product identification, traceability and product recall system ″

撤回也包括召回。公司对处理潜在不安全产品的控制要求、相关响应和权限均以文件加以规定。

Withdraw also includes the recall. Company control of the potential unsafe products processing requirements, related response and permissions are regulated as a file.

7.10.3.2 放行的评价 Release of evaluation

公司对受不符合影响的每批产品应在符合下列任一条件时，才可在分销前作为安全产品放行：

When Each lot product of getting non-conformance effect that conformance any one condition , As a safe product release before distribution:

a) 除监视系统外的其他证据证实控制措施有效；

Other evidence verify the control measure is available except monitor system

b) 证据表明，针对特定产品的控制措施的组合作用达到预期效果（即达到按照手册7.4.2 确定的可接受水平）；

Evidence that specific product combination of control measures to achieve the desired effect (according to the manual 7.4.2 determine acceptable level)

c) 抽样、分析和（或）其他验证活动证实受影响批次的产品符合相关食品安全危害确定的可接受水平。

Taking sample and analysis or Other validation activities confirmed the affected batch of products comply with relevant food safety hazards

7.10.3.3 不合格品处置 unqualified disposition

公司建立、实施《不合格管理程序》，不合格品评价后，当产品不能放行时，产品应按如下之一处理

Company establish and implement the "management procedure of unqualified", after the nonconforming product evaluation, when the products can't release, products should be handled as one of the following::

a) 在公司内重新加工或进一步加工，以确保食品安全危害消除或降至可接受水平；

Reworked or to move forward a single step processing ,so that the food safety hazard cancel or reduce acceptance level .

b) 销毁和（或）按废物处理。 Destruction and (or) according to waste disposal

7.10.4 撤回 withdraw

公司为能够并便于完全、及时地撤回确定为不安全的终产品批次： a） 总经理指定食品安全小组组长有权启动撤回和负责指挥执行撤回； b） 公司建立、保持形成文件的程序《产品标识、可追溯性和产品召回制度》，以：

Companies to facilitate full and timely withdraw security of final product batch is not: a) the general manager designated food safety team leader shall have the right to start the withdrawn and is responsible for the command to perform the withdrawal; B) the company establish and maintain documented procedures "product identification, traceability and product recall system", to:

① 通知相关方（如：主管部门、顾客和（或）消费者）；

Notice interested target(competent department, clients ,consumer)

② 处置撤回产品及库存中受影响的产品；

Disposal of withdraw products and supply of the affected products

③ 安排采取措施的顺序。 被撤回产品在被销毁、改变预期用途、确定按原有（或其他）预期用途使用是安全的或重新加工以确保安全之前，应在监督下予以保留。 撤回的原因、范围和结果应予以记录，并向总经理报告，作为管理评审的输入。 公司通过使用适宜技术验证并记录撤回方案的有效性，如未发生实际撤回，公司将每年举行模拟撤回演练。

Arrange the sequence of actions taken. Withdrawn products in is destroyed, change the intended use, determined in accordance with the original (or other) is safe to use by intended use or reprocessed in order to ensure security before, should be under supervision shall be maintained. Withdraw the reason, scope and results shall be recorded, and report to general manager, as a management review input. Company through the use of appropriate technology validation and record the effectiveness of the proposed scheme to withdraw, if not actually withdraw occurs, the company will be held every year to simulate withdraw the drill.

8 食品安全管理体系的确认、验证和改进

Food safety management system confirmation ,verification and improvement

8.1 总则 general rules

公司食品安全小组应组织策划和实施对控制措施和控制措施组合进行确认所需的过程，并验证和改进食品安全管理体系。

Food safety team should organize planning and implementation of control measures and control measures to meet the need of confirmation process, and verify and improve the food safety management system

8.2 控制措施组合的确认 在实施包含于操作性前提方案《卫生标准操作程序》（OPRP）和《HACCP 计划》的控制措施之前，及在变更后，公司食品安全小组应组织确认：

Confirmation of control measure combination,before carrying out (OPRP)and (HACCP PLAN),And after changing ,the company food safety group conform it .

a) 所选择的控制措施能使其针对的食品安全危害实现预期控制；

The choice of control measures to enable the control expectations for food safety hazards

b) 控制措施和（或）其组合时有效，能确保控制已确定的食品安全危害，并获得满足规定可接受水平的终产品。 当确认结果表明不能满足一个或多个上述要素时，应对控制措施和（或）其组合进行修改和重新评价。 修改可能包括控制措施（即生产参数、严格度和（或）其组合）的变更，和（或）原料、生产技术、终产品特性、分销方式、终产品预期用途的变更。

The control measures are effective and (or) their combinations, to ensure that control food safety hazards have been identified, and final product with which to meet specified acceptable level. When confirmed the results show that can't meet one or more of the above factors, the control measures and (or) their combinations to modify and reappraisal. Changes may include control measures (that is, the degree of production parameters, the strict and (or) their combinations) changes, and (or) raw materials, production technology, product features, distribution way, the final product change in the intended use.

8.3 监视和测量的控制　　公司提供证据表明采用的监视、测量方法和设备是适宜的，以确保监视和测量的结果。公司品控部建立、保持和实施《检验和试验状态管理程序》。 为确保结果有效性，必要时，所使用的测量设备和方法应：

Monitoring and measurement control of the company to provide evidence that monitoring and measurement methods and equipment is appropriate, to ensure that monitoring and measurement results. Company quality control department to establish, maintain and implement the "management procedure of

inspection and test status". To ensure the validity of the results, when necessary, the use of measuring equipment and methods should be:

a) 对照能溯源到国际或国家标准的测量标准，在规定的时间间隔或在使用前进行校准或检定。当不存在上述标准时，校准或检定的依据应予以记录；

The comparison can be traced back to international or national measurement standards, within the prescribed time interval or calibrate or adjust before use. When there is no standard above, calibration or verification of the basis should be recorded;

b) 进行调整或必要时再调整；

Do the adjustment or adjust it when When it is necessary

c) 得到识别，以确定其校准状态；

Getting recognition ,so that sure it is gauged station

d) 防止可能使测量结果失效的调整；

Preventing no effective measured results of adjustment

e) 防止损坏和失效。 校准和验证结果记录应予保持。 此外，当发现设备或过程不符合要求时，品控部应对以往测量结果的有效性进行评价。当测量设备不符合时，品控部应对该设备以及任何受影响的产品采取适当的措施。这种评价和相应措施的记录应予保持。 当计算机软件用于规定要求的监视和测量时，应确认其满足预期用途的能力。确认应在初次使用前进行。必要时，再确认。

Preventing damage and lose efficacy, should keep the records in stock. In addition, when found equipment or process is not in conformity with the requirements, quality control department to evaluate the effectiveness of the previous measuring results. When the measuring equipment in accordance to the quality control department to deal with the equipment and any product affected to take appropriate measures. Records shall be maintained

of the evaluation and the corresponding measures. When the computer software is used to specify the monitoring and measurement requirements, should confirm its ability to satisfy the intended use. Confirmation should be performed before the first use. When necessary, to reconfirm.

8.4 食品安全管理体系的验证 the food safety management system authentication

8.4.1 内部审核 internal check .

公司按照策划的时间间隔进行内部审核，以确定食品安全管理体系是否：

The company go ahead internal check according to the intentional time ,so that sure food safety:

a) 符合策划的安排、组织所建立的食品安全管理体系的要求和本准则的要求；

Conform to the arranging, Organize food safety management system and the requirements of this international standard

b) 得到有效实施和更新。 策划审核方案要考虑拟审核过程和区域的状况和重要性，以及以往审核产生的更新措施。

Getting effective action and updated . Audit programme planning to consider the status and importance of processes and areas to be audited, as well as updating methods of the previous audits

公司建立、保持和实施《内部审核管理程序》，规定审核的准则、范围、频次和方法。审核员的选择和审核的实施应确保审核过程的客观性和公正性。审核员不应审核自己的工作。 Establish, maintain and implement the "management procedure of internal audit", provisions of the audit criteria, scope, frequency and methods. Selection of auditors and conduct of audits shall ensure objectivity and impartiality of the audit process. Auditors shall not audit their own work

《内部审核管理程序》规定策划和实施审核以及报告结果和保持记录的职责和要求。负责受审核区域的管理者应确保及时采取措施，以消除所发现的不符合情况及原因，不能不适当地延误。跟踪活动应包括对所采取措施的验证和验证结果的报告。

"Internal audit management procedure" regulation planning and implementation of the audit and report the results and keep records of responsibilities and requirements. Responsible for audit by the regional manager shall ensure that actions are taken in a timely manner, in order to eliminate the discovered do not conform to the situation and the reason, can't delay appropriately. Follow-up activities shall include the verification of the actions taken and the reporting of the results of the validation.

8.4.2 单项验证结果的评价 signal verified result evaluation

食品安全小组应组织系统地评价所策划的验证的每个结果。 当验证证实不符合策划的安排时，食品安全小组应组织采取措施达到规定的要求。该措施应包括但不限于评审以下方面：

Food safety team shall organize a systematic evaluation of the planning validation of each result. When validation confirmed that do not conform to the planning arrangements, food safety team organization measures should be taken to meet the requirements. The measures shall include but not limited to review the following aspects:

a) 现有的程序和沟通渠道； existing process and communication channel

b) 危害分析的结论、已建立的操作性前提方案和 HACCP 计划；

Conclusion of hazard analysis ,has setting up OPRP and HACCP plan

c) 《基础设施和维护方案》(PRP)；

(PRP)

d) 人力资源管理和培训活动有效性。

HR and training action effective

8.4.3 验证活动结果的分析 食品安全小组应组织分析验证活动的结果，包括内部审核和外部审核的结果。应进行分析，以：

Validation activities the results of the food safety team shall organize analysis the results of the validation activities, including the results of the internal audit and external audit. Should be analyzed to:

a) 证实体系的整体运行满足策划的安排和本组织建立食品安全管理体系的要求；

Confirmed that the system of the overall plan arrangement and the organization to establish a food safety management system;

b) 识别食品安全管理体系改进或更新的需求；

Recognized food safety management system improvement and updated request

c) 识别表明潜在不安全产品高事故风险的趋势；

Identification showed that the trend of potential high risk of unsafe products

d) 建立信息，便于策划与受审核区域状况和重要性有关的内部审核方案；

Setting up information ,so that scheming and review area station and importance of checking scheme

e) 提供证据证明已采取纠正和纠正措施的有效性。 分析的结果和由此产生的活动应予以记录，并以相关的形式向总经理报告，作为管理评审的输入；也应用作食品安全管理体系更新的输入。

Providing evidence that have been taken to the effectiveness of the correction and corrective action. Analysis result and the resulting activity should be recorded, and report to general manager, in the form of relevant as the input of management review; Also applied for food safety management system to update the input.

8.5 改进 improvement

8.5.1 持续改进 continuous improvement

总经理应确保组织采用沟通、管理评审、内部审核、单项验证结果的评价、验证活动结果的分析、控制措施组合的确认、纠正措施和食品安全管理体系更新，以持续改进食品安全管理体系的有效性。

General manager should ensure that the organization USES the communication, management review, internal audit, evaluation of the results of single verification and validation activities the results of the analysis, combination of control measures identified, corrective actions and update food safety management system, to continuously improve the effectiveness of food safety management system.

8.5.2 食品安全管理体系的更新 updated HACCP

总经理应确保食品安全管理体系持续更新。 公司建立、实施《更新管理程序》，食品安全小组应按策划的时间间隔组织评价食品安全管理体系，继而应考虑评审危害分析、已建立的操作性前提方案《卫生标准操作程序》

（OPRP）和《HACCP 计划》的必要性。

General manager shall be continuously updated to ensure the food safety management system. Company establish and implement the "management procedure of update", the food safety team should be organized according to the planning time interval evaluation of food safety management system, which in turn should consider evaluation hazard analysis, has established the importance of (OPRP AND HACCP PLAN

评价和更新活动应基于： Evaluation and update activity should be based on:

a) 来自手册 5.6 中所述的内部和外部沟通的输入；

Inside and outside communication input that come from manual 5.6

b) 来自有关食品安全管理体系适宜性、充分性和有效性的其他信息的输入；

from the relevant food safety management system suitability, adequacy and effectiveness of other information input;

c) 验证活动结果分析的输出；

Verified action result analysis output

d) 管理评审的输出。 体系更新活动应予以记录，并以适当的形式报告，作为管理评审的输入。 9 程序文件、前提方案、HACCP 计划目录

Management review output .recording the action of system ,and report it ,as for the management review input . 9 program file ,PRPS ,HACCP catalogue

序号	文件编号	文 件 名 称	编制部门
1	QP-AD-01	文件控制程序	行政部
2	QP-AD-02	记录管理程序	行政部
3	QP-HR-01	组织与权责划分程序	人事部
4	QP-HR-02	人力资源管理程序	人事部
5	QP-SA-01	销售（服务）控制程序	销售部
6	QP-SA-02	管理评审程序	销售部
7	QP-RD-01	产品设计和开发管理程序	研发部
8	QP-PD-01	产品实现管理程序	生产部
9	QP-PU-01	采购管理程序	采购部
10	QP-QA-01	客户投诉与满意度调查程序	品控部
11	QP-QA-02	管理评审程序	品控部
12	QP-QA-03	产品鉴别与可追溯性管理程序	品控部
13	QP-QA-04	产品标识状态管理程序	品控部
14	QP-QA-05	检测仪器/设备管理程序	品控部
15	QP-QA-06	内部质量审核管理程序	品控部
16	QP-QA-07	进料检验程序	品控部
17	QP-QA-08	过程检验程序	品控部
18	QP-QA-09	成品检验程序	品控部
19	QP-QA-10	不合格管理程序	品控部
20	QP-QA-11	顾客财产管理程序	品控部
21	QP-QA-12	纠正预防措施管理程序	品控部
22	QP-MT-01	生产设备设施管理程序	工程部
23	QP-WH-01	仓储管理程序	物控部
24	QP-EMS-01	环境因素识别与评价程序	人事行政部
25	QP-EMS-02	法律法规识别与评价程序	人事行政部

26	QP-EMS-03	信息交流沟通控制程序	人事行政部
27	QP-EMS-04	环境管理动作控制程序	人事行政部
28	QP-EMS-05	应急响应与准备管理程序	人事行政部
29	QP-EMS-06	环境检测和测量管理程序	人事行政部
30	HACCP-02	HACCP 计划	品控部
31	HACCP-03	数据分析管理程序	品控部
32	HACCP-04	沟通管理程序	品控部
33	HACCP-05	风险评估管理程序	品控部
34	HACCP-06	前提方案控制程序	品控部
35	HACCP-07	危害分析预备步骤管理程序	品控部
36	HACCP-08	危害分析管理程序	品控部
37	HACCP-09	HACCP 计划管理程序	品控部
38	HACCP-10	食品安全体系验证管理程序	品控部
39	HACCP-11	HACCP 纠偏管理程序	品控部
40	HACCP-12	更新管理程序	品控部
41	HACCP-13	PRP 基础设施和维护方案	品控部
42	SSOP（HACCP）	卫生标准操作程序	品控部

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Peas products HACCP Risk Analysis

HACCP-02-03-02

Step	Hazards description		Causes of hazards	Hazard Level Assessment			Is harm acceptable	Control measures		Is it a CCP point?	Acceptable level of hazard
				Severity	Potential for occurrence	hazardness		Management process	Management way		
(1) Inspection of raw material	Biological hazards	Pathogenic contamination	The raw materials were contaminated during harvesting, transportation, and storage.	3	1	3	Yes	Inspection of raw material	Periodically review the supplier, Choose quality suppliers, products are provided by suppliers with stable quality, and attach a test report to each batch of products, provide a commissioned inspection report at least once a year(inspection items include pesticide residues, heavy metals, aflatoxin, etc.). The subsequent frying / roasting process can eliminate microbial pollution. Seasoning powder is sterilized by oven or microwave according to its properties. Subsequent metal fragments can be eliminated by metal detection and manual sorting. The allergen is indicated in the component/package safety analysis report, and the allergen is indicated in the ingredient description.Commercial fraud is stipulated in the purchase contract.	No	Meet national standards and company requirements.
	Chemical hazards	Pesticide residue, heavy metals, mold toxins(such as aflatoxin)	The raw materials were improperly stored and made after planting and harvesting.	3	1	3	Yes			No	Meet EU standards, national standards and company requirements.
	Physical hazards	Beans shell organic impurities	The raw materials were contaminated during the harvesting process.	1	3	3	Yes			No	Meet national standards and company requirements.
		Inorganic impurities such as metal fragments	The raw materials were contaminated during the harvesting process.	3	3	9	No			No	Meet national standards and company requirements.
	Others	Allergens.	The raw materials were improperly stored and made after planting and harvesting.	3	1	3	Yes			No	In line with the EU, the country's sensitization standards.
		Commercial fraud	The supplier of raw materials has deliberately adulterated .	3	1	3	Yes			No	Conforms to the requirements of national contract law.
(2) Acceptance of packing materials	Biological hazards.	Microbial reproduction	Improper control of supplier's production and storage process	3	1	3	Yes	Acceptance of packing materials	The supplier is reviewed regularly, the product is provided by the supplier of stable quality, and each batch of product is accompanied by a test report.	No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）
	Chemical hazards.	Solvent residue	Improper control in the supplier's production process	3	1	3	Yes			No	See GB 4806.7 for details
(3) Storage of raw material	Biological hazards.	Microbial contamination	In the process of storage of raw materials due to environmental conditions caused microbial breeding.	3	1	3	Yes	Storage of raw materials	The raw materials are managed by special personnel, and the first-in-first-out is achieved, and the accumulated goods do not exceed 3 months. The subsequent frying / roasting process can eliminate microbial contamination. The seasonings are heated and sterilized by microwave or oven before being used for acceptance.	No No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）
(4) Storage of packaging materials	Biological hazards.	Microbial reproduction	Improper storage	3	1	3	Yes	Storage of packaging materials	Every warehouse has a special purpose.daily cleaning and hygiene, insect and mouse prevention.	No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）

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(5) Soaking	Biological hazards.	Microbial contamination	The tap water is exposed to the outside air.	3	1	3	Yes	Frying	By deep-fried sterilization.	No	Total standard plate count≤1000CFU/g (ml) Total coliform≤30MPN/100g (ml)
	Chemical hazards.	Pigment and other additives	Because the process needs to be added	3	1	3	Yes	Soaking	Add the product strictly according to the process requirements, and strictly controls the dyeing time,and the product is tested on an irregular basis.	No	Compliance with GB2760
	Physical hazards.	Impurity dust, etc.	Soak pool is not sealed causing impurity pollution or cross-contamination of the last soaked product	3	1	3	Yes	Soaking	After soaking, rinse and follow up with manual selection	No	No foreign matter impurity
(6) Frying	Chemical hazards.	Burnt.	Due to the high temperature of the frying, the product produces a bad chemical reaction.	2	3	6	Yes	Frying	Strictly control the temperature and time of the frying, and follow up with strict selection	No	The finished product index meets the company's requirements
	Physical hazards.	Cross-contamination	Cross-contamination with previous production	1	3	3	Yes		Clean the mesh before each production	No	No cross-contamination of products
(7) Frying machines cleaning	Chemical hazards.	Sodium hydroxide, sodium carbonate residue, irritating and corrosive	After washing with sodium hydroxide and sodium carbonate, washing with water is not complete	3	1	3	Yes	Frying machine cleaning	Add 40kg of sodium carbonate and 25kg of sodium hydroxide first for cleaning; Rinse with fresh water and repeat 3-4 times until the machine is cleaned(pH between 6.5 and 8.5)	No	GB 5749 Compliance with GB5749
(8) Oil filtration	Biological hazards.	Microbial contamination	Microbial cross-contamination of parchment, diatomite and equipment during filtration	3	1	3	Yes	Frying	By deep-fried sterilization.	No	Total standard plate count≤1000CFU/g (ml) Total coliform≤30MPN/100g (ml)
(9) Syrup preparation	Biological hazards.	Microbical contamination	In the process of preparing syrup, it is caused by the cross contamination of raw materials and the microbes on the equipment	3	1	3	Yes	Roasting	The raw material will be roasted at a high temperature after being coated .	No	Total standard plate count≤1000CFU/g (ml) Total coliform≤30MPN/100g (ml)
	Chemical hazards.	Excessive additives	Need to add pigment.	3	1	3	Yes	Syrup preparation	The pigmentation shall be managed by a special person, who shall prepare it in strict accordance with the formula.And send it for inspection regularly.	No	Strictly follow the provisions of GB2760
(10) Coating	Biological hazards.	Microbial contamination	Brought in by auxiliary materials	3	1	3	Yes	Coating	There is a high temperature roasting in the later period	No	Total standard plate count≤1000CFU/g (ml) Total coliform≤30MPN/100g (ml)
	Chemical hazards.	Excessive additives	Brought in by syrup	3	1	3	Yes	Syrup production	Control of syrup preparation	No	Meet national standards
	Physical hazards.	Bean shell, etc..	Brought in by raw materials	1	3	3	Yes	Metal detection	Later selection of work sections, and the metal detection section of the packaging	No	No foreign matter impurity
(11) Roasting	Chemical hazards.	Scorched	Due to the high roasting temperature, the product produces a bad chemical reaction.	2	3	6	Yes	Roasting	Strict control of roasting temperature and time, follow up strictly selected	No	Meet company requirements.
	Physical hazards.	Impurity, etc..	Cross-contamination with previous production	1	3	3	Yes		Clean the mesh surface every time, the production variety is changed.	No	No cross-contamination of products

(12)Seasoning	Biological hazards.	Microbial contamination	Brought by staff operations and seasonings	3	1	3	Yes	Seasoning	Staff strictly follow the requirements of hand washing disinfection operations, seasoning before use with microwave or oven sterilization.	No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）
	Chemical hazards.	Excessive additives	Excessive color and flavor	3	1	3	Yes		Add strictly according to the recipe	No	符合GB2760标准 Compliance with GB2760
（13）Receiving material, temporary storage	Biological hazards.	Microbial contamination	Brought by staff operations and packaging materials	3	1	3	Yes	Receiving material, temporary storage	Staff are strictly required to perform hand-washing disinfection operations as required. Ultraviolet light is used to sterilize the inner package before use	No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）
（14）Metal detection	Biological hazards.	Microbial contamination	Brought by staff operations	3	1	3	Yes	Metal detection	Strictly require staff to wash their hands according to requirements	No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）
	Physical hazards.	Foreign matter such as metal	Improper operation or introduced by previous steps	3	3	9	No	Metal detection	Employees are strictly required to operate according to the metal detector specifications, ensure metal detector to operate, and make records.	Yes	Detection of iron φ 2.0 mm, stainless steel φ 3.0 mm, non-iron φ 3.0 mm
（15）Packaging, sealing	Biological hazards.	Microbial contamination	Brought by staff operations and packaging materials	3	1	3	Yes	Packaging	Staff are strictly required to perform hand-washing disinfection . Ultraviolet light is used to sterilize the inner package before use.	No	Total standard plate count≤1000CFU/g（ml） Total coliform≤30MPN/100g（ml）
（16）Packaging	Biological hazards.	Nil									
	Chemical hazards.	Nil									
	Physical hazards.	Nil									
（17）Storage of finished products	Biological hazards.	Nil									
	Chemical hazards.	Nil							b		
	Physical hazards.	Nil									
（18）Ex-factory inspection	Biological hazards.	Nil									
	Chemical hazards.	Nil									
	Physical hazards.	Nil									

Make/date: 2021.8.14

Verify/date: 2021.8.16

Approve/date: 2021.8.16

SUZHOU YOUI FOODS CO.,LTD. 苏州优尔食品有限公司质检专用章

Claudio Innocenti

Critical control program

HACCP-02-04

Item	CCP No.	processing	Significant harm of control	Critical limit	Control measures				Verification measures	Corrective Action	Record
					Target	Method	Frequency	Monitoring personnel			
Green peas series	CCP1	metal detection	Metal foreign body	FeΦ≥2.0mm、SuSΦ≥3.0mm、Non FeΦ≥3.0mm	Metal foreign body	Three-point verification for each test piece	Before and after each shift, continuous production and production every half hour, quality control every hour	Packing section, team leader, on-site quality control	1. Three-point verification before production start-up, three-point verification every half hour in continuous operation, and three-point verification at the end of production.2. Three-point verification before the quality control start, three-point verification every hour in continuous operation, three-point verification at the end of production	1. If the test piece or equipment is abnormal, the product produced by the test abnormal time should be tested until the last test piece is qualified. The on-site quality control is detained in time with the assistance of the production supervisor, and the "non-conforming product control program" is executed. 2. After the gold inspection is abnormally repaired or adjusted normally, it is necessary to notify the production supervisor to start production and use after the on-site quality control is confirmed by the three-point verification.	Metal detection inspection record

1.Purpose:

For delivered products with quality problem or finished goods have potential quality problems, timely information will be notified to the relevant parties and or implement product recall, and quickly make relevant products under control completely, avoid or reduce the influence of the hazards, and to maintain the company's image and the protection of the interests of consumers.

2.scope:

It is suitable for the information transfer and recycling process of all delivered unsuitable products.

3.responsibilities

3.1.Quality and safety group is responsible for recalling

3.2.General manager is responsible for approvement of recall

3.3.All department participate and cooperate to finish recall

4.activity

4.1.recall occasion

When there are products under influenced by unqualified products in the same batches that are not under company's control, like delivered products. we need to recall products. Including but not limited to the following situation is likely to be involved with recalls, trigger the recall procedures:.

4.1.1.customers complaints (see the customer compains and satisfaction survey program)

4.1.2.unqualified products by department in charger

4.1.3.unqualified products and event by media

4.1.4.products of the same batch influenced by unqualified products have been delivered (see unqualified products and tracable control program)

4.1.5.other changes(including technology,legal regulation and emergency) which has influenced product quality and safety)

4.2.identification and evaluation of recalled products

4.2.1.Quality & safety group, that is recalling group should monitor information related with product needing recall

4.2.2.When condition of 4.1 happens, related chargers need to hold a meeting about the evalution for recalling; if necessary,top charger, legal adviser and other department chargers should attend.

4.2.3.contents of recall includes: reason,source of information,credibility,past safety records,damage degree; epidemiology records of government health sector;range of recalled product(product line and area); Whether needs to activate the emergency recall. Once activate the emergency recall, We need to make recall plan to make ways,. methods and treatment clear etc

4.2.4.If possible, we need to check products of same batch and adjacent batches to see if there is no security problem and the reasons. The check results need to be taken as recall evaluation and samples need to be kept till recall ended.

4.2.5.When supported by a precise information, recall evalution should not been exceeded a half day.

4.3.recall program

4.3.1.Related parties need to be taken into consideration when recall, like clients (distributor and their customer),

Cooperative uits,internal units of company(including all departments, branches and employees), suppliers, related government and social organzation(including media and consumer organization). From food sales,processing and purchasing etc in all the procedures and steps to trace and searching for all the potential parties

4.3.2.To choose appropriate ways to issue recall information, which should be issued out within half a day after decision. Appropriate ways can be telephone, fax, e-mail, media etc. Regardless of each way, we have to make records in "recall information issuing records", record information need to edits as file, like "notice of product recall",its contents include:

a.Info of recall group, including member list, contact info 24 hours a day, representative departments and And their responsibilitie

b.product recall information: product name, code name or lot number, company name, date of manufacture etc.. recall reason and recall products distributing area (including area, Distributor name and address)

c.method, ways and time of product recalls.

d.Additional info affected by the recall products, like consequences,strategies, return and compensation when recall.

e.Give the model of recall program to wholesalers and retailers or as a an attachment so that they can inform and help the recall.

4.3.3.method, ways and time of product recall：

a. Trying to use the sales network as recall network, Recalled from consumers to retailer, then to wholesalers. It should be made clear of contacting ways of phone or fax of the company or wholesalers.

b.Keep the ways of Recall from retailer to wholesaler, and which needs made clearly in recall information.

c.Do recall drilling every year and recall records should profiled in "product recall drilling form"

d.Each batch or piece of recalled products should make records in "product recall registeration"

4.3.4.Treatment of recall products

a.Recalled products need to be marked and separated before treatment.

b. As unqualified products, the recall products should be treated according to "unqualified products control program", Which should be recorded in "unqualified products treatment" and marked out recall products.

c.Recalled products can be scrapped by retailer/wholesaler under the monitor of company.

4.3.5.end of recall and reports：

a.All the required recalled products are returned and treated, which means the recall ended.

b.Recall group should make report and records about reason, scope and results after the recall finish

4.4.Recall procedures and requirements should be compiled into the recall plan, approved by the GM before the official launch.

4.5.public relations of recall

In order to avoid damage to public trust, companies should prepare public reports, and designate a representative of the management or the company's so as to pass the related recall infos.

制修订(revision)：　　审核(audit)：　　批准(approved)：

4.6.corrections and corrective actions

4.6.1. Organization should use validation test, mock recall or actual recall to verify program (4.3), make records and correc so as to make correction and precautionary measures

4.6.2.Foods quality & security group should take necessary action to correct when there exists problem in the management system

5.related documents

5.1 Unqualified product adminstrative program	QP-QA-10
5.2 product identification and traceability management program	QP-QA-03
5.3 corrective and preventative action program	QP-QA-12

6.attachment

6.1 meeting records of recall	FW（WI（QP－QA－09）02）01
6.2 recall plan	FW（WI（QP－QA－09）02）02
6.3 recall information issuing records	FW（WI（QP－QA－09）02）03
6.4 recall announcements	FW（WI（QP－QA－09）02）04
6.5 recall records	FW（WI（QP－QA－09）02）05
6.6 recall reports	FW（WI（QP－QA－09）02）06

制修订revised： 审核audited： 批准approved：

Audit Report

Global Standard for Food Safety Issue 8: August 2018

1.Audit Summary			
Company name	Suzhou Youi Foods Co., Ltd.	Site Code	1508094
Site name	Suzhou Youi Foods Co., Ltd.		
Scope of audit	Roasting, frying (if necessary), coating, flavouring and packing of roasted and coated peas, peanuts, soya and broad beans in aluminium foil bags.		
Exclusions from scope	None		
Justification for exclusion	N/A		
Audit Finish Date	2020-04-03		
Re-audit due date	2021-04-13		

Additional modules included			
Modules	Result	Scope	Exclusions from scope
Choose a module	Choose an item		
Choose a module	Choose an item		

Head Office	No

2. Audit Results					
Audit result	Certificated	Audit grade	B	Audit type	Announced
Previous audit grade	B	Previous audit date	2019-04-09		
Certificate issue date	2020-04-24	Certificate expiry date	2021-05-25		

Number of non-conformities	Fundamental	0
	Critical	0
	Major	1
	Minor	8

3.Company Details

Address	No.15 Dongyuan Road, Jinting Town, Wuzhong District, Suzhou City, Jiangsu Province, 215111		
Country	P. R. China	Site Telephone Number	8613306207581
Commercial representative Name	Mr. Wu Jianwen	Email	wujianwen7581@dingtalk.com
Technical representative Name	Mr. Wu Jianwen	Email	wujianwen7581@dingtalk.com

4.Company Profile

Plant size (metres square)	<10K sq.m	No. of employees	1-50	No. of HACCP plans	1-3

Shift Pattern	1 shift * (8-12) hours * 6 days
Subcontracted processes	No
Other certificates held	HACCP, Kosher
Regions exported to	Asia North America South America Europe Oceania Choose a region
Company registration number	FDA 12578503248
Major changes since last BRCGS audit	HACCP manual is updated, no any major changes happened.

4.Company Profile

Company Description

Suzhou Youi Foods Co.,Ltd established in 2003, it is a private company and belonging to Youi Group. It locates No.15 Dongyuan, Jinting Town, Suzhou City, Jiangsu Province.
The company has about 45 employees and 1 workshop with 9000 sqm manufacturing and storage size.
The products are roasted and coated peas, peanuts, beans and nuts. Yearly output for products is about 2000 tons and mainly sold to EU, USA, Asia, AU and other countries. 1 processing line is designed to produce the products.
The production shift is 1 shift * (8-12) hours * 6 days.
The site has been awarded the certificate of HACCP and Kosher.

5.Product Characteristics

Product categories	17 - Cereals and snacks Category Category Category				
Finished product safety rationale	Stored in ambient, low AW (＜0.65), all products ready to eat.				
High care	No	High risk	No	Ambient high care	Yes
Justification for area	Ambient high care: raw peanut is a known source of salmonella and the site took roasting process to reduce the salmonella, and final product of roasted coated peanut in shell stored ambient; Enclosed area: the raw materials and products were packed in packaging in raw materials warehouse and final product warehouse.				
Allergens handled on site	Cereals containing gluten Peanuts Soya Sesame Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen				
Product claims made e.g. IP, organic	No				
Product recalls in last 12 Months	No				
Products in production at the time of the audit	Roasted broad bean into aluminium foil bag				

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6.Audit Duration Details

On-site duration	20 man hours	Duration of production facility inspection	11 man hours
Reasons for deviation from typical or expected audit duration	Time as requirement of typical duration.		
Next audit type selected	Announced		

Audit Duration per day

Audit Days	Audit Dates	Audit Start Time	Audit Finish Time
1 (start date)	2020-04-01	09:00	18:00
2	2020-04-02	08:30	17:30
3 (finish date)	2020-04-03	08:30	11:30

	Auditor (s) number	Name	Role
Auditor Number	176200	Jay Jing	Witness Auditor
Second Auditor Number	N/A	Jacky Kong	Lead Auditor

Present at audit

Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11) Name / Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Tang D.M/ GM	x	x		x
Wu J.W/ QA Manager	x	x	x	x
Mei W.Q/ R&D Manager	x	x	x	x
Wang J/ Purchase Supervisor	x		x	x
Shi J.X / Equipment Manager	x	x	x	x
Cui Zhao.C / HR Director	x		x	x

Present at audit				
Chen J.P / Production Manager	x	x	x	x

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Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No.	Requirement ref.	Details of non-conformity	Critical or Major?	Anticipated re-audit date

Critical			
No.	Requirement ref.	Details of non-conformity	Anticipated re-audit date

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Major							
No.	**Requirement ref.**	**Details of non-conformity**	**Correction**	**Proposed preventive action plan (based on root cause analysis)**	**Evidence provided document, photograph, visit/other**	**Date reviewed**	**Reviewed by**
1	**3.9.4**	Mixed powder collected from powder mixing process of board bean will be dried and reused in the powder mixing process for next powder mixing processes, while on site audit, the collected mixed powders were packed in the bags of raw material of corn seed flour not labelled with correct product. Also, in the processing records, the using information of these re-work mixed powder was not recorded, hard to be traced.	Recorded the remaining powder on the packaging bag in time after re-baking; made a record table for re-baking of the remaining powder; record the usage of the remaining powder in the coating production record.	1. Train production staff to mark the re-backing powders, re-baking records and coating production records of the remaining powder, such as the use of the remaining powder. 2. The production supervisor and on-site quality control shall perform daily supervision and inspection; 3. list to 6S monthly inspection routine.	1. The label was supplied and relevant information was included. 2. The reuse record was supplied. 3. Employee training record was supplied.	2020-04-16	Jacky Kong Jay Jing

Minor							
No.	**Requirement ref.**	**Details of non-conformity**	**Correction**	**Proposed preventive action plan (based on root cause analysis)**	**Evidence provided document, photograph, visit/other**	**Date reviewed**	**Reviewed by**
1	2.5.1	Mixed powder collected from powder mixing process of board bean will be dried and reused in the powder mixing process for next powder mixing processes, but this process was not included in the flow diagram.	Amended the process flow of broad bean powder coating, added the recovery of excess powder.	1. Train the production, quality control and HACCP team members, each time there is a change in the process or equipment, they should be reported in time and call the HACCP team	The revised flow diagram was supplied, mixed powder reuse process was included. Training record was supplied.	2020-04-16	Jacky Kong Jay Jing

				members to review the process carefully. 2. Pay attention to every step of the production site when reviewing the HACCP review every year.			
2	3.5.1.1	In the documented raw material risk assessment updated on 2019-06-06, the risks associated with raw materials which are subject to legislative control was not included.	Raw material risk assessment legal control was added.	1. Once we have new raw materials, which should add the legal risk assessment. 2. Review at least once a year whether the law changes the risks to raw materials.	Updated documented raw material risk assessment was supplied.	2020-04-16	Jacky Kong Jay Jing
3	3.5.1.4	Raw material PETERS was approved as qualified supplier and supply raw board bean since 2020-03-12, but it was not updated into the approved supplier list.	Updated into the approved supplier list.	1. Train foreign trade commissioners and purchasers, new qualified suppliers should be listed as qualified suppliers in time after approval.	Updated approved supplier list was supplied, PETERS was included. Training record was supplied.	2020-04-16	Jacky Kong Jay Jing
4	3.6.4	In the specification WI(QP-QA-07)02-06 for roasted pea, it is defined that the pesticide residuals limit were identified according to GB 2763-2016, but this standard has been replaced by GB 2763-2019 since 2020-02-15, but the specification was latest reviewed on 2017-07-07, it was not reviewed as regulation changed.	Evaluation of pea specifications according to the new version GB2763-2019 implemented on 2020-02-15.	1. The R & D and quality control specification revision personnel refer to the new GB 2763-2019 for re-evaluation and improvement 2. The training laws and regulations collection personnel should promptly feedback the corresponding legal changes, and promptly notify the relevant personnel to make changes to the corresponding product specifications.	Specification WI(QP-QA-07)02-06 for roasted pea was supplied, pesticide residuals limit were identified according to GB 2763-2019, training record was supplied.	2020-04-16	Jacky Kong Jay Jing
5	4.4.1	At the seasoning weighting area, the PE bags used for storage the weighted seasoning were putting	Repaired the walls in time.	1. Train the production personnel to pay attention to the inspection of their work area and report the rectification in time for	The photo of repaired wall was supplied. Training record was supplied.	2020-04-16	Jacky Kong Jay Jing

		on site, the coating of the wall near the bags was a little peeling.		abnormal conditions such as wall peeling. 2. Production supervisors and quality control perform daily health inspections. 3. Monthly 6S spot check.			
6	4.4.4	Auditor observed there was little leaking at the enter of the fried workshop connecting to the roasting workshop.	Arranged maintenance.	1. Train production personnel to pay attention to the inspection of their work area and report abnormal rectification in time if there is any abnormal situation such as water leakage. 2. Production supervisors and quality control perform daily health inspections. 3. Monthly 6S spot check.	The photo of repaired area was supplied, training record was supplied.	2020-04-16	Jacky Kong Jay Jing
7	4.12.2	While on site audit in the waste storage area, auditor observed there were few bags of waste not well packed and exposed, and few winged insects observed, although waste storage area is away from production workshop.	Arranged workers to repackage the waste and clean up the area to do the pest elimination treatment.	1. Train the production personnel to pay attention to the tight sealing of the waste packaging. 2. Monthly 6S spot check.	The photo of waste area was supplied, training record was supplied.	2020-04-16	Jacky Kong Jay Jing
8	7.4.2	While on site at the roasted broad bean selecting position before packing, auditor observed the hair hat of one operator was not well worn, few hairs exposed out of the hat.	Requested the staff to wear the hat properly.	1. Train product control personnel to pay attention to their own work hats and other dress code. 2. Production supervisors and quality control perform daily health inspections. 3. Monthly 6S spot check.	The photo of staff was supplied and met the requirement, training record was supplied.	2020-04-16	Jacky Kong Jay Jing

Comments on non-conformities

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Additional Modules / Head Office Non-Conformity Summary Sheet

Critical			
No.	**Requirement ref.**	**Details of non-conformity**	**Anticipated re-audit date**

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Major							
No.	**Requirement ref.**	**Details of non-conformity**	**Corrective action taken**	**Root cause analysis and proposed action plan**	**Evidence provided document, photograph, visit/other**	**Date reviewed**	**Reviewed by**

Claudio Innocenti

Minor							
No.	**Requirement ref.**	**Details of non-conformity**	**Corrective action taken**	**Root cause analysis and proposed action plan**	**Evidence provided document, photograph, visit/other**	**Date reviewed**	**Reviewed by**

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Detailed Audit Report

1. Senior management commitment

1.1 Senior management commitment and continual improvement

The quality policy is updated and signed by GM Tang D.M on 2020-01-15.
The policy and objectives are communicated through meeting, e-mail, training course and bulletin board displayed in site entrance and workshop. Policy: to control food safety, improve quality and safety system and provide safe food.
Summary of targets sets:
- Customer satisfaction level 90%;
- The product qualified ratio 100%;
- No safety issued.

Company food safety and quality culture scheme and plan was developed, and including training, propaganda poster, food safety knowledge competition planned on 2019-04-11 and conducted in Oct. 2019 as planned, on site communicated with GM and QA manager, they focused on the employee training and management training, the employee award day about the food safety, outward-bound training and top management interview with the employee monthly.
The targets are disassembled to each department with detailed objectives every quarter, in meeting Managers of each department reviews the summary targets to see if it archived. The KPI is communicated through meeting, e-mail, training course and board displayed in site entrance and workshop.
The monitoring result showed that they had improved all along. Example for KPI of summary targets as below and archives the designed target:
- Customer satisfaction level 93.5%;
- The product qualified ratio 100%;
- No safety issued.

The last full management review meeting is carried out on 2020-03-24 held by GM. All elements are inputted into meeting for review, the adequacy suitability and validity of the system were reviewed. The review result shows it complied with purposed.
Monthly meeting programme is established and implemented, structure included quality problem happened, QA/QC management, production/CCP control, training, safety production, product qualified level, equipment, product specification, customer requirement, product information, plant security, operation problem, customer complaint, qualified rate and safety problem.
Monthly review minutes are conducted with record. Example for monthly management review sampled the records on 2019-12-02 and 2020-01-02.
The company keep up to date with legislation and scientific changes through supplier, government department, CIQ, customer and internet.
The confidential reporting system is established through e-mail, mailbox and telephone posted on walls of company. Employees observed food safety issues will report to their direct supervisor.
The original hard copy of the current Global Standard for Food Safety Issue 8-Chinese version is available.
BRCGS logo was not misuse.
Management on site attend the opening meeting and closing meeting.
Audit due date is 13/04/2020 and this time is performed on 01-03/04/2020.
The root causes of any non-conformities against the Standard identified at the previous audit have been effectively addressed to prevent recurrence.

1.2 Organisational structure, responsibilities and management authority

Documented organization structure is clearly defined in the quality and food safety manual QM001:2018. Department includes QA department, Production department, HR, Purchase department and Sales department. Experienced management team includes Production Manager, QA Manager, MT Manager, HR Manager, Purchasing Manager and Logistic Manager.
Appropriate documented arrangements in place to cover for the absence of key staff, it is defined on 05/01/2018.
The responsibilities for the management of activities which ensure food safety, legality and quality are clearly allocated and defined in documented Quality Manual.

2 The Food Safety Plan – HACCP

The multi-disciplinary team comprises members from the departments that are described as follows:
- HACCP team leader, QA Manager – Wu Jianwen.

Team members:
- HR Manager – Cui Zhaochun;
- Production Manager – Chen Jianping;
- Purchase Manager – Wang Juan;
- MT Manager – Shi Jiuxun.

The HACCP Team Leader has more than 5 year working experience on quality and technical management of industry production.
All HACCP team members are trained in HACCP and BRCGS FOOD course with training certificates. For example: BRCGS training certificate of Team Leader on 29-30/03/2018 at SGS. The latest training is performed on 15/01/2019.
PRP was developed and documented as SSOP (HACCP) updated on 2019-06-20, includes procedures on cleaning and disinfecting, pest control, personal hygiene policy, purchase management, cross contamination prevention and allergen control. PRP is reviewed annually combined with HACCP plan.

HACCP approaching refer to FSMA, CAC/RCP1-2003. Detail HACCP plans for different products of snacks. HACCP plans are established and maintained based on the codex Alimentarius HACCP principles.
Relevant information such as scientific literature, historical and known hazard, regulations of destination countries, and HACCP guidance are used as reference for HACCP analysis.
Product descriptions are adequate, raw materials and package materials characters are also considered.
Product character (example for roasted peanuts): no foreign bodies, moisture less than 7%, peroxide value less than 0.5 mg/g, aflatoxin B1 less than 20ug/kg, TPC≤10000 cfu/g, coliform≤10 cfu/g, pathogen (salmonella, shigella and staphylococcus aureus) not detected. Shelf life 12 months stored in cool and dry environment.
Intend use and treatment before use: eat directly.

The following flow diagrams are in place:
- The process flow diagram of roasted/coated peanut:
- Raw materials receiving-storage-magnet separation- roasting-mixing-coating-drying-flavoring-metal detection-packing-storage-transportation.
- The flow diagram for coated pea/broad bean:
- Raw materials receiving-storage- magnet separation-soaking-coloring-frying-sorting-pass of X-ray-coating-roasting-flavoring-storage-pass metal detector-packing-storage-transportation.

Flow diagrams were verified on 2020-01-17 for peanut and other products.
Hazard analysis has been completed from raw material, processing to the finished products, including of biological, chemical, physical hazards, irradiation hazard, fraud and allergen hazards.
Likely occurrence of hazard and severity of the effects considered fully during the hazard analysis.
Suitable control measures for each kind of hidden hazard were documented.

Hazard analysis was conducted covering all potential hazards including metal piece, broken glass, aflatoxin, salmonella, staphylococcus aureus, heavy metal and chemical residue.
1 minor CAR No.1 raised against 2.5.1: Mixed powder collected from powder mixing process of board bean will be dried and reused in the powder mixing process for next powder mixing processes, but this process was not included in the flow diagram.

The method of developing the hazard analysis is defined in the company: for each hazard, the likelihood of occurring and severity of occurring all scored as 1-3, the significant hazard will be decided by the compositive assessment of the likelihood and severity (above 6 decided as sinificant hazards). For the significant hazards, decision tree will be used to decide the hazard controls at each process step to be CCP or not, the results are documented.

CCPs were identified in HACCP plan as the followings for each product:
For all products:
CCP1-metal detection, Fe≤2.0mm, Non-Fe≤3.0mm, Sus≤3.0mm, the test conducted before and after operation, and 1 hour during continual operation.
For peanut product:
CCP2-roasting for roasted peanuts, incoming temperature above 140℃, exit temperature above 120℃,roasting period above 70s, parameters will be monitored every hour by operator.
The corrective action for each CCP was defined in HACCP plan: CCP1: separate and re-evaluate the affected products, adjust the metal detector. CCP2- separate affected products Critical limit had been agreed and signed off by team.
The CCP and CL was based on published data or industry best practice and FDA regulation. CCPs are monitored and recorded regularly. The production records were sampled and reviewed, for example, roasted broad bean, batch number 20200121, and fried peanut batch number 20200325, showed compliance. The CCP monitoring records showed that CCP was in control.
No internal problem was raised related to CCPs control at presents through records verifying and review of monthly meeting programs.
No external customer complaint was raised related to CCPs deviation at presents through reports review of customer feedback in 2019 to date.
Critical limits validation will be conducted when established and before updated, the latest validation was conducted on 2020-01-17.
The critical limit verification will be conducted at least annually, or after changes, the latest verification was conducted on 2020-01-17.
HACCP System including PRP review was conducted yearly.
The previous HACCP plan and PRP annual review as well as CCP validation were reviewed on 2020-01-17.

3. Food safety and quality management system

3.1 Food safety and quality manual

The product quality and food safety management system has been set up, China HACCP has been certified by SGS, food safety and quality manual as QM001:2018 and approved on 2020-02-15. Documented manual was based on ISO9001, ISO22000 and BRCGS requirements. The copies of quality and food safety manual are distributed to each department, key staffs could access the up to date version of QM001:2018 approved on 2020-02-15.

3.2 Document Control

Working methods and practices are documented within food safety and quality control system. The manual is comprehensive and covered all BRCGS Food Standard requirements.
Document control procedure (QP-QA-01) is developed and updated on 2019-10-10.
The controlled document list is established and indicated the latest version number, e.g. the label guideline in US
The document replacing system is implemented.

The electronic form is stored with authorised access, control of amendments and password protection, it is backed up to prevent loss.

3.3 Record completion and maintenance

Quality records control procedure (QP-QA-02) is established and implemented.
The retention of the quality record is required at least 3 years, the shelf life of the finished product is 12 months, and detailed record retention time is defined in procedure.

The electronic form is stored with authorised access, control of amendments and password protection, it is backed up to prevent loss.

3.4 Internal audits

Internal audit procedure QP-QA-06 is established, responsibility and process of internal audit was defined in the procedure. Justification for critical, major and minor non-conformities were identified. The internal audits were scheduled throughout the whole year according to the risk analysis, the schedules in 2019 and 2020 was shown and scheduled in Jan./ Apr./Jun./ Jul./ Aug/ and Dec.in year 2019, and the schedule in 2020 are in Jan./ Mar./ May/ Jul./ Oct. and Dec..
The internal audit performed sampled on 2020-03-25, 2020-01-22, 2019-08-29, 2019-07-29, 2019-06-29, auditors from different departments and approved, auditors did not audit their own works. No non-conformity raised during internal audit. Relevant records were kept, e.g. audit plan, audit report, checklist, non-conformity reports were available. In the procedure, it is required that for non-conformity raised, root causes were analysed and followed, they were in the process of correction, they will be verified by internal auditors.
Hygiene in the processing and storage warehouse will be inspected every month, on site sampled inspection records in Dec. 2019 and Jan.2020, they were well implemented.

3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

Raw material risk assessment was documented and updated on 2019-06-06, raw materials and primary packaging materials were included, the potential risks to product safety, legality and quality were considered in the risk assessment. In the risk assessment document, potential risks including allergen, foreign-body, microbiological, chemical contamination, and vulnerability of raw material for the products were considered.
Documented supplier and service supplier control and assessment management procedure QP-PU-01 is developed. Supplier management is in place based on risk analysis, for example, the material risk for the finished product, the previous supplier assessment.
The approved supplier list is in place including raw material supplier, packing material supplier and service supplier, on site verified all raw materials were purchased from these qualified suppliers. Qualified supplier list was updated after the latest assessment conducted in 2020-03-02.
Sampled the supplier assessment records:
Meishan Luxiangyuan Co., Ltd., supplier of board bean, Business license No.915114222MA62J09B0D;
Qingdao Haibang, supplier of peanut, Business license No.91370281740378607G.
Changchun Huanglong, supplier of corn seed starch, production license No.SC121322038116453, valid until 2021-07-17.
Kunshan Yawei, aluminium foil bag supplier, production license No.苏 XK16-204-00243, valid until 2021-07-07.
Traceability system is required to be verified annually, for suppliers have GFSI benchmarked certificate, the factory will collect their certificates, on site sampled the FSSC22000 certificate of Changchun Huanglong who supplied corn seed starch, certificate valid until 2021-05-27. For their supplier questionnaire, such as the supplier has established the traceability system and mock practice annually.
The agents and brokers which raw materials and ingredients were purchased, were evaluated based on same procedure. Manufacturer's approval certificates, for example business license, QS/SC cert or CIQ cert, were collected via the agents and brokers, sampled: Shanghai Jicheng, agent for white granulated sugar, food business license No. JY13101160130619, manufacturer: Longzhou Huanan Sugar

Manufacture Co., Ltd. Some exceptions (such as supplier of seasonings was prescribed by client) have been described in procedure.
1 minor CAR No.2 raised against 3.5.1.1: In the documented raw material risk assessment updated on 2019-06-06, the risks associated with raw materials which are subject to legislative control was not included.
1 minor CAR No.3 raised against 3.5.1.4: Raw material PETERS was approved as qualified supplier and supply raw board bean since 2020-03-12, but it was not updated into the approved supplier list.

3.5.2 Raw material and packaging acceptance, monitoring and management procedures

All raw materials and ingredients will be taken in-house testing according to specification of each materials, also the materials must be provided with COA, frequency is once every batch.
Receiving procedure is defined in specification list, such as incoming pea: at first incoming materials/COA will be checked according to receiving standard, then material sampling to check appearance such as moisture and taste, microbe testing such as TPC and Coliform according to specification, material will be rejected if non-conformity happened.
Raw material and packaging material inspection and test procedure is established and implemented.
The parameters for acceptance and frequency of testing are clearly defined in it. And intake records inspected during audit.
On site verified receiving monitoring records as following:
Board bean batch Y09DWD2020030801(supplier batch 20200116/17849) from supplier Peters Commodities Ltd., inspected on 2020-03-08, items including: foreign bodies, broken level, moldy, color, odour, hygiene, moisture;
Seasoning from supplier Gamay, batch 20190929, inspected on 2019-12-05, items including appearance, foreign bodies, TPC and Coliform.
Peanut batch 20200309 from supplier Qingdao Haibang, reveived on 2020-03-18, items including foreign bodies, broken level, moldy, color, odour, hygiene, moisture. COA was available.
Packaging bag batch 20200305 from supplier Wenzhou Fengda, inspected on 2020-03-16, COA was available.
The received materials are verified by authorized person such as QA prior receiving.
For items that could not inspected by factory lab, full test report inspected by ISO17025 managed institute according to relevant food safety standard will be collected, on site sampled full test report for board bean according to GB 2763, full test report for primary packaging according to GB 9683-1988, they all met the requirement.

3.5.3 Management of suppliers of services

A documented service supplier approval policy is defined in supplier and service supplier control and assessment management procedure QP-PU-01.
The service servicers and qualified certificates are collected and evaluated its performance annual, relevant requirement were defined and discussed in the contract with suppliers.
Out-sourced services included: waste service, calibration service, transportation service and lab service.
The related contracts are kept on files.
Example for waste handle service:
Contract is signed, contractor Tongxiang Wufeng, period between 2018-01-01 and 2020-12-31.

3.5.4 Management of Out sourced processing

NA, No outsourced processing in the factory.

3.6 Specifications

The specification of raw material, ingredient and packing material is defined in “specification list”, such as detailed refer standard is below:
Incoming materials: such as WI(QP-QA-07)02-01 B/01 issued on 2017-07-07 for soybean, WI(QP-QA-07)02-03 A/01 for peanut reviewed on 2017-08-19.

Incoming Packaging: such as WI(QP-QA-07)10-07 B/01 reviewed on 2017-07-07.
Finished product such as salted roasted pea: product code GPASB85 reviewed on 2018-01-01.
Specifications reviewing must be performed at change or at least once every three years.
Example for WI(QP-QA-07)02-06 B/01 issued on 07/07/2017 for pea.
Minor CAR No.4 raised against 3.6.4: In the specification WI(QP-QA-07)02-06 for roasted pea, it is defined that the pesticide residuals limit were identified according to GB 2763-2016, but this standard has been replaced by GB 2763-2019 since 2020-02-15, but the specification was latest reviewed on 2017-07-07, it was not reviewed as regulation changed.

The specifications are established and controlled by the company (not head office).

3.7 Corrective and preventive actions

The company has established corrective & preventive action procedure to ensure investigation of the root cause of non-conformity will be performed and corrective actions will be taken.

3.8 Control of non-conforming product

Documented non-compliance control procedure QP-QA-10 is defined and implemented. QC dept has authority for releasing product.
For raw materials during incoming inspection and production using, non-conformity raw materials will be isolated and assessed by authorised staffs.
For semi-product, production operator will isolate the product and label as non-conformity, QC responsible for the assessment and evaluate, and approved by authorised staffs.
For finished product, lab test finished products and isolated & evaluate the non-conformity and approved by authorised staffs.
Clear process well understood by staff that is interviewed during the audit. Labelled containers or areas for non-conforming products are provided. Non-conforming products handling reports are raised for review. Root analysis is analysed and CAs are adopted. QC Chief has authority for releasing product.
On site sampled non-conformity handling record: 2019-04-21, chickpea total 2000kg, manufactured on 2019-08-28, for the problem of stone tested by X-ray, product was re-worked by man-hand selection.

3.9 Traceability

The company had in place an identification and traceability control procedure QP-QA-03 based on paperwork which made the company able to trace materials from raw material source to finished product and vice versa.
The company ensured the traceability of all materials used for its products, traceability could be achieved through the sales order, it is recorded in the manufacture records. Furthermore, relevant information such as:
Batch number of raw materials: batch no of supplier;
Packaging and ingredients: batch no of supplier;
Processing semi-finished product: processing date, sales order No;
Finished products: sales order No.
The traceability system is tested yearly for raw material source to finished product and from finished product to raw material at least once. Last traceability test conducted on 2020-03-26 period 09:00~12:00 salted broad beans lot number UI-20014998 total 176 cartons (10 kg per carton), traced to the raw materials e.g. board bean batch 20200223, seasoning batch 20200110, corn seed flour batch 20191123, primary packaging batch 20191211 etc.
Another traceability test conducted on 2020-03-25, period 9:00-12:00, for the raw material black bean batch Y01HHD2020031201, total 2375kg received, 50 kg in store and 2325kg used, could traced to the finished product: roasted black bean batch HD20200318A01 total 2000.8kg.
A traceability testing and mock traceability initiated by auditor while onsite auditing involved the following product:
Finished product: Fried broad bean (128g*12 bag per carton) sales order No.UI-19126963, total 370 cartons.
Immerse: 2019-12-12;
Frying: 2019-12-12;

Coating: 2019-12-13;
Roasting: 2019-12-13;
Metal detection: 2019-12-14;
Finished product packed on 2019-12-14;
100% recovery and time within 2 hours, could trace to the raw materials and ingredients, e.g. primary packaging batch 20190628, sunflower seed oil batch 201903022, mixed seasoning batch 20191029, salt batch 20190813, raw broad bean batch Y05CDB2019101201, rice four batch 20191117.

3.10 Complaint-handling

Documented customer compliant handling procedure QP-QA-14 is established and implemented.
Sales department collects complaints from clients and deliver it to QA department. The root of cause is analysed by QA and relevant departments. And related person will take actions.
Total 2 client complaints are received till now. The complaint is analysed and followed.
Complaint trend analysis and summary will be conducted at least once per year, on site sampled the analysis report for year 2019 Jan.to Dec., the causes of the complaint were foreign bodies. Sampled: Received on 2020-02-25, rubber piece in the product, root cause- taken from incoming material, receiving training and add X-ray equipment.

3.11 Management of incidents, product withdrawal and product recall

Incident and emergency control procedure QP-QA-20 defines how to control and manage effectively incidents and potential emergency situations that impact food safety, legality or quality such as:
- disruption to key services such as water, power, transport, staff availability and communications
- events such as fire, wind, flood or natural disaster
- malicious contamination or sabotage
- failure of or attacks against, digital cyber-security

The emergency test will be conducted at least annually to verify the effectiveness of the plan, latest test was conducted on 2020-01-10 for fire accident in the workshop, products were protected and assessed for the influence.
No actual recall by far.
The product recall procedure was tested annually. It was defined in the procedure that in the event of a product recall, CB-SGS shall be informed within three working days of the decision to issue a recall.
Mock recall report initialled by the factory on 2020-03-27, for the finished product roasted black bean batch UI-20025062, manufacture date 2020-03-18, total mount 200 cartons. 2020-03-27 total amount 200 cartons delivered to customer Suzhou Juweile. Mock reason was taste not good, mock recall include trace test, communication plan, recovery calculation (recovery 100%).

4. Site standards

4.1 External standards

The boundary of the factory is clearly defined.
The external areas were maintained with investments regularly planned, it located in the Dongyuan Road, Jinting Town, Wuzhong District, Suzhou City, Jiangsu Province, P.R. China.
The grounds and parking lots of the exterior are graded to prevent standing water.
The building is kept in normal condition to prevent accesses of contaminations.
Around the factory there are food manufacturing factories and machinery factories, no local activities around the factory that would risk product contamination.
Additional buildings on site including office building with canteens and power plant are located separated from processing workshop and warehouse.

4.2 Site security and food defence

FDA registration number 12578503248.

Food defence plan QP-QA-21 is established and evaluated yearly and last dated on 2020-01-22. Last in-house training dated on 2019-05-15. Enclosed site with 24-hour security staffs.
Production areas and warehouses are restricted areas and monitored via CCTV, visitors are not permitted enter except accompanying person presence.
Gatekeeper is responsible to control entrance of employees, contractors and visitors and persons would not be permitted to enter the factory without authorization.

4.3 Layout, product flow and segregation

There is effective segregation in place to minimise the risk of product contamination, the plan of the site which designates areas where product is at different levels of risk from contamination is defined in PRP.
Ambient high care (processing area): raw peanut is a known source of salmonella and the site took roasting process to reduce the salmonella, and final product of roasted coated peanut in shell stored ambient;
Enclosed area (warehouse, receiving): the raw materials and products are packed in packaging in raw materials warehouse and final product warehouse.
Detailed plan of the site including access points for personnel and travel routes, location of staff facilities and routes to the facilities from places of work, production process flow, routes for the removal of waste is in place.
Working space and storage area are sufficient to enable operations to be carried out properly under safe hygienic conditions.
No any ongoing refurbishment works or temporary structures that may affect product safety.

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

Building fabric of the site, buildings and facilities were suitable.
On site verification, the fabrication of the buildings and facilities such as the wall and floor are suitable for the intended purpose. The wall in the processing areas were painted, and no mould growth on the wall.
Walls, floors, drainages, doors, ceiling and overheads are regularly maintained.
In the workshop verification, floors are designed to meet the requirement of the process. And drainage is designed and maintained to minimise risk of product contamination.
No stagnant water is observed.
Existing glass windows fitted with shatter checking regularly.
The lights for lighting in the workshop and warehouse have been well protected, the UV lights aren't protected but those are checked, and the check record is provided.
Exhaust fans are in place and routinely checked, fans and air conditioners were used as ventilation in processing area and they were maintained in good condition.
No drain of other areas flow to ambient high care area.
Minor CAR No.5 raised against 4.4.1: At the seasoning weighting area, the PE bags used for storage the weighted seasoning were putting on site, the coating of the wall near the bags was a little peeling.
Minor CAR No.6 raised against 4.4.4: Auditor observed there was little leaking at the enter of the fried workshop connecting to the roasting workshop.

4.5 Utilities – water, ice, air and other gases

The municipal water is used during the manufacture of bean soaking, ingredient mixing, and clean for equipment, tools and employee hands. Filtration core is installed to potable water for sugar soup.
Water quality monitoring procedure is developed in the company, the quality of potable water will be inspected by QC every week, and the municipal water and purified water will be tested by government lab or qualified by the third party at least annually according to GB 5749-2006.
The municipal water testing report from SBTS is in place, report no M201904477, total 41 testing items including TPC, Coli form, As, Cr, Pb, Hg, PH, visual matter, the testing result complied with GB5749-2006.

Internal testing of the municipal water will be performed by internal lab weekly, the testing items including TPC, Coliform, PH and odour. Relative water testing record on 2020-01-03, 2020-01-08, 2020-01-14 were reviewed while on site audit.
The water distribution plan is established in place and up to date, the water inspection sampling policy was based on it.
Steam is used, but it isn't directly contact the food, the oil tube is heated via the steam.
No ice is used.
Compressed air is used to dry clean of the machine, TPC test will be conducted every week at the site of the contact with food contact surface, on site sampled compressed air testing record on 2020-01-02, 2020-01-07, 2020-01-14.
Food grade lubricant (PURITY FG AW, NSF H1 registration No.102590) for compressor is used to make compressed air, the water- elimination record and oil- elimination record of compressed air is kept on files, on site sampled the record on 2019-10-27.
No other gasses will be used on site.

4.6 Equipment

The main equipment includes immersing machine, frying machine, mixing machine, roasting machine, metal detector, X-ray, loading machine and is normally maintained under routine maintenance systems.
Most equipment contact surfaces are made of stainless steel. Engineers aware of the requirement.
Equipment have been specified before purchase and tested and commissioned prior to use.
Equipment is positioned normally to facilitate cleaning and service. Equipment is positioned to facilitate cleaning and service.

4.7 Maintenance

Maintenance procedure has been established to ensure the safety and legality of products are not jeopardised.
In-house engineers reported to maintenance supervisor who operated documented maintenance plan, the maintenance plan FM(QP-MT-01)03 was established for year 2020.
Total 4 maintenance employees existed in the factory. The device and equipment will be maintained before each production season, and the maintenance record is reviewed. Sampled maintenance records as following:
2019-09-27 for 5# packing machine; 2019-09-21 for frying machine; 2019-10-19 seasoning machine.
If temporary repairs are necessary, safety of product will be protected.
Tools and parts into workshop are count and collected at beginning and finishing, relevant records are in place.
The food grade lubricating oil with NSF H1 registration no 135799 is used and stored. MSDS and instructions are kept on files. It doesn't contain allergens at all.
No major breakdowns in last 12 months.
Documented hygiene inspection on start-up completed by production managers, components taken into workshop were registered in the records.
Maintenance room is separated from production area and is tidy during the audit.

4.8 Staff facilities

Sufficient hand-washing facilities are provided at the entrance of workshops.
- Hand washing station provided at each processing workshops entrances;
- Taps are hand-free;
- Tempered running water is provided;
- Liquid soap;
- Air drying device;
- Disinfection is realized via 75% ethyl alcohol;
- Hand washing policy is defined and posted;
- In the processing zone and packing zone, the dedicated protective clothing is used, and the desingated employee checked the hygiene policy.
- Toilets are adequately segregated and do not open directly into storage.

Men and woman toilets are adequately segregated and do not open directly into storage.
Personal items include outdoor clothing are stored in small closet in changing- room, no food is permitted in production and store area.
Food is provided in canteen and outside production area and storage area.
Designated smoking room located outside the production area and storage area, and no risk from smoking wastes to product.

4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas

4.9.1 Chemical control

Documented chemical control procedure SSOP with a reference of SSOP is in place to define the storage, handling and using of chemicals, the approved chemical list and relative MSDS are in place, for example, MSDS of 75% alcohol and 98% solid sodium hydroxide reviewed. Cleaning chemicals stored in a locked room, restricted access.
Chemicals which will contact food contact surface is approved suitable used in food industry, e.g. Full test report No. S2020-W-10010 for sodium hydroxide, 2020-01-20, comply with GB 1886.20-2016.
The incoming, delivering and instore records of chemicals in the warehouse were reviewed well kept, only authorised and trained person could access the storage areas, the training records were well maintained.

4.9.2 Metal control

Documented policy for the control of the use of sharp metal implements including scissors, knives, cutting blades on equipment and wires is in place and there is daily inspection record for damage and the investigation of any lost items. Staples and wooden tools are not allowed in the production area., while on site audit, they were not observed in the processing or product handling areas.

4.9.3 Glass, brittle plastic, ceramics and similar materials

Glass and brittle material control procedure is developed.
The procedures for handling glass, brittle or hard plastic, ceramic or other materials include the requirement to inspect on a frequency monthly.
The list of the glass and brittle material is available; the inspection records are seen and specify the responsible persons as well as the result and the date.
Procedures detailing the action to be taken in case of breakage of glass or other brittle items are established and implemented, measures included: identifying the scope of products to be isolated, authorized personnel clean the production area and releasing the production line for the continual production.
Example for checking record on 2020-01-06, 2020-02-10 and 2020-03-10.

4.9.4 Products packed into glass or other brittle containers
NA. The product is packed into plastic bag then to paper carton, no glass or other brittle containers are used.
4.9.5 Wood
Documented wooden control procedure is developed and implemented, the wooden tools are prohibited to use in opened product area, the wooden pallets are not used in workshop.
4.9.6 Other physical contaminants
Documented other physical contaminants was established. Other physical contaminants included raw material outer-packaging and control pens. Prior to packaged raw materials taken into open product or processing areas, the outer-packaging was required to be removed and the internal package was visually checked for any potential sources of contamination and cleaned if necessary. Pens used in open product areas were designed without small parts (metal body) and detectable by foreign body detection equipment.
4.10 Foreign-body detection and removal equipment
4.10.1 Selection and operation of foreign-body detection and removal equipment
Documented foreign material hazard assessment in association with the HACCP study is in place and conducted, the latest risk assessment is performed on 2020-01-17. The metal detector, X-ray and optical sorting machine are identified as necessary for foreign body control. The metal detector is used for foreign body control in the site and it is identified as CCP.
4.10.2 Filters and sieves
There are total 1 filtering step for of sugar soup (potable filtration), 60 mesh sieves are installed to filter water before soup preparing. The screen is checked and cleaned twice every 1 month, the sampled record of 2019-10-19, 2019-11-15 and 2019-12-21.
4.10.3 Metal detectors and X-ray equipment
The work instruction for operation and calibration of the metal detector are established and implemented. The metal detector is equipped in production lines before sealing due to some final products packed in aluminium foil bag. The WI for operation and calibration of the metal detector are established and implemented. The test memory pieces are Fe φ≤2.0mm, Susφ≤3.0 mm, Non-Fe≤3.0mm, calibrated at start and end of production and once an hour during operation time. The type of metal detector is belt stop and alarm, if the belt stopped and alarmed, the suspicious contaminated product unit will be diverted out of the product flow and retest the metal detector with test pieces, then repass the suspicious contaminated product to judge the contamination or not. The contaminated product will be temporary locked into one container and treated after the shift. The X-ray is used for split broad bean product after frying process but not identified as CCP due to metal detector is installed in later process. It can identify FE2.0mm, SuS 2.0 mm, Glass 2.0mm and Plastic 2.0 mm, calibration is conducted once every 1 hour. Record is kept on file. Checks are carried out onsite auditing and level of understanding of staff is enough for carrying out the checks. While on site audit, auditor verified the X-ray and metal detector with standard pieces, they were well identified and kicked out. Also the operation records in Jan. and Feb. in year 2020 were sampled.
4.10.4 Magnets
The magnets are used in material feeding zone. The WI for operation and calibration of the magnets were established and implemented and including for the inspection, cleaning, strength testing and integrity checks. The required magnets strength is more than 100MT, and the strength were tested monthly by gauss meter.

The cleaning and check frequency are daily, records of checks were maintained, sampled the records in Jan. and Feb. in year 2020.

4.10.5 Optical sorting equipment

The optical sorting machine is used before preparing and checked for every shift under instruction of manufacture.

4.10.6 Container cleanliness – glass jars, cans and other rigid containers

N/A. No glass jars, cans and other rigid containers used in the site.

4.11 Housekeeping and hygiene

Housekeeping and hygiene systems defined cleaning objects, cleaning methods, frequency, used chemicals, operator and safety requirement and detailed as:

- Cleaning is done by appointed operator
- after finishing work, each batch and changeover
- 75% alcohol disinfector is used in the food contact surface as the disinfector
- 250ppm chlorine disinfector is used for non-food contact surface, such as the floor and wall
- Verification of the cleaning and disinfection by visually check and testing is demonstrated: daily cleaning visually check by QC, lab conduct swab testing weekly, indicator includes TPC/ Coliform.

Company will identify improvement point from result of verification if non-conformity happened. The trend map is kept on file. No non-conformity is found based on history of trends.
During audit on site, the equipment, tools, the surface of the contract food, wall in the cleaning manner.
Training records are in place.

4.11.7 Cleaning in place (CIP)

N/A. No CIP cleaning in the site.

4.11.8 Environmental monitoring

Environment monitoring programme QP-EHS-01 is in place and issued on 2018-01-13, defined that:
1) Typical sampling areas: floor, handle of door, pallet surface, tools handle, button and walls corner;
2) Organisms: Salmonella and Listeria and tested by contractor CIQ;
3) Frequency of testing: weekly for packing/mixing/cleaning areas, other areas once every season, all points must be covered at half a year;
4) out of specification results: segregation of products, investigation of source, cleaning& disinfection and swab again, qualified by the third party and evaluation/review of cleaning plan& SOP;
The monitoring results doesn't have any out of specification.
On site sampled the monitoring records in internal Lab:
2020-03-03, bulk packing area, mixing area.
2020-03-12, packing area, product temporary storage area,
2020-03-18, packing area, mixing area, finished product feeding area.
CIQ monitoring records for Salmonella and Listeria, sampled: 2020-02-13, 2020-03-29.

4.12 Waste

Waste control procedure defined in environment control procedure is implemented. Waste release license issued by EPA.
Waste including raw materials, semi-processed products, finished products and packaging materials are collected and removed by contracted service supplier. Contract is signed, contractor Tongxiang Wufeng, period between 2018-01-01 and 2020-12-31.

Unsafe products or substandard trademarked materials are handled should be destroyed by own staffs at first with control record and then confirm with contractor.
Minor CAR No.7 raised against 4.12.2: While on site audit in the waste storage area, auditor observed there were few bags of waste not well packed and exposed, and few winged insects observed, although waste storage area is away from production workshop.

4.13 Management of surplus food and products for animal feed

The surplus food control and management procedure is developed.
The branded wastes (such as waste package and label) are destroyed before disposal, and the dealing record is in place.
Waste
Waste bean skin and broken beans are intended to be supplied for animal feed, they were well kept before sold to customers.

4.14 Pest management

Documented preventive pest control programme PM SSOP(HACCP)08 is maintained covering all areas of the site to minimize pest infestation.
Pest prevention is undertaken by the site with trained PCO Mr. Xia Z.P, the staffs are adequately trained by CDC on 2012-11-20, keep up to date with pesticide legislation, and dedicated locked facilities are used for the storage of pesticides
Procedure defined in the event of infestation, or evidence of pest activity, immediate action need to be taken to identify at-risk products and to minimise the risk of product contamination and any potentially affected products should be subject to the non-conforming product procedure. But no any such events are happened
Target organisms including: rodent, fly, cockroach, culex, device include trap, pest killer, glue board and bait station.
Non-toxic bait is used.
Pest control plan is established, Pest control facility layout updated on 2019-12-14. Visit reports (frequency is 5-10 every week, other month twice 1 month) , on site sampled 2020-02-10/2020-02-28/2020-03-15/2020-03-28.
During onsite audit no pest infestation happened, and there were no any major instances since the previous audit.
Trend analysis was conducted every quarter, sampled: 7-9 in year 2019. An in-depth, documented pest control survey is conducted yearly, on site checked the survey report in year 2019.
Last pest control awareness training dated 2019-04-25.

4.15 Storage facilities

The raw products and finished products are separately stored in the normal storage and clearly identified with the product name, batch number, production date and inspection manner.
All warehouses are laid with different kinds. Warehouses are segregated well.
All the materials are stored on the pallets and away from floor and are labelled properly. The stock rotation is based on FIFO system. On site sampled the incoming and delivering record for corn seed flour, FIFO principle was well implemented.

4.16 Dispatch and transport

Customer is charge of logistic for finished product and the suppliers are charge of logistic for raw materials.
China export and import quarantine bureau inspect the container before loading. The inspection item: cleanness, pest activity and dilapidation. The container is not passed until inspection results is OK.

The dispatching time and batch no/ order no with packing list is recorded to ensure traceability at point of despatch.
The maintenance and hygiene regimes for vehicles are defined in transport control procedure. The vehicles need to be cleaned by supplier or transport company before transport. Contract is signed for hauliers.
All facilities used for the transportation of product, movement around the site, and dispatch of finished product are suitable for the purpose, maintained in good repair and in a hygienic condition.
No any loading during onsite audit.

5. Product control

5.1 Product design/development

Product development control Procedure QP-RD-01 is implemented. It is applicable to all product categories, as also includes changes to packaging or manufacturing processes as well as the manufactured product.
The R&D manages product development, and when company conduct product design, process, packaging and label has been conducted hazard analysed, also these have been considered into HACCP review, new products are approved by HACCP team leader.
There was no new product development after previous audit.
All labelling is designed by customer and meets legal requirements, it is reviewed for each labelling with record.

5.2 Product labelling

It is ready to eat and no need cooking instructions validation procedures.
Correction of labelling is verified against destination country standard in USA/EU and national GB7718.
The artwork is verified by production manager, QC manger and sales manager with food safety HACCP team to ensure regulatory compliance of export country. The label review record is maintained.
Nutrition label information labelled comply with data provided by the customer, it will be tested by third part lab annually, sampled the latest inspection report issued on 2020-01-10.

5.3 Management of allergens

Allergen control procedure QP-QA-22. Allergen list refer to the regulations of China, USA. The allergen ingredient list is collected, as the allergens are present in the workshop and warehouse. the allergen risk assessment of the incoming materials and ingredient are performed on 2019-06-06.
The restaurant locates inside factory, it is segregated well from warehouse and workshop, no any allergens found. Employees can't take any food into product handling area, also can't take any food to outside of canteen.
In warehouse and workshop, all allergens are segregated and labelled, and dedicated tools are used to different allergens, the dedicated schedule to handle the material (from material not containing allergen and then material containing allergen) is planned/ performed according daily production plan.
The lab conducts swab testing weekly, indicator includes TPC.
Otherwise, Cleaning is performed and then allergen residue is done once every 1 year with verification report. On site sampled the swab verification record on 2019-08-10 and 2019-11-17.
All relative ingredients are printed on the label of the product.
All employees are trained about allergen and records dated 2019-04-19 is available for review.

5.4 Product authenticity, claims and chain of custody

The facility establishes the processes to access information on threats to supply chain and implemented documented vulnerability assessment, through taking into account of historical evidence, economic

factors, complexity of access and testing, and nature of raw materials. The assessment date is 2019-06-06. Example for incoming broad bean adulterating this material (unauthorised other bean and additives added to incoming material: COA checked and some indicators such as moisture/appearance at specification inspection control each batch). All the control methods are detailed and implemented. Employee is trained on 2019-05-15 for product authenticity control procedure.
For its products, no products are labelled or claims are made on finished packs which are dependent on a status of a raw material (IP).
The OU certificate is printed at carton of OU products.
Traceability& recall mock test is performed at least twice a year. The report also provides an overview of the mass balance tests undertaken.

5.5 Product packaging

Product is packed in aluminium foil bag.
Effective control measure as following:
- COA received each batch;
- Test report is provided every year;
- The packaging materials will be checked by visual inspection SOP.

The relative package materials kept in special storage, the inner package materials and out package materials are also kept separately. Those are stored on the plate and with good protection.
Full test for aluminium foil bag comply with GB 9683-1988 hygiene requirement for food contact composite packing was sampled and verified OK by auditor.

5.6 Product inspection and laboratory testing

5.6.1 Product inspection and testing

Documented inspection and analysis standard and sampling plan are in place including internal inspection and external inspection. The company has an in-house laboratory to undertake analyses or mandatory inspection by CIQ and subcontracted labs to confirm product safety, legality and quality, using appropriate procedures, facilities and standards.
Testing and inspection schedules are established to ensure specified product specifications are met. The schedules including sampling and inspection method, criterial, frequency, items and their acceptance limit. Product to be inspected or tested including raw materials, semi-processing products, finished products and food contact surface hygiene verification. Raw material inspection and ingredients records were in place and completed, please refer to clause 3.5.2 in this report for detailed information.
Internal laboratory test:
Chemicals such as moisture, as specification list: once every batch of all incoming materials and finished products;
Microbe testing such as TPC, Coliform: every batch;
Swab testing: TPC, Coliform: weekly;
Environment testing (air quality): TPC: weekly;
Allergen residue testing for cleaning: once every year;
Water : TPC, Coliform: weekly.
The trend analysis is performed yearly. Company will identify improvement point from result of verification if non-conformity happened. The trend map is kept on file.
The lab and inspection zone of the company are separated from production workshop and warehouse, visitor can't access until visitor is permitted, there is no potential hazard from lab.
Test final products refer relevant regulations by government lab, CIQ lab and subcontracted labs. Outside labs test pesticide residues, heavy metal and toxin.
Examples of records sampled while on site audit:
Finished broad bean: Board bean order No.UI-19126963, 2020-01-10, issued 2020-01-16, weight, moisture, TPC, Coliform.

Sampled the full test report for board bean, report No. WPFS192394, 2020-01-10, comply with GB/T 22165-2008.
Product contact surfaces, employee hands, tools inspection every week for TPC and Coliform, sampled: 2020-03-16\2020-03-18\2020-03-12.

5.6.2 Laboratory testing

The lab and inspection zone of the company are separated from the production workshop and warehouse, visitor can't access until visitor is permitted, there is no potential hazard from lab.
Testing contractor such as: CIQ CNAS No 1587; Suzhou Quality Inspection Institute CNAS L0267.
Sampled the full test report for board bean, report No. WPFS192394, 2020-01-10, comply with GB/T 22165-2008.
The testing device calibration is conducted by Institute of Metrology Verification and Measurement yearly.
Lab technician training certificate is in place, for example, Mrs. Chen, the training certificates No.1510020000413971 issued by Occupational Skill Testing Authority.
Ongoing shelf life test reports are raised for review and checking items including taste, appearance and chemical/TPC.

5.7 Product release

Products releasing requirement is in place. All products will be analysed by its internal lab or subcontracted lab. The analysis result will be evaluated according to its final specifications. And only authorized personal (QA Manager) can release it. The products are released from the site after all evaluation approved.
No products are held off site.
Sample product release report:
Boar bean order No.UI-19126963, 2020-01-10, issued 2020-01-16, weight, moisture, TPC, Coliform.
Release approved by QA manager.

5.8 Pet Food

N/A. no pet food.

6. Process control

6.1 Control of operations

Process monitoring check and inspection are conducted including below:
COA review and testing for the material inspection, operation such as frying/roasting control, operation of filling and packing, preparing check, weight check, label checks, and date coding checks (every batch).
While on site audit, auditor observed the working processing instruction and CCP monitoring policy are well implemented, and the relative processing records are in place.
For example:
Packing record FM-QP-PD-02-22-02;
Metal detection record FM-WI-HACCP-02-03-01;
Seasoning, mixing and blending monitoring record FM-QP-PD-02-07-01, the ingredient adding quantity, batch number etc. were registered.
In the case of equipment failure or deviation of the process from specification, all products must be segregated and accessed.

6.2 Labelling and pack control

Start-up check control procedure is established. All right packaging and correct label with information must be checked before start-up. Start-up checking record is kept on file, checking indicator includes hygiene, equipment, ingredients, label including weight, code of batch, packaging.
Production plan every day provides the up-to-date and changes information of labelling and packaging material. The content of label is validated by QA and production staffs in first and will be checked by designated staffs before using, and the directors and monitors of production will double check the using of packaging materials onsite. Records of labels using are maintained on file.
All package materials will be removed from the production area when product change over, and the production director will check and confirm. The label, material and documents of previous batch are removed and the items of next batch are prepared during change over. When change over happened, cleaning is performed, change over record is established, but till now only one product is produced every day.
On-site verification found the labels in using are compliant with the requirements and the checking records are maintained, and no others package materials are stored in the packaging room. The check result is filled in the processing confirmation record.

6.3 Quantity, weight, volume and number control

Documented net weight and quantity monitoring procedure is established.
Weight of each packed product is controlled by automatic filling and weighting device, and the weight of packed products will be checked every hour by QC.
In the packing line, the net weight of the big packed finished roasted product is checked by operator, and QA will sample and check at least 3 samples every hour, and the product will be adjusted if the weight isn't in the requirement limit.
The net weight is control according to the finished product specification or client requirement.
Weight check records of the finished product are available for review and adequate, on site sampled the weight checking records in Jan. in year 2020, relevant requirements were well implemented.

6.4 Calibration and control of measuring and monitoring devices

Documented calibration for the testing and measuring devices control procedure is in place. Calibration for the testing and measuring device control procedure is developed and covering following:
- checking frequency
- checking methods
- trained staff to carry out the checks when the device shall be internal calibrated.

Operators are aware of the procedures to be undertaken.
The documented measuring & monitoring device list was completed and up to date, including its location, identification code and calibration due date.
Measuring and monitoring devices has been calibrated by government department according to national standard and calibration.
Measuring and monitoring devices have been calibrated and records has been maintained in time in the factory. Sampled the calibration reports issued by qualified third party-Suzhou Institute of Metrology, reports sampled as following:
Electronic scale used for the weight checking in the packing position, No.1716320, calibration certificate valid until 2020-11-11;
Electronic scale used in the lab, No.043241, calibration certificate valid until 2020-10-23;
Drying oven No.JG01, calibration certificate valid until 2020-10-13;
Microbial incubator SPX-250, calibration certificate valid until 2020-10-13;
Internal calibration records for the electronic scale devices were in place, it was based on internal calibration policy, and the records FM-QP-QA-05-02 were sampled and reviewed.

7. Personnel

7.1 Training: raw material handling, preparation, processing, packing and storage areas

Documented employee training control procedure is in place.
The employee training plan in 2019/2020 was developed and implemented, the employee training items include company orientation, BRCGS, GMP, purchasing control, HACCP, CCP, security control, WIs, 6S, chemical control, foreign control, quality control, working instruction, allergen control, food security, and so on.
Sampled records:
Operation training including Key process WI and CCP operation & monitoring training conducted on 2019-07-25;
Allergen control training conducted on 2020-03-06;
Food defence training conducted on 2019-05-15 (for there was no new staff entered);
Packing and label training conducted on 2019-12-30;
Records of the training FM-QP-HR-02-13 were available, including name of trainee, confirmation of attendance, title of course and tutor etc.
The assessment on training performance, including competency of staffs involve in the training above was conducted and in place. The assessment was conducted through interview, observation or paper test.

7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas

Documented personal hygiene control procedure is developed and implemented. Hand cleaning is performed at a reasonable frequency and the effectiveness of hygiene procedure is checked periodically.
No watch, jewellery, rings are worn by the employees and managements. And it is checked and monitored by the appointed employee before into the workshop.
Blue plaster is provided when needed. The plaster with the metal detectable strip is used and the metal detection testing record is in place. But employee with any cut and grazes on exposed skin must leave position at first and back after recuperation.
Documented processes and SOP is in place to control use and storage of personal medicines, personal medicines are not permitted to take into workshop, medicine are kept in office for storage. Training of staff is conducted.

7.3 Medical screening

Documented medical screening procedure is developed and implemented for all employees or visit who will work in or visiting area where product safety could be compromised.
The health check for relative employee is carried out at least once per year and the licenses are retained on file, on site sampled operators: Ms. Gu A.F, valid until 2020-06-25, Ms. Zhang C.Y, valid until 2020-08-15, Ms.Zhu W.Z, valid until 2020-10-15.
When employees suffer disease and return to work after recovery, reporting system is established to monitor and confirm this condition.
Documented SOP in GMP is established for employees, contractors and visitors may be suffering from or have been in contact with infectious disease. Personal will be investigated and provided with health / health report and then can enter workshop and storage areas.
Outer visitor and contractor must fill health questionnaire before entering into workshop and storage areas.

7.4 Protective clothing: employees or visitors to production areas

Each employee has at least 2 work uniforms including caps, coats and work shoes according to different risk grade.
Protective clothing is different color in different risk area and position. The changing room to workshop based on risk area is performed.
Hands washed and sanitised before entering production area.
Completed protective clothing should be put on before entering workshop, visitors and contractors.
Protective clothing must be changed in changing room before to toilet and use of canteen and smoking areas outside workshop.
Protective clothing is cleaned by company laundry in factory. Laundry standard and operation instruction also labelled on the wall, protective clothing must be sterilized and drying after cleaned. The special

hygiene operator must check cleanliness of all protective clothing after cleaned/drying and at entrance, checking record of cleanliness is kept on file. The laundry is audited by government department every year.
The protective clothing is changed every shift for each employee.
Minor CAR No.8 raised against 7.4.2: While on site at the roasted broad bean selecting position before packing, auditor observed the hair hat of one operator was not well worn, few hairs exposed out of the hat.

8. High-Risk, High-Care and Ambient High-Care Production Risk Zones

8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones

The map of the site was established by the factory, product site do not have high care or high-risk zones, the ambient high-care zones were identified in the map.

8.2 Building fabric in high-risk and high-care zones

N/A, as only ambient high-care zones, product site do not have high care or high-risk zones.

8.3 Maintenance in high-risk and high-care zones

N/A, as only ambient high-care zones, product site do not have high care or high-risk zones.

8.4 Staff facilities for high-risk and high-care zones

N/A, as only ambient high-care zones, product site do not have high care or high-risk zones.

8.5 Housekeeping and hygiene in the high-risk high-care zones

N/A, as only ambient high-care zones, product site do not have high care or high-risk zones.

8.6 Waste/Waste disposal in high risk, high care zones

N/A, as only ambient high-care zones, product site do not have high care or high-risk zones.

8.7 Protective clothing in the high-risk high-care zones

N/A, as only ambient high-care zones, product site do not have high care or high-risk zones.

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Details of non-applicable clauses with justification	
Clause/section reference	**Justification**
3.5.2.3	No live animals receipt.
3.5.4	No outsourced processing.
4.4.5	No suspended ceilings or roof voids are present.
4.9.4	PRODUCTS PACKED INTO GLASS OR OTHER BRITTLE CONTAINERS no used.
4.10.6	No glass jars, cans and other rigid containers used in the site.
4.11.7	No CIP.
4.15.3	No temperature requirement.
4.15.4	No environment requirement.
4.15.5	No outer storage.
4.16.3	No temperature requirement.
5.2.5	No cooking instructions.
5.3.7	No claims.
5.4.4	No IP claims.
5.8	No pet food.
6.2.4	No online verification equipment.

8.1.2	Only high-care zones defined.
8.1.3	Only high-care zones defined.
8.2	No high-risk and high-care zones.
8.3	No high-risk and high-care zones.
8.4	No high-risk and high-care zones.
8.5	No high-risk and high-care zones.
8.6	No high-risk and high-care zones.
8.7	No high-risk and high-care zones.

9 - Traded Products

9.1 Approval and performance monitoring of manufacturers/packers of traded food products

N/A. no traded products.

9.2 Specifications

N/A. no traded products.

9.3 Product inspection and laboratory testing

N/A. no traded products.

9.4 Product legality

N/A. no traded products.

9.5 Traceability

N/A. no traded products.

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Audit Report

1.Audit Summary			
Company name	Suzhou Youi Foods Co., Ltd.	Site Code	1508094
Site name	Suzhou Youi Foods Co., Ltd.		
Scope of audit	Roasting, frying (if necessary), coating, flavouring and packing of roasted and coated peas, peanuts, soya and broad beans in aluminium foil bags or plastic jars.		
Exclusions from scope	None		
Justification for exclusion	None		
Audit Start Date	2021-03-24	Audit Finish Date	2021-03-26
Re-audit due date	2022-04-13	Head Office	No

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
Choose a module	Choose an item		
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	B	Audit type	Announced
Previous audit grade	B	Previous audit date	2020-04-01		
Certificate issue date	2021-05-06	Certificate expiry date	2022-05-25		

Number of non-conformities		
	Fundamental	0
	Critical	0
	Major	1

2. Audit Results

	Minor	10

3.Company Details

Address	No.15 Dongyuan Road, Jinting Town, Wuzhong District, Suzhou City, Jiangsu Province 215111		
Country	P. R. China	Site Telephone Number	8613306207581
Commercial representative Name	Mr. Yan Fei	Email	sales@youi.cn
Technical representative Name	Mr. Wu Jianwen	Email	wujianwen7581@dingtalk.com

4.Company Profile

Plant size (metres square)	<10K sq.m	No. of employees	1-50	No. of HACCP plans	1-3

Shift Pattern	1 shift * (8-12) hours * 6 days
Subcontracted processes	No
Other certificates held	HACCP, Kosher
Regions exported to	Asia South America Europe Oceania North America Choose a region
Company registration number	FDA12578503248
Major changes since last BRCGS audit	No any major changes, except some documents were updated

4.Company Profile

Suzhou Youi Foods Co., Ltd established in 2003, it is a private company and belonging to Youi Group. It locates No.15 Dongyuan, Jinting Town, Suzhou City, Jiangsu Province.
The company has about 45 employees and 1 workshop with 9000 sqm manufacturing and storage size.
The products are roasted and coated peas, peanuts, beans and nuts. Yearly output for products is about 2000 tons and mainly sold to EU, USA, Asia, AU and other countries. 1 processing line is designed to produce the products.
The production shift is 1 shift * (8-12) hours * 6 days.
Registration of food production sites were in place. FDA registered number was 12578503248.
CUSTOMS registered number: 3200/15213, expiry date: long time. Production license of SC 11832050600247, expiry date: 2023-07-19.
There were not customer complaints about food safety from customers since previous BRCGS audit.
There were not products recalled or withdrawn since previous BRCGS audit.

5.Product Characteristics

Product categories	17 - Cereals and snacks Category Category Category				
Finished product safety rationale	Ambient stable, fried or roasted (minimum 130℃ for 50 seconds) to achieve an aw ≤0.65				
High care	No	High risk	No	Ambient high care	Yes
Justification for area	Ambient high care: raw peanut is a known source of salmonella and the site took roasting process to reduce the salmonella, and final product of roasted coated peanut ambient; Enclosed area: the raw materials and products were packed in packaging in raw materials warehouse and final product warehouse				
Allergens handled on site	Cereals containing gluten Peanuts Soya Sesame Mustard Choose an allergen Choose an allergen				
Product claims made e.g. IP, organic	No				
Product recalls in last 12 Months	No				

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5.Product Characteristics

Products in production at the time of the audit	Roasted broad bean into aluminium foil bag

6.Audit Duration Details

On-site duration	20 man hours	Duration of production facility inspection	10 man hours
Reasons for deviation from typical or expected audit duration	Time as per BRCGS calculator		
Next audit type selected	Announced		

Audit Duration per day

Audit Day	Date	Start Time	Finish time
1	2021-03-24	08:30	17:00
2	2021-03-25	08:30	17:00
3	2021-03-26	08:30	12:30

	Auditor number	Name	Role
Auditor Number	21144	Fisher Wu	Lead Auditor
Second Auditor Number	N/A	Catherine Li	Observer

Present at audit

Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)

Name/Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Zhang JL/ QA supervisor	X	X	X	X
Cai LJ / Production supervisor	X	X	X	X
Chen XF / Lab operation	X	X	X	X

Cai JH / Equipment manager	X	X	X	X
Chen JP / Production manager	X	X	X	X
Xia ZP / QA chief	X	X	X	X
Wu JW / QA manager	X	X	X	X
Cui ZC / HR director	X	X	X	X
Feng Y / R&D manager	X	X	X	X
Wang J / Purchase manager	X	X	X	X

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2020-04-01	BRCGS	Announced

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Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No	Clause	Detail	Critical or Major	Ant. re-audit date

Critical			
No.	Clause	Detail	Ant. Re-audit date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	4.4.4	Many ceiling and overheads maintenance were insufficient. The soaking tank is open, the paint on the upper handrail and ceiling had partly peeled off and there were signs of rain leakage and corrosion on the ceiling above the final dryer.	The handrail and ceiling of the soaking tank were painted and cleaned in time; the soaking tank were covered with protective cloth; the ceiling above the final dryer were inspected, repaired and cleaned.	To train the production personnel to pay attention to the sanitation, facility inspection and protection awareness of their own work area, Daily inspection to be conducted by production supervisor and the quality control department make 6S inspection to be conducted monthly.	Paint drying off, roof leakage corrosion over time and facility was not followed correctly	2021-04-14	Fisher Wu

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	2.7.1	In the HACCP plan of roasted peas, the hazard analysis was not included the radiological, allergen	Had added radiological, allergen contamination, and malicious contamination to hazard analysis.	To train the members of production, quality control and HACCP team, report every	Hazard analysis not consider the radiological,	2021-04-14	Fisher Wu

Minor							
		contamination, and malicious contamination.		change of process or equipment in time, and call the members of HACCP team to review the process carefully, considering radiation pollution, allergen and intentional pollution. Annual HACCP assessment should review its hazard analysis.	allergen contamination, and malicious contamination and Procedure was not followed correctly		
2	3.4.1	The frequency of internal audit was not established in relation to the risks associated with the activity.	Had established frequency of internal audit according to the risk of activity.	To train the members of the internal audit team to determine the annual internal audit frequency according to the relevant risks of the activities. The system specialist shall track and inspect the internal audit frequency and its implementation every year.	Not aware of the risk associated with the activity to determine the reasonableness of the internal audit frequency and Procedure was not followed correctly	2021-04-14	Fisher Wu
3	3.5.1.3	Supplier managed was not sufficient, for low risk supplier which was based on	Had required notification of supplier significant changes	To Train purchasing and quality control personnel, increasing	Not consider requiring notification of	2021-04-14	Fisher Wu

Minor							
		questionnaires, however it was not required to notify the site of any significant changes in the interim.	from low risk supplier in the interim.	the questionnaire survey of low-risk suppliers, emphasizing that significant changes of suppliers during this period should be timely re submitted to the questionnaire survey or reported to our company to re-evaluate the risk.	any significant changes in the interim and Staff member was untrained in the procedure.		
4	3.5.1.6	Traceability verification for few suppliers such as seasoning flavour were not conducted.	Traceability verification had been conducted for mentioned items.	To train purchasing and quality control personnel, pay attention to the traceability verification of materials in the supply chain at least once a year.	Traceability verification for few suppliers such as seasoning flavour were missed and Staff member was untrained in the procedure	2021-04-14	Fisher Wu
5	3.9.2	Traceability were not effective managed: palm oil used in the frying were not marked with the production date, batch code.	Had marked the production date, batch code of palm oil used in the frying.	To train production staff to pay attention to the production date and batch record of materials used; Daily inspection conducted by	Frying worker forget to record of palm oil and its batch and Staff member was untrained	2021-04-14	Fisher Wu

Minor							
				production supervisor and the quality control department make. To list it into 6S inspection conducted monthly.	in the procedure		
6	4.9.3.3	Procedure of breakage of glass handling was not defined changing of workwear and inspection of footwear.	Had added changing of workwear and inspection of footwear. Into Procedure of breakage of glass.	HACCP team members shall learn the requirements of BRCGS version 8 again to ensure that the document procedures cover the requirements of the new BRCGS version. To train the production, quality control and maintenance personnel to control and handle the glass and other fragile products to meet the requirements	Not familiar with clauses of BRCGS version 8 and Procedure was not followed correctly	2021-04-14	Fisher Wu
7	4.11.2	Cleaning was insufficient. The inner wall of the hopper at the feeding port of the baking machine has dirt, and the ceiling bracket above the	Had arranged cleaning in time.	To train the production personnel to pay attention to the hygiene inspection of their own working area and report the	Personnel neglect hygiene and cleaning and Procedure was not	2021-04-14	Fisher Wu

Minor							
		feeding port has dust and spider web.		abnormal situation to the cleaning and rectification in time. Daily inspection to be conducted by production supervisor and the quality control department make To list it into 6S inspection conducted monthly.	followed correctly		
8	4.14.7	The control measure to prevent birds from entering building or roosting was not established, through there is not any potential problems and risk of birds.	Had purchased and installation of bird repeller.	To train pest control personnel to do a good job in pest protection, and timely report and rectify abnormal conditions. The pest officer to be checked the bird repeller daily. To list it into 6S inspection conducted monthly	The effect of bird damage was not considered, and Staff member was untrained in the procedure	2021-04-14	Fisher Wu
9	4.15.6	Management of warehouse was insufficient. Two batches of corn starch（supplier COFCO biochemical, production date 20210127 and 20201224） were stored together in the raw material	Had separated and marked the raw materials.	To train warehouse personnel to place and mark materials separately. Daily inspection to be conducted by warehouse supervisor	Warehouse personnel lack of awareness of stacking materials management and Procedure	2021-04-14	Fisher Wu

Minor							
		warehouse without clear identification.		and the quality control department make To list it into 6S inspection conducted monthly	was not followed correctly		
10	5.3.1	The allergen status of the seasoning flavour was not conducted.	Had reviewed the allergens of the company's raw materials, investigate and place them in a special area.	To train the warehouse and quality control personnel to pay attention to the investigation of allergens for the ingredients of new raw materials and distinguish and mark with labels. Daily inspection to be conducted by warehouse supervisor and the quality control department make To list it into 6S inspection conducted monthly	Personnel neglect to renew and distinguish new allergens and Staff member was untrained in the procedure	2021-04-14	Fisher Wu

Comments on non-conformities
None

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Additional Modules / Head Office Non-Conformity Summary Sheet

Critical			
No	Clause	Detail	Re-audit due date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Detailed Audit Report

1. Senior management commitment

1.1 Senior management commitment and continual improvement

Food Safety and Quality Management System has been established and implemented; it was developed which base on GB14881, HACCP and BRCGS food issue 8, refers to QM001:2021 updated 2021-01-04.

Documented quality and food safety policy was clearly stated and signed by the GM.

Documented quality policy: to control food safety, improve quality and safety system and provide safe food.

Documented food safety culture strategic plan was established, it was communicated with management and relevant manager had an awareness of food safety culture. Detail procedure was concerned and developed and the senior manager who had been involved in the discussion in this section and the activities planned, such as focus on person employment, training, process control and sense of proactivity's to found, report, discuss and facilitate solutions to food safety issues during work. Food safety culture plan which included training, propaganda poster, food safety knowledge competition planned on 2021-03-01 and conducted in 2021 as planned, on site communicated with GM and QA manager, they focused on the employee training and management training, the employee award day about the food safety, outward-bound training and top management interview with the employee monthly.

Food safety and quality objectives were in place and have been communicate to staff.

Quality objectives for the whole site:

-1). Customer satisfaction level 90%;

-2). The product qualified ratio 100%;

-3). No safety issued.

Progress against targets were reviewed and reported to senior management quarterly, all targets were achieved in previous year according to the records.

Senior management review meeting was conducted annually (last MR conducted on 2021-03-20, refers to FM(QP-QA-15)-01)), attended by GM and other relevant department manager, the agenda item and sufficient information has been provided, the meeting was demonstrated through a review of the inputs, minutes of the discussion of the items and agreed action plan, and the actions were followed up and completed within the set timescale.

Management meetings for food safety and quality issues were conducted monthly (sampled Jan and Feb 2021, refers to FM(QP-QA-15)-02).

Confidential reporting system was established, whistleblowing policy stated that concerns can be reported using email or telephone number, the content of which is collated and submitted to factory director and production manager.

Resources of financial and human to maintain the food safety system and produce safe food were sufficient.

Technical knowledge and information for food safety issues and legislative requirement were kept.

These included products standard, Chinese legislative requirement, FDA rule, EU rule, Australia rule, and so on.

The site has availability of a copy of the BRCGS Food Safety Standard version 8, also it was aware of any changes to the Standard or protocol that were published on the BRCGS Global Standards website.

The announced recertification audits occur on the audit due date indicated on the certificated.

The factory director, most senior production and operations manager were attended the opening and closing meetings of the audits. Relevant department managers were available during the audit.

Non-conformities identified in previous BRCGS audits have been fully and effectively rectified and these were checked during the current audit.

BRCGS global standard logo was not misuse.

The site has an effectiveness of management of the Covid-19 situation, decision making, communication, implementation measures.

1.2 Organisational structure, responsibilities and management authority

Documented organisational charts and assignment of responsibilities was established, refers to QM001:2021 updated 2021-01-04.
The organisational chart was clearly indicating reporting lines for all managers.
Department includes QA department, Production department, HR, Purchase department and Sales department and so on.

Responsibilities were defined for key aspects of the food safety and quality management system, including decisions on corrective actions, non-conforming products, process deviations, finished product release, document control and customer complaints.

Documented deputies of key managers were established.
Documented employees' roles and responsibilities were established.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
N/A	

2 The Food Safety Plan – HACCP

One HACCP plan of roasted and coated peas, peanuts, soya and broad beans was established, included peas, peanuts, soya and broad beans. The scope of the HACCP covered roasted and coated peas, peanuts, soya and broad beans.
The HACCP food safety team was established, it consists of 19 members, with suitable training, relevant skills and experience. HACCP team leader, QA Manager – Wu JW, Team members: HR Manager – Cui ZC, Production Manager – Chen JP and so on.
The HACCP Team Leader has more than 5 year working experience on quality and technical management of industry production.
All HACCP team members are trained in HACCP and BRCGS FOOD course with training certificates. For example: BRCGS training certificate of Team Leader on 29-30/03/2018 at SGS.

The documented PRP was established, the PRPs were the basic environmental and productions for manufacture of safe food and the control of generic hazards. it was included cleaning and sanitising, pest management, maintenance programmes for equipment and buildings, personal hygiene requirements, staff training, purchasing, transportation arrangements, processes to prevent cross-contamination and allergen controls.
The frequency of PRP review was based on risk, the last was reviewed on 2021-02-11.

A fully product description was established, this included raw materials, ingredients, physical or chemical properties that impact food safety, treatment and processing, packaging, storage and distribution condition, shelf life.
Product character (example for roasted peanuts): no foreign bodies, moisture less than 7%, peroxide value less than 0.5 mg/g, aflatoxin B1 less than 20ug/kg, TPC≤10000 cfu/g, coliform≤10 cfu/g, pathogen (salmonella, shigella and staphylococcus aureus) not detected. Shelf life 12 months stored in cool and dry environment.
Sources of information were considered when preparing the HACCP plan.
These included the Codex Alimentarius, European food safety authority, US food and drug administration, China food and drug administration, Australia, and other exported country food safety rule.

Identify use of the products for the general population, if applicable the high-risk group such as infants, elderly people or allergy sufferers were also defined.
The following flow diagrams are in place:
- The process flow diagram of roasted/coated peanut:
- Raw materials receiving-storage-magnet separation- roasting (CCP)-mixing-coating-drying-flavouring-metal detection (CCP)-packing-storage-transportation.
- The flow diagram for coated pea/broad bean:
- Raw materials receiving-storage- magnet separation-soaking-colouring-frying-sorting-pass of X-ray-coating-roasting-flavouring-storage-pass metal detector (CCP)-packing-storage-transportation.

The flow diagrams were verified annually, the last was conducted 2021-01-15.

All the relevant potential hazards were listed. These were included the specific micro-organisms, specific chemicals, cleaning chemicals, machinery lubricants, specific foreign bodies, the potential for fraud and/or adulteration.
The hazard analysis was conducted, these were included the vulnerability of those exposed, the survival and growth of micro-organisms, the presence or production of chemicals or foreign bodies, contamination of raw materials, intermediates, semi-processed product or finished product.
Control measures were required to reduce or eliminate the specific hazards were established.

CCPs were determined.
CCPs were identified in HACCP plan as the followings for each product:

For all products:
CCP-metal detection, Fe≤2.0mm, Non-Fe≤3.0mm, Sus≤3.0mm, the test conducted before and after operation, and 1 hour during continual operation.
For peanut product:
CCP-roasting for roasted peanuts, incoming temperature above 140℃, exit temperature above 120℃, roasting period above 70s, parameters will be monitored every hour by operator.
The corrective action for each CCP was defined in HACCP plan: CCP: separate and re-evaluate the affected products, adjust the metal detector. CCP- separate affected products Critical limit had been agreed and signed off by team.
The CCP and CL was based on published data or industry best practice and FDA regulation. CCPs are monitored and recorded regularly. The production records were sampled and reviewed, for example, roasted broad bean, batch number 20210122, and fried peanut batch number 20210321, showed compliance. The CCP monitoring records showed that CCP was in control.

Documented corrective action plan was established. This was included authorised personnel, immediate remedial action to be taken, quarantine procedures, disposal procedures for unsafe products, additional actions that may be required.

Documented verification procedure was established, verification was included internal audits, review and trending of CCP monitoring records, review of complaints, review of incidents.
The results of this verification were documented and communicated to the HACCP team as part of the review process.

HACCP documentation records were kept demonstrating that the HACCP was fully implemented.

The HACCP plan was reviewed annually, even if there have been no changes to the product range or processing methods. Some or all of the plan were reviewed whenever there is a significant change. The last review was conducted on 2021-02-19.

Minor CAR was raised 2.7.1.

In the HACCP plan of roasted peas, the hazard analysis was not included the radiological, allergen contamination, and malicious contamination.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
N/A	

3. Food safety and quality management system

3.1 Food safety and quality manual

The food safety and quality manual were established, refers to QM001:2021 updated 2021-01-04.
Policies, procedures and work instructions were in place.
The manual included an overview of how the company's policies and procedures are organised.
Availability of the food safety and quality manual to staff.
Relevant members via internet link, hard copy obtained the manual.
Clear procedures and work instructions for staff in Chinese languages.

3.2 Document Control

Documented management system was established, refers to QP-QA-01.
These were included responsibilities for the management of the system, the list of all controlled documents, document ID, issue date, version number, documents of the reason for any change, method of rescinding and replacing documents.
The documents in use were properly authorised and were the correct version.
Where documents are maintained electronically, the site were required to ensure that they are stored securely and cannot be amended by unauthorised persons.
The auditor verified that the site has an effective back-up process.

3.3 Record completion and maintenance

Documented record management system was established, refers to QP-QA-01.
Record completion were legible and genuine.
Any alterations to records were justified and authorised.
Records were retrievable when the auditor verified required.
Where records were stored electronically, this storage was secure, it was assigned passwords and different access levers.
Electronic documents were suitably backed up to prevent loss.
Record storage were kept with final products-a period not less than the indicated shelf life plus 1 year.

3.4 Internal audits

Documented internal audit programme was established, refers to QP-QA-06. It was following the written food safety and quality system. The scope of internal audits including the HACCP plan, PRP, polices, documentation, hygiene and production, which was audited annually.

The site has a 2021 schedule of internal audits, which was set throughout the year, stated that at least 12 times different audit dates occur each year, last internal audit done 2021-02-09.

Internal auditor training and independence were sufficient, auditor was not audited their own work.

Internal audit records and corrective actions were provided.

Internal audits reports included internal audit results, conformities, non-conformities, internal audit completed, corrective actions agreed, corrective actions completed and signed off, completion verified, root cause analysis, preventive actions completed and reviewed.

Documented inspections for the factory environment and processing equipment.

The frequency of the inspection was based on risk.

For open product area, inspection was conducted monthly.

Inspection records of Jan 26, 2021 and Mar 23, 2021 were reviewed, these provided useful information to identify trends and drive improvements.

Minor CAR was raised 3.4.1.

The frequency of internal audit was not established in relation to the risks associated with the activity.

3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

Documented supplier approval procedure was established, refers to WI(QP-PU-01)01 and WI(QP-PU-01)02.

All materials brought onto the site to become part of the final product (including product packaging) were sourced through approved suppliers and monitored. It was consisted of an initial approval process and an ongoing monitoring process.

Raw material including packaging risk assessment was conducted at least every 3 years, whenever there was a significant change or where an incident was related to a specific raw material.

Risk assessment was included the following:

1). known hazards associated with the ingredient provided or components of it.

2). use of the ingredient.

3). spread of ingredient in the company/final products.

4). nature of the supplier.

5). historical evidence of the supplier and raw material.

6). geographic origins.

7). methods of manufacture.

8). significance of the ingredient to the final product.

9). customer or legislative requirements.

10). the potential for fraudulent activity in the supply chain.

Last risk assessment was conducted on 2021-01-13.

Documented supplier approval and monitoring system was established.

It was the methods of approval, frequency of monitoring, responsibilities and how the process would be managed.

The acceptable methods of supplier approval would depend on the raw material and the risks associated with it, they included the following activities:

1). certification to the relevant GFSI, BRCGS Global Standards scheme.

2). the scope of the audit meets the requirements of the Standard, a copy of audit report, the competence of the auditor.

3). a supplier questionnaire.

Approval and the associated risk assessments were up to date.

The frequency of ongoing approval was based on supplier questionnaires, it was reissued at least every 3 years.

Approved suppliers list was in place.

Sampled the below supplier:
Meishan Luxiangyuan Co., Ltd., supplier of board bean, Business license No.915114222MA62J09B0D;
Qingdao Haibang, supplier of peanut, Business license No.91370281740378607G.
Changchun Huanglong, supplier of corn seed starch, production license No.SC121322038116453, valid until 2021-07-17.
Kunshan Yawei, aluminium foil bag supplier, production license No.苏 XK16-204-00243, valid until 2021-07-07.
Purchasing from agents and brokers for some ingredient. Manufacturer's approval certificates, for example business license, SC certificate or CUSTOMS certificate, were collected via the agents and brokers.
Supply chain traceability for raw materials suppliers including primary packaging suppliers were obtained from certification, auditing or by directly testing traceability.
Traceability verification for most raw material supplier and primary packaging suppliers was done 2020-10-18.
No raw material was received directly from a farm or fish farm for this product.
Some exceptions (such as any supplier was prescribed by client) have been described in procedure.

Minor CAR was raised 3.5.1.3

Supplier managed was not sufficient, for low risk supplier which was based on questionnaires, however it was not required to notify the site of any significant changes in the interim.

Minor CAR was raised 3.5.1.6.

Traceability verification for few suppliers such as seasoning flavour were not conducted.

3.5.2 Raw material and packaging acceptance, monitoring and management procedures

Raw materials (including ingredients and primary packaging) from approved suppliers meet agreed specifications and do not compromise the safety, legality, quality or authenticity of products.

Acceptance of raw materials including primary packaging were in place.

Checking the accuracy of the order to ensure that the correct materials, grades and quantities have been delivered, specific checks would be based on the risk assessment and the specification), and included the following:

1). specific raw material testing to ensure conformance with the specification before acceptance or use.

2). temperature checks if necessary.

3). visual inspection included cleanliness and damaged packaging.

4). the accuracy of printed packaging and labels.

5). sampling included the timing, method and responsibility.

6). management of non-conforming product.

7). certificates of analysis and certificates of conformance.

8). all legal requirement.

A list of raw materials (including primary packaging) and the requirements to be met for acceptance were available.

Records of the raw material checks for each batch of material were maintained.

Randomly checked records of below:

Board bean batch Y09DWD2021030804(supplier batch 20210116/17852) from supplier Peters Commodities Ltd., inspected on 2021-03-08, items including: foreign bodies, broken level, moldy, color, odour, hygiene, moisture;

Seasoning from supplier Gamay, batch 20200926, inspected on 2012-12-05, items including appearance, foreign bodies, TPC and Coliform.

Peanut batch 20210301 from supplier Qingdao Haibang, reveived on 2021-03-11, items including foreign bodies, broken level, moldy, color, odour, hygiene, moisture. COA was available.

Packaging bag batch 20210305 from supplier Wenzhou Fengda, inspected on 2021-03-16, COA was available.

Communicating changes to goods receipt was defined. When this occurs, this requirement was designed to ensure that changes are communicated throughout the site so that only the relevant materials would be shipped into the site.

3.5.2.3. Not Applicable, as no live animal use raw materials.

3.5.3 Management of suppliers of services

Documented management of suppliers of services were established, refers to QP-PU-01.
Services provider included pest control, transport and distribution, lab testing, waste management.
Approval and monitoring of service providers were based on risk.
Low risk grade for service providers was obtained after assessment.
The performance of the supplier was reviewed annually.
Contracts with service providers were in place.
Services provider contracts of transport and distribution, lab testing, waste management were reviewed.

3.5.4 Management of Out sourced processing

3.5.4. Not Applicable, as no outsourced processing

3.6 Specifications

Documented specifications for raw materials (including primary packaging), finished products and any product or service which could affect the integrity of the finished product were established.

Raw material and packaging specifications included peanut, broad beans, palm oil, sugar, salt, seasoning, plastic jar and so on.

Finished product specifications included dry roasted edamame, wasabi peas, crunchy broad beans.

Formal agreement of specifications was in place.

Review of specifications were done at least every 3 years. Last was done 2020-04-10.

3.7 Corrective and preventive actions

Documented corrective and preventive actions were established, refers to QP-QA-13.

Management of corrective actions for handling failures in the food safety and quality system was defined.

All failures or non-conformities generated by the site (for example non-conforming product, internal audits, third-party audits or customer complaints) would be subject to corrective action.

Non-conformities with associated safety, legality or quality risks for investigating the cause of problems and ensuring that an adequate response would be taken.

Action would be undertaken as soon as possible after the detection of the non-conformity.

All corrective actions would be completed in a timely fashion.

When errors occur, such as non-conforming product, product recalls, or non-conformities raised at audits, the site would prevent recurrence of these errors using root cause analysis.

3.8 Control of non-conforming product

Documented control of non-conforming product was established, refers to QP-QA-10.

It was handled efficiently with any out-of-specification production that has the potential to affect product safety or quality.

Management of non-conforming product was included the following:

1). All staff are aware of the need to report issues that may affect product safety, quality or legality, and to whom.

2). The system for labelling and identification of non-conforming product.

3). Segregation or isolation of non-conforming product.

4). Referral to the brand owner where required.

5). Details of staff responsibilities, including which staff are authorised and responsible for decisions relating to non-conforming products.

6). Records of all products placed on hold.

7). The 'on hold' procedure employed while an investigation was completed.

8). The effective safe disposal of product.

Checked the records of Dec 2020~Feb 2021, root analysis was analysed and CAs was adopted. QA manager was authorised for decision making of NC materials.

Logs of products which were on hold and to undertake periodic physical checks of held stock to ensure that accidental release has not occurred. The summary of products was held, and actions taken were reviewed as part of the management review process.

Sampled records of products 2020-11-01 placed on hold, it was included details quantity and code and the reason for isolation.

On site sampled non-conformity handling record: 2021-01-27, chickpea total 22000kg, manufactured on 2020-11-01, for the problem of stone tested by X-ray, product was re-worked by man-hand selection.

3.9 Traceability

Documented traceability was established, refers to QP-QA-03 and QP-QA-04.
The traceability system was considered at all stages of production, processing and distribution, identifying from whom raw materials have been obtained and to which customers finished product has been supplied.
Traceability procedure can be used and understood by the relevant personnel.
Products and materials were identified by physical labelling, by recording systems identifying the allocation of materials to production.
The traceability system was tested annually, or more frequently if required by a customer.
Traceability system was tested to cover both directions (raw material to finished product and vice versa) annually.
1). Last traceability system was tested on 2021-03-15.
2). Time from 9:00~12:00.
3). Product name: wasabi peas, 5.98752kg/bag, 2bags per carton, order number:20085240.
4). Production date:2020-08-20.
5). Quantity of finished product: 2031cartons.
6). Batch number of ingredients: wasabi 2020-05-08.
7). Batch number of packaging bag: 2020-06-13.
8). Recovery is 100% within 3 hours.
The traceability test was carried out on a product selected by the auditor details as the following:
1). Product name: wasabi peas, 5.98752kg/bag, 2bags per carton.
2). Batch number of finished products: 20085221.
3). Product production date: 2020-12-26.
4). Quantity of finished product: 2031 cartons.
5). Flour powder batch number: 2021-11-17.
6). Packaging bag batch number: 2020-11-18.
7). All concerned products are traced within 2 hours.
Some rework of the product operated and processed, the quantity and the batch number of the rework was considered.
Minor CAR was raised 3.9.2.
Traceability were not effective managed: palm oil used in the frying were not marked with the production date, batch code.

3.10 Complaint-handling

Documented complaint-handling was established, refer to QP-QA-14.

It was handled effectively, and information used to reduce recurring complaint levels.

All complaints need to be captured to a specified location to ensure they are adequately assessed and investigated, and the results of this investigation recorded.

Investigation would be completed within a defined timeframe and feedback provided to the complainant.

Complaints would be handled by trained staff to ensure that a proactive system identifies the severity, and therefore the significance, of any complaints received. A rapid response and actions would be to the seriousness of the complaint.

Data on customer complaints would be analysed to identify trends. This data would be communicated to relevant staff and may include graphical displays on staff noticeboards or discussion at routine operations meetings.

4 pieces customer complaints since last BRCGS audit, as 1 pc carton broken, 3 pcs suspect foreign materials in products. All issues were actioned. No major trends.

3.11 Management of incidents, product withdrawal and product recall
Documented incident and emergency procedures were established, refers to QP-EHS-02. Crisis plans included the following: 1) Disruption to key services such as water, energy, transport, refrigeration processes, staff availability and communications, 2) Events such as fire, flood or natural disaster, 3) Malicious contamination or sabotage, 4) failure of, or attacks against, digital cyber-security. Last fire drill was done 2021-01-13. Documented withdrawal and recall procedure were established. These was included the following: 1) Details of the recall management team members, including their roles, responsibilities and contact details, 2) Guidelines for deciding whether a product needs to be recalled or withdrawn and the records to be maintained, 3) An up-to-date list of key contacts, 4) A communication plan including the provision of information to customers, consumers and regulatory authorities in a timely manner, 5) Details of external agencies providing advice and support as necessary, 6) A plan to handle the logistics of product traceability, recovery or disposal of affected product and stock reconciliation, 7) A log of activities created as the event unfolds and real-time observations, which could, for example, be used in discussions with customers or regulatory authorities, 8) reference to the root cause analysis procedure, so that relevant preventive actions can be introduced. No actual recall or withdrawal has occurred since previous BRCGS audit. Tests of the withdrawal and recall procedures was established. The withdrawal and recall were tested annually. 1). Last mock recall was conducted 2021-03-15. 2). Test time from: 10:30~12:00. 3). Product name: wasabi peas. 4). Batch number of the finished product: 20085240. 5). Quantity of finished products produced: 2031 cartons. 6). Production date: 2020-08-20. 7). Shipment date: 2020-08-28. 8). Recovery is 100% within 1.5 hour. Notification of recalls to the certification body taken within 3 working days was defined.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
3.5.2.3	Not Applicable, as no live animal use raw materials
3.5.4	Not Applicable, as no outsourced processing

4. Site standards

4.1 External standards

Local activities and site environment of external buildings were not having an adverse impact on finished product integrity.

Site plan was available to indicate neighbouring actives were included derelict buildings, rubbish dumps, wasteland and so on which could harbour pests, adjacent watercourses at risk of flooding, neighbouring companies and the nature of their business.

Maintenance of external areas were regularly maintained. Overgrown area and drainage in external areas were regularly maintained. External floor was suitably surfaced and maintained in general repair to mitigate the risk of contamination of the product.

The outside of buildings was monitored and maintained in a condition such that they do not present a risk of product contamination.

Around the factory there are food manufacturing factories and machinery factories, no local activities around the factory that would risk product contamination.

Additional buildings on site including office building with canteens and power plant are located separated from processing workshop and warehouse.

4.2 Site security and food defence

Documented site security and food defence were established, refers to QP-QA-21.

Documented assessment of security and food defence was conducted annually. The threat assessment was considered both external threats and internal threats. Last done 2021-01-29.

The site provided the following countermeasures included electronic access control, fencing, gates, access-controlled automated turnstiles, security controls, closed circuit TV (CCTV), adequate external lighting, and alarm system. The system was reviewed annually, last done 2020-12-21.

Only authorised staff would have access to production and storage areas.

Restriction of access to areas where sensitive materials are stored (e.g. Warehouse, laboratories, maintenance areas or document storage areas) also were in place. These areas would be locked when not in use.

A visitor-reporting or monitoring procedure was established. When visitors or contractors come on site they would not be able to enter production areas without first reporting to site representatives, who will make them aware of site rules and issue them with protective clothing.

All staff were trained in the company security procedures and be part of the security arrangements. Last training was done 2020-12-19. Staff were encouraged to make enquiries on or report unknown persons in the facility.

Registration of food production sites were in place. FDA registered number was 12578503248. CUSTOMS registered number: 3200/15213, expiry date: long time. Production license of SC 11832050600247, expiry date: 2023-07-19.

4.3 Layout, product flow and segregation

The physical layout and flow of processes, materials and personnel were identified, designed, managed and maintained to protect product integrity and prevent contamination.
The site map of overview of all the locations within the site and the movements of products, material and personnel.
Contractors and visitors (including drivers) would be made aware of all access restrictions and procedures related to them. Visitors would be told when they sign in and the information should be specific to the areas they will be visiting.

Contractors who visit regularly would be trained to a similar level as employees, and a record of the training retained.
Visitors and contractors working in product processing or storage areas would be monitored by a nominated person.
The site map of overview of movement of personnel, raw materials, packaging, rework and waste should not compromise the safety of products.
Work and storage space were sufficiently designed, and all operation were carried out properly under safe, hygienic conditions.
Temporary structures (e.g. those constructed during building work or refurbishment) were designed and located to avoid pest harbourage.

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

The design, construction and maintenance of the interior of the facility was supported effective cleaning and protected products from contamination.

Most type of walls, floors, drainage, ceilings and overheads, suspended ceilings were suitable for the intended purpose, and regularly maintained.

The walls with ceramic tile in preparing, processing, packing and storing are kept in a sound condition and easy to clean and have a smooth, impervious finish with sealed surfaces and in a good state of repair and are free from flaking paint.

The floors with terrazzo in preparing, processing, packing and storing are kept in a sound condition and easy to clean and easy to disinfect. Floors are constructed of materials that are impervious, hard-wearing.

Drainage design is included methods to prevent flow back and pest ingress, and routeing of waste system to prevent dripping.

4.4.6. Not Applicable, as no elevated walkways.

Use of windows for ventilation were adequately screened to prevent ingress of hazards such as pests or dust.

Both internal and external doors were regularly maintained in general condition.

Suitable and sufficient lighting were provided for correct operation of processes, inspection of product and effective cleaning.

Major CAR was raised 4.4.4.

Many ceiling and overheads maintenance were insufficient. The soaking tank is open, the paint on the upper handrail and ceiling had partly peeled off and there were signs of rain leakage and corrosion on the ceiling above the final dryer.

4.5 Utilities – water, ice, air and other gases

Documented utilities included water, ice, air and other gases were established, refers to YS-SSOP.
City potable water was used as raw material in the manufacture of processed food, the preparation of product, hand-washing or for equipment or plant cleaning. The water was supplied in sufficient quantity.
Water quality tests were completed annually and was based on a risk assessment.
The test report included chemical items, microbiological items and sensory items was according to Chinese GB5749.

Reviewed the testing report of Suzhou Customs, issue date on 2020-10-30, report number: M202003491, total 38 testing items including TPC, Coli form, As, Cr, Pb, Hg, Ph, visual matter, the testing result met GB5749.
Internal lab test tap water weekly for flavour, PH, chlorine residue, TPC and Coli form. Refers to Record of FM(SSOP(HACCP)01)01.
Ice and steam were not used in contact with food, so no risk of contamination.
Water distribution map was in place. It was included holding tanks, water treatment and waste water discharge. The water sampling points to assess the quality of water of this plan was defined.
Compressed air used for plastic bag tin cleaning. Compressed air was filtered prior to use and the filters checked and maintained to ensure they remain effective.

4.6 Equipment

Suitability of food-processing equipment for its intended purpose includes its condition so it does not pose a product contamination hazard. Equipment list was in place. Main equipment included: coating machine, forming machine, fried machine, roasting machine, seasoning machine, MD detection and X-ray detection.

Equipment design and construction were specified so that them were suitably designed and made of appropriate materials.

Documentary evidence of the food-grade status of equipment in direct contact with food were held.

4.7 Maintenance

Documented planned maintenance of 2021 was established. This to ensure that all equipment, including fixtures, fittings, cleaning tools and utensils, was suitably maintained and does not pose a product contamination risk. It was defined when commissioning new equipment and plant.

Documented equipment inspection procedure for carrying out at process start-up, at start of shift, during product changeover, and after cleaning or maintenance was established.

Documented temporary repairs was established. Temporary measures would be repaired and within a defined timescale.

The site ensures that the safety and legality of product was not jeopardised during maintenance and cleaning operations. When maintenance work doing, equipment was cleaned and inspection prior to use. The authorised manager was checked to confirm maintenance cleaning have been completed satisfactorily. Records were in place.

Food-grade materials used for equipment and plant maintenance. Documentary evidence of the food-grade status were held. The food grade lubricating oil was used and stored, with PURITY FG AW, NSF H1 registration No.102590 multipurpose food machinery grease, the MSDS was reviewed, and it has no allergen ingredient.

Maintenance workshops were kept clean and tidy, operated in a controlled manner, and was included in the housekeeping and cleaning procedures.

4.8 Staff facilities

Staff facilities were sufficient to accommodate the required number of personnel and were designed and operated to minimise the risk of product contamination. The facilities were maintained in good and clean condition.

Designated changing facilities were provided for all staff (including visitors and contractors).

The size of the facilities was adequate for the number of staffs working at the factory and at times of peak staff numbers. Changing facilities were located with direct access to the production, packing or storage areas. Storage of personal items to prevent staff from bringing personal items (e.g. keys, mobile phones or coins) into production and storage areas were sufficient. The facilitate was general practice and cleaning.

A locker with a divider to separate work clothing from personal clothing was sufficient. The clean and dirty of work clothing was separated.

Dedicated hand-washing facilities were provided at entrances to production areas. The hand-washing facilities were equipped with the following: signs to prompt hand-washing, sufficient quantity of water at a suitable temperature, water taps with hands-free operation, liquid and air driers.

Toilets were adequately segregated from production areas and must not open directly into production or packing areas. The hand-washing facilities provided in toilets were adequately.

Smoking control policy was established. Smoking area was designated for staff to smoke. The positioned facilities for waste generated by persons smoking was provided.

Staff food control policy was established. Storage facilities were provided for food brought on site, and in a hygienic manner. Designated outside area for staff to eat food was provided and control of waste was available. No food observed taking into storage and processing area on site.

Catering facilities were provided on site, it was separated from workshop area, and no risk of a source of food poisoning or introduction of allergenic material to the production site.

4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas

4.9.1 Chemical control

Documented chemical control was established, refers to QP-EHS-03.
Storage and handling of non-food chemicals were controlled.
An approved list of chemicals included cleaning chemicals, printing ink and other chemical which was used in the production environment.
The MSDS and specification of the chemicals were in place, with up-to-date and accurate.
These chemicals were suitable for use in food processing area, without strong-scented.
All chemicals were labelled. Chemical storage was restricted locked by authorised personnel.
Chemicals were used by trained personnel.
Where strongly scented or taint-forming materials have to be used, a risk assessment of the information were completed prior to commencement of the work.

4.9.2 Metal control

Documented metal control policy was established, refers to QP-QA-24.

Sharp metal implements were strict controlled, this was included knives, cutting blades on equipment, needles and wires. Records of inspection for damage and the investigation of any lost items.

Snap-off blades were not permitted in any area of production or storage.

Staples, paper clips and similar metallic items were not used in open product area.

No staples used for ingredients and packaging materials on site.

4.9.3 Glass, brittle plastic, ceramics and similar materials

Documented glass, brittle plastic, ceramics and similar materials was established, refers to SSOP(HACCP)16.

Glass and other brittle materials used in open products were protected using adhesive plastic sheeting for breakage.

Documented handling glass and other brittle materials procedures were in place. There were included list or register of items, detailing their location, number, type and condition, routine inspections to verify the condition of these items, inspection was carried out based on risk assessment, inspection was done even when there is no change in the condition, also replacing bulbs in fly-killing devices.

Breakage procedure was in place, this was included training of staff in correct procedure, quarantining the products and production area, cleaning the site, inspection the site and authorising production to continue, identification of authorised staff to complete the work, recording the breakage incident and safely disposing of contaminate product.

Glass windows were protected using adhesive plastic sheeting for breakage.

The site was assessed where light bulbs and strip lights pose a risk to product, where full protection cannot be achieved, the monitoring procedure was defined.

Minor CAR was raised 4.9.3.3.

Procedure of breakage of glass handling was not defined changing of workwear and inspection of footwear.

4.9.4 Products packed into glass or other brittle containers

4.9.4 Not Applicable, as no products packed into glass or other brittle containers e.g. ceramic pots.

4.9.5 Wood

Documented wood control was established, refers to QP-QA-24.

The use of wood was not permitted in production areas except where it was a requirement of the process.

On site no wood items observed in open product areas.

Where wood cannot be avoided, the procedure was included the use of wood covered by HACCP risk assessment, identify damaged items, reduce the potential for contamination, by regular checks to ensure it was in good condition and clean.

4.9.6 Other physical contaminants

Documented other physical contaminants was established, refers to SSOP.

Prior to packaged raw materials being taken into open product or processing areas, the packaging was visually checked for any potential sources of contamination and cleaned if necessary.

In the open product area, the pens used in workshop without small parts and with-detectable.

4.10 Foreign-body detection and removal equipment

4.10.1 Selection and operation of foreign-body detection and removal equipment

Documented assessment of foreign-body was established.
The HACCP analysis was the starting point for implementing effective foreign-body control program.
Potential hazards and their sources were identified so that control procedures can be put in place to minimise the likelihood of product contamination.
The choice of location for foreign-body detection equipment was vital for its effective use.
System monitoring and corrective action, investigation of rejected material were defined in the procedure.
After risk assessment, the sieves, magnet and X-ray detection were used.

4.10.2 Filters and sieves

The sieve was used in sugar soup (potable filtration). The size was documented, and details made easily available to staff using the equipment.

Routine inspection of sieve was monitored to ensure themselves do not pose a foreign-body hazard and were working effectively.

Documented procedure was included frequency of checks, responsibilities, and action to be taken when issues are identified.

Sieves of sugar soup (potable filtration) were 60 wire-mesh sieve, inspection records were in place.

The screen is checked and cleaned twice every 1 month, the sampled record of 2021-01-19, 2021-01-27 and 2021-02-21.

4.10.3 Metal detectors and X-ray equipment

Metal detection equipment was installed in final product and it was identified as CCP, relevant information refers to Chapter II.

The metal detector was incorporated belt-stop-style metal detector rejection systems, and belt-stop-style metal detector rejection systems, this will typically include the use of a container into which rejected product is placed, which is secured so that only authorised staff can remove the product.

Documented metal detector procedure for the operation (including effectiveness and sensitivity) and routine monitoring was defined. The frequency of testing was considered: start-up and finish of shifts, product changeovers, change in machine settings following downtime for repairs and regular checks throughout production.

Metal detector testing procedures were established. Test pieces containing ferrous metal, stainless steel and typically non-ferrous metal.

The X-ray is used for split broad bean product after frying process but not identified as CCP due to metal detector is installed in later process. It can identify FE2.0mm, SuS 2.0 mm, Glass 2.0mm and Plastic 2.0 mm, calibration is conducted once every 1 hour. Record is kept on file.

Checks are carried out onsite auditing and level of understanding of staff is enough for carrying out the checks.

While on site audit, auditor verified the X-ray and metal detector with standard pieces, they were well identified and kicked out

4.10.4 Magnets

Documented magnets control policy was established.
The procedure was defined routine inspection, cleaning and strength testing.
8000~12000 GS magnets were used for mixing, the condition was acceptable.

4.10.5 Optical sorting equipment

The optical sorting machine is used before preparing and checked for every shift under instruction of manufacture.

4.10.6 Container cleanliness – glass jars, cans and other rigid containers

Some products were used plastic packaging containers, the site was considered the potential risks associated with containers and introduce appropriate controls to reduce the risk.
Compressed air used for plastic jars cleaning. Compressed air was filtered prior to use and the filters checked and maintained to ensure they remain effective.

4.11 Housekeeping and hygiene

The site, manufacturing environment and equipment were routinely cleaned to an appropriate standard of cleanliness to prevent potential contamination and to prevent quality issues such as taint from previously manufactured products. On site verified cleanliness of premises and equipment was satisfaction.
Documented cleaning procedures were established. These were included responsibility for cleaning, item/area to be cleaned, frequency of cleaning, method of cleaning, cleaning chemicals and concentrations, cleaning materials to be used, cleaning records and responsibility for verification.
Cleaning performance limits about acceptable and unacceptable was defined, also it was considered the corrective action to be taken when monitored resulted were outside the acceptable limits.
Verification of the cleaning and disinfection by visually check and testing is demonstrated: daily cleaning visually check by QC, lab conduct swab testing monthly, indicator includes TPC/ Coliform.
Sampled the records of Dec 2020 and Jan 2021.
Training and resources were provided for it was necessary to dismantle equipment for cleaning purposes to enter large equipment for cleaning.
Procedure of the cleanliness of equipment was checked before it was released back into production.
The result of checks on cleaning, included trends and potential changes could be discussed.
Coating machine, forming machine, fried machine, seasoning machine and metal detection were checked during the audit and hygienic status with good condition.
Cleaning equipment included utensils used for cleaning activities were suitable for use and designed.
These were stored in a hygienic manner, and not stored in contact with the floor.

Minor CAR was raised 4.11.2.

Cleaning was insufficient. The inner wall of the hopper at the feeding port of the baking machine has dirt, and the ceiling bracket above the feeding port has dust and spider web.

4.11.7 Cleaning in place (CIP)

4.11.7 Not Applicable, as no CIP system

4.11.8 Environmental monitoring

Documented environmental monitoring was established, refers to QP-EHS-01.
The aim of the environmental monitoring was to identify any potential risks in the production and open-product areas so that they can be appropriately managed and prevented from becoming the source of product contamination. The environmental monitoring was for pathogens or spoilage organisms.
These were based on risk and considered sampling protocol, identification of locations, frequency of tests, target organism, test methods and recoding and evaluation of result.
Control limits were defined environmental monitoring, and the actions to be taken if these were exceeded or when there was a trend towards increasingly positive results.
Review of the environmental monitoring program was conducted annually. The last done on 2021-01-13.
-Typical sampling areas: floor, handle of door, M/C, tools handle, air outlet and walls corner.
-Organisms: TPC/Coliform
-Frequency of testing: monthly
-out of specification results: segregation of products, investigation of source, cleaning& disinfection and swab again, qualified by the third party and evaluation/review of cleaning plan& SOP.
The monitoring results doesn't have any out of specification.
Example for testing record of 2021-02-25, refers to FM(QP-EHS-01)01.

4.12 Waste

Documented waste disposal was established in accordance with legal requirements and to prevent accumulation, risk of contamination and the attraction of pests, refers to QP-EHS-04.

Sewage discharge permission was issued by local waste company (SFLK).

Dec 2020~Feb 2021 records of removal were maintained and available for audit.

On site waste collection containers were clearly identified and covered, ease of cleaning, facilities well maintained, emptying at daily frequency.

The site would handle disposal the unsafe and trademarked waste themselves.

4.13 Management of surplus food and products for animal feed

Documented surplus customer-branded products were established.
The release of surplus product to alternative customers were taken place in accordance with the original brand owner's specific requirements.
Staff shops and donations of products to charity which do not meet specifications, this was with the prior consent of the brand owner. All products were still be safe, legal and fit for consumption.
4.13.3. Not Applicable, as no food for animal feed.

4.14 Pest management

Documented pest management was established, refers to SSOP(HACCP)08.

There has not been a pest infestation on site audit.

Procedure where pest activity is identified by staff, actions were taken to ensure the risk of contamination of products, raw materials or packaging is avoided. This will include identifying and quarantining any potentially affected product so that it can be evaluated in accordance with the site's non-conforming product procedures. Action included steps to protect other products and inspection by the external pest management specialist.

The regular inspection and treatment of the site to deter pest infestation was conducted internally and the PCO training certificate (Xia ZP) were maintained on file.

There was a pest control procedure covering all area of the site and a map of pest control facilities which identified the location of pest control facilities in place. No pesticide was used in the facility.

Inspection frequency of mouse and fly trap is every week, and all these activities were conducted by internal PCOs, and also, internal staffs check the pest control devices when in work.

Traps and screens were used for in house treating; mouse traps were used in external environment. Fly-killing light bulbs were changed every year and the changing records were and maintained on file. The loading and unloading areas were checked every month to prevent roosting above there.

Results of pest control inspections were assessed and analysed for trends every month, and summary of whole year was maintained. The in-depth and documented pest control survey was conducted by internal PCOs every year and the records on 2020-12-20 were maintained. No pest infestation was happened since last audit and during onsite audit.

The internal pest control training for all staffs could understand the signs of pest activity and report to office manager was implemented on 2021-03-20, and the records were maintained.

Minor CAR was raised 4.14.7.

The control measure to prevent birds from entering building or roosting was not established, though there is not any potential problems and risk of birds.

4.15 Storage facilities

Documented storage facilities-controlled policy was established, refers to WI(QP-WH-01)14.
The facilities used for the storage of raw materials, packaging, in-process products and finished products were suitable for purpose. These do not pose a risk to products. Also, these included segregations of products where necessary to avoid cross-contamination, storing materials off the floor and away from walls, specific handling or stacking requirements to prevent product damage.
Storage of packaging was stored separately from raw materials and finished product.
The traceability of packaging was retained, for example the coding was retained on the outer packs on return to storage.
4.15.3. Not Applicable, as no temperature required for storage.
4.15.4. Not Applicable, as no in controlled atmosphere for storage.
4.15.5. Not Applicable, as no outside storage.
Stock rotation in storage was operated on a FIFO basis, and in relation to the materials' manufacturing date and within shelf life.
Minor CAR was raised 4.15.6.

Management of warehouse was insufficient. Two batches of corn starch（supplier COFCO biochemical， production date 20210127 and 20201224） were stored together in the raw material warehouse without clear identification.

4.16 Dispatch and transport

Documented dispatch and transport were established, refers to WI(QP-WH-01)14.
The site was considered the potential risks to product safety and quality that may develop during dispatch and transport, the use of covered bays for vehicle loading or unloading, securing loads on pallets, inspection of loads prior to dispatch.
The vehicles or containers used for the transport of raw materials and the dispatch of products were controlled.
The inspection covered whether vehicles have the correct levels of cleanliness and are free from evidence of pests and strong odours and have been maintained to prevent product damage during transit. Records of inspections were maintained.
Raw material and packaging transport arranged by suppliers.
4.16.3. Not Applicable, as no temperature required for vehicle.
Vehicle maintenance and hygiene procedure was in place, included method of cleaning, the frequency of cleaning and records of cleaning.
Transport procedures were considered any restriction on the use of mixed loads, security requirement of product during transit and vehicle breakdown.
Third-party contractors were in place.
No loading process was observed during audit as no loading was scheduled, but the loading zone was in cleaning manner, and interviewed with the operator, he understood the requirement of the loading.

Details of non-applicable clauses with justification

Clause/Section Ref	Justification
4.4.6	Not Applicable, as no elevated walkways
4.9.4	Not Applicable, as no products packed into glass or other brittle containers
4.11.7	Not Applicable, as no CIP system
4.13.3	Not Applicable, as no food for animal feed
4.15.3	Not Applicable, as no temperature required for storage
4.15.4	Not Applicable, as no in controlled atmosphere for storage
4.15.5	Not Applicable, as no outside storage
4.16.3	Not Applicable, as no temperature required for vehicle

5. Product control

5.1 Product design/development

Documented new product development was established, refers to QP-RD-01.

New product development activities were aligned with any site polices on the types of product or hazards handled on site to prevent the introduction of these hazards.

Approval of HACCP for new products, changes to product formulation and packaging by HACCP team leader. This approval was granted before products are introduced into the factory environment.

Production trials were available, together with test results validating that the product formulation and manufacturing processes can produce a safe product of the desired quality.

Documented shelf life evaluation was established.

Initial shelf-life evaluation was based on experience from similar products and science-based evidence.

Shelf-life evaluation records were in place.

5.2 Product labelling

Documented product labelling was established.
Legality of labels were in according with destination country standard such as USA and EU.
On site audit assessed the site's processes for ensuring the accuracy of labelling and verified that the systems were operating correctly.
Label review was conducted whenever a change occurs to the product, its formulation or the ingredients to ensure it remains correct and up to date.
5.2.3. Not Applicable, as no claims made to satisfy a consumer group (no nutritional claims).
Where the label information was the responsibility of a customer or a nominated third party, the relevant initial information was provided.
5.2.5. Not Applicable, as no cooking instructions.

5.3 Management of allergens

Documented allergens management was established, refers to QP-QA-22.
Allergen legislative requirements were referring in the country of manufacture and in the country of sale were considered.
Raw material assessment for allergen (its ingredients and the in which it is produced in the factory) was conducted from the supplier approval.
The wheat flour, soybean oil, peanut, sesame, mustard were handled on the site.
The catering facilities provided on site, the policy for catering facilities was developed, it restricts them to production area, so no allergen risk for employee catering food.
Risk assessment for allergen cross-contamination was conducted annually, the last was conducted 2021-01-15.
Allergen cross-contamination procedure was established, after conducted risk assessment, there was allergen cross-contamination risk for every product which contains allergen.

Where rework was used, procedures was implemented to ensure rework containing allergen was not used in products that do not already contain the allergen.
5.3.6 Not Applicable, as no on-pack allergen warning labels for the products.
5.3.7 Not Applicable, as no allergen claims on-pack labels.
The plant produced the allergen raw material, during this period there was not produced other product, and the fully cleaning was conducted when finished allergen contained production.
Allergen cleaning regimes were insufficient to ensure the removal of all allergenic materials.
The effectiveness of the procedure was validated. The verified method included the visual inspections, inclusion in internal audits and allergen rapid tests.
Minor CAR was raised 5.3.1.
The allergen status of the seasoning flavour was not conducted.

5.4 Product authenticity, claims and chain of custody

Documented product authenticity claims, and chain of custody was established, refers to QP-QA-23.
It maintained up-to-date knowledge of relevant scientific and technical developments, emerging issues and known risks relating to the authenticity of the raw materials it purchases and the potential for food fraud in the supply chain.
A vulnerability assessment was a search for potential weaknesses in the supply chain in order to prevent the adulteration or substitution of raw materials before they arrived at the site. It was defined four levels of risk included very high, high, low and negligible grade.
Vulnerability assessment was conducted annually, last was done 2021-01-07 to identify those raw materials that was at particular risk of adulteration or substitution.
Output from the vulnerability assessment all materials ranked and scored as negligible grade, and no further action required as the material was extremely unlikely to be a target for food fraud.
5.4.4. Not Applicable, as no claims made on finished products which are dependent on a status of the raw material.
Kosher Certification by OU Orthodox Union. and Expiry date:31 July 2021.
Procedures of working or changes in process flow were introduced to reduce the risk of mistakes and false claims being made to ensure the integrity of the product claims.

5.5 Product packaging

Documented product packaging for the intended use and stored under condition to prevent contamination and minimise deterioration were established.

COC was available for product packaging to confirm it complies with applicable food safety legislation and was suitable for its intended use.

The paper tin container testing report was reviewed.

Testing date	Number	Testing item
2020-12-24	M202001918	Sensory and Evaporation residue, according G/T10440-2008 and GB4806.7

5.5.2. Not Applicable, as no contact liner use.

Documented obsolete packaging was established. Effective management of packaging materials, particularly those that were printed, can minimise the risk of these product recall incidents.

Physical segregation in storage areas, clear ‘do not use’ labelling was identified.

5.6 Product inspection and laboratory testing

5.6.1 Product inspection and testing

Product test schedules were in place.

The objective of these tests was to ensure that products are manufactured to specification and in compliance with safety and legislative requirements.

The test method and specifications for each test were documented.

External labs test items including: water content, acid value, peroxide value, total arsenic, lead, TPC, coliform, pathogenic bacteria and so on.

Inner lab test items including: water content, acid value, peroxide value, TPC, coliform, pathogenic bacteria and so on.

Test final products refer relevant regulations by CUSTOMS lab or subcontracted labs.

Name	Tested items	Tested report
Salt roasted peas	water content, acid value, peroxide value, total arsenic, lead, TPC, coliform, pathogenic bacteria	M202001929
Wasabi peanuts roasted	water content, acid value, peroxide value, total arsenic, lead, TPC, coliform, pathogenic bacteria	M202001886

Test and inspection results were recorded and reviewed regularly to identify trends.

Actions were implemented promptly to address any unsatisfactory results or trends.

Procedure of shelf-life verification was in place, this was included sensory analysis, microbiological testing and relevant chemical factors. Records and results from shelf-life tests were verify the shelf-life period indicated on the product.

5.6.2 Laboratory testing

Pathogen testing is carried out internally, the lab facility was fully segregated from the production and storage area.
Design of laboratory facility was considered to eliminate potential risks to product safety.
Analyses critical to safety and legality by the external lab. The external lab was accredited by CMA and CNAS, and the accredited number was registered in the product testing report.
The requirement of management of tests not critical to safety and legality was in place.
Ring test and proficiency testing were reviewed.
The review of laboratory results was recorded, noting the name of the person undertaking the review and a record of any actions taken.

5.7 Product release

Documented management of positive release was established.
The finished product was not released unless all agreed procedures have been followed.

Where products were held either on or off site awaiting positive release, there need approved by QA manager before releasing.
5.8 Pet Food
5.8 Not Applicable, as no pet food

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
5.2.3	Not Applicable, as no claims made to satisfy a consumer group (no nutritional claims)
5.2.5	Not Applicable, as no cooking instructions
5.3.6	Not Applicable, as no on-pack allergen warning labels
5.3.7	Not Applicable, as no allergen claims on-pack labels
5.4.4	Not Applicable, as no claims made on finished products which are dependent on a status of the raw material
5.5.2	Not Applicable, as no contact liner use.
5.8	Not Applicable, as no pet food

6. Process control

6.1 Control of operations

Documented manufacturing instructions and process specifications were available for all key stages of the operation.
On site where equipment settings were critical to the safety or legality of the product, changes to the equipment settings only be completed by trained and authorised staff.
Process monitoring was adequately controlled to ensure that product is produced within specification.
6.1.4. Not Applicable, as no In-line monitoring devices.
On site where equipment was critical to product safety or product quality, the processing characteristic was validated and verified based on risk.
Documented equipment failure and results outside defined limits was established, this was included identification of all products at risk, the affected product will be assessed for suitability/safety, authorised to undertake action and make a final decision on the affected product.

6.2 Labelling and pack control

Document allocation of packaging materials was established.
Packaging for each production run was brought to the line in a formal and controlled manner following allocation policy.
Date codes were applied to packaging on site, this was controlled by authorised personnel can set or make the changes to printers.
Documented production line checks were established. Checks information were included lines suitably cleaned, lines cleared of any packaging from previous production runs, lines with correct packaging selected.
Procedure of packaging controls was in place to verify that adequate checks have been carried out to minimise potential errors.
On site verified, the product was changed over in the packing zone for different client and different product size was done, the previous package materials have removed from the production area, and the production manager checked and confirmed, and the labels in using were compliant with the requirements, and the checking records were maintained, and also, no others packaging was stored in the packing room.
6.2.4. Not Applicable, as no on-line vision equipment used to check product labels and printing.

6.3 Quantity, weight, volume and number control

Documented quantity control – legislative requirements was established.
Average weights, minimum weight or count were determined by the company in conjunction with the requirements of the customer. Adequate records were kept.
Sampled the net weight for sea salt flavour of peas on 2021-01-05, total 10 containers were checked, the average net weight was confirmed to the declared net weight.
6.3.2. Not Applicable, as no bulk quantities packed.
6.3.3. Not Applicable, as no online check weighers.

6.4 Calibration and control of measuring and monitoring devices

Documented calibration and control of measuring and monitoring devices was established, refers to QP-QA-05.
Calibration device list was in place, these were detailed the location of each item of equipment, an identification code and calibration due date. Procedure was defined prevention from adjustment by unauthorised staff, protection from damage, deterioration or misuse.
Key equipment was calibrated annually by external company, others equipment was calibrated in house based on risk assessment.
Calibration method refer to recognised national or international standard.
Calibration certification and calibration records were in place.
Sampled the calibration reports issued by qualified third party-Suzhou Institute of Metrology, reports sampled as following:
Electronic scale used for the weight checking in the packing position, No.1716321, calibration certificate valid until 2021-11-11;
Electronic scale used in the lab, No.043242, calibration certificate valid until 2021-10-23;
Drying oven No. JG02, calibration certificate valid until 2021-10-13;
Microbial incubator SPX-252, calibration certificate valid until 2021-10-13.
All reference equipment (for example master thermometer, counterweight) were calibrated and traceable to a national or international standard.
The uncertainty of calibration was considered when equipment was used to assess critical limits.
Documented equipment outside specified limits was established, this details the action to be taken when equipment if found to be outside specified limits.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
6.1.4	Not Applicable, as no In-line monitoring devices
6.2.4	Not Applicable, as no on-line vision equipment used to check product labels and printing
6.3.2	Not Applicable, as no bulk quantities packed
6.3.3	Not Applicable, as no online check weighers

7. Personnel

7.1 Training: raw material handling, preparation, processing, packing and storage areas

Documented training plan of 2021 were established.
Training plan was included Initial training and supervision, Critical control point training, Documented programmes covering the training needs of relevant personnel, Allergen training, Packing and labelling training, Production safety and Finance. Delivery of training in the Chinese language of trainees.
Reviewed the training records were sufficient. Training records completed (with trainee name, date and name of trainer, the title and course contents). The effectiveness of training was conducted by testing, by on-the-job assessment or on-site questioning.

Items	Target	Date
A basic introduction to HACCP	All personnel (including all agency-supplied and temporary staff, and contractors)	2021-01-12
Basic food hygiene	All personnel (including all agency-supplied and temporary staff, and contractors)	2021-02-18
Cleaning	Workshop personnel	2021-03-16
Machine operation	Workshop personnel	2021-03-18
Quality inspection and sampling	QC personnel	2021-01-07
CCPs	CCPs control personnel	2021-01-29
Allergen training	All personnel in production	2021-03-15
Packing and labelling training	Workshop personnel	2021-01-22

Competency review was conducted annually.
The sampled operators on-site who was responsible for selecting, frying, filling, metal detection and equipment maintenance know his job properly and familiar with the process requirement.

7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas

Documented personal hygiene rules designed to prevent product contamination from personnel were established, refers to SSOP.
The requirement for personal hygiene were considered, watches not be worn, jewellery not be worn, rings and studs in exposed parts of the body, fingernails be kept short, excessive perfume or aftershave not be worn.
Compliance with requirements were checked daily.
Hands were washed before staff enter the production area and whenever an activity was undertaken that could potentially be a risk to products, for example after going to the toilet, eating, smoking, blowing noses, sneezing or handling shoes.
Cuts and grazes on exposed areas of skin were covered to prevent contamination of product.
Plasters or band-aids were blue and included a metal-detectable strip.
A sample from each batch were tested to confirm that it is successfully rejected by the X-ray detector in use. Records were kept.
Documented procedure on the control and storage of personal medicines was established.

7.3 Medical screening

Documented medical screening was established, refers to SSOP.
The health check for employees were carried out by local hospital annually and the licenses are retained on file.

No	Name	Physical examination date
1	Chen Jian P	2022-03-08
2	Chen Xue F	2021-05-20
3	Wu LI Z	2022-03-16
4	Jiang Yong X	2021-11-02

Illness notification procedures for employees was defined. This requirement covers all employees (including temporary staff and those employed via an employment agency).
Illness notification procedures for visitors to the site was defined. Visitors were screened by use of a health questionnaire.
Documented infectious disease procedure was defined.

7.4 Protective clothing: employees or visitors to production areas

Documented protective clothing policy was established, refers to SSOP.

Protective clothing includes uniforms, overalls, head coverings (hats and hairnets), shoes and boots, aprons and gloves (whether disposable or washable).

The site was required to determine the procedures for application and use of protective clothing based on a risk assessment. All employees were wearing of protective clothing in specified work areas, for example production area, storage area. Also, the protective clothing would be removal before entering toilets, in canteens or smoking areas.

Availability and design of protective clothing are suitable. Each employee has 2 set protective clothing. On site noted protective clothing was containing no external pockets above the waist or sewn-on buttons, fully contains all scalp hair.

Protective clothing was cleaned by contracting laundry. External laundry was incorporated within purchasing supplier approval programme. The monitoring of the effectiveness of cleaning was of visual assessment and the monitoring of complaints. Contracting laundry was monitoring in program of internal audit. Records shown the laundry have dirty and clean clothing were adequately segregated, cleaned clothes are used bags from contamination until delivered to the site.

Protective clothing was changed daily.

Gloves used in workshop are intact and do not shed loose fibres.

Documented protective clothing that cannot be laundered was established.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
N/A	

Template control	Food	Version	1.0

8. High-Risk, High-Care and Ambient High-Care Production Risk Zones
8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones
The map of the site showed the low-risk area, enclosed product area (warehouse) and non-product areas (office, maintained workshop). Ambient high care: raw peanut is a known source of salmonella and the site took roasting process to remove the salmonella, and final product of roasted peanut in shell stored ambient condition. The ambient high care area identified as roasted room including packing room. The other area was enclosed or low risk area. Effective processes were in place to protect the final product from microbiological contamination. These processes included segregation, management of process flow or other controls.
8.2 Building fabric in high-risk and high-care zones
Section 8 is Not Applicable, as the site do not have high care or high-risk area.
8.3 Maintenance in high-risk and high-care zones
Section 8 is Not Applicable, as the site do not have high care or high-risk area.
8.4 Staff facilities for high-risk and high-care zones
Section 8 is Not Applicable, as the site do not have high care or high-risk area.
8.5 Housekeeping and hygiene in the high-risk high-care zones
Section 8 is Not Applicable, as the site do not have high care or high-risk area.
8.6 Waste/Waste disposal in high risk, high care zones
Section 8 is Not Applicable, as the site do not have high care or high-risk area.
8.7 Protective clothing in the high-risk high-care zones
Section 8 is Not Applicable, as the site do not have high care or high-risk area.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
8.1.2 & 8.1.3	Not Applicable, as the site do not have high care or high-risk area.
8.2~8.7	Not Applicable, as the site do not have high care or high-risk area.

9 - Traded Products
9.1 Approval and performance monitoring of manufacturers/packers of traded food products
N/A
9.2 Specifications
N/A
9.3 Product inspection and laboratory testing
N/A
9.4 Product legality
N/A
9.5 Traceability
N/A

U.S. FOOD & DRUG ADMINISTRATION

FOREIGN SUPPLIER VERIFICATION PROGRAM

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Recertification Questionnaire Submission

} Foreign Supplier
} **Suzhou Youi Foods Co.,Ltd.**
} Date: 2021-03-02

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

START

01) Has Suzhou Youi Foods Co.,Ltd.'s Food Safety Plan or Program been revised in any way?
Response: **No**

02) Has Suzhou Youi Foods Co.,Ltd.'s HACCP Plan been revised in any way?
Response: **No**

03) Has any change occurred to Suzhou Youi Foods Co.,Ltd.'s product Ingredients?
Response: **No**

04) Has Suzhou Youi Foods Co.,Ltd.'s Allergen Control Procedure been revised in any way?
Response: **No**

05) Has any change occurred to Suzhou Youi Foods Co.,Ltd.'s product Labeling?
Response: **No**

06) Has Suzhou Youi Foods Co.,Ltd.'s Onsite Audit report expired or been updated?
Response: **Yes**

07) Has Suzhou Youi Foods Co.,Ltd. undergone a recall, for any reason?

Response: **No**

08) Has Suzhou Youi Foods Co.,Ltd. been inspected by the United States Food & Drug Administration?

Response: **No**

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

Response: **No**

10) Has the U.S. FDA issued Suzhou Youi Foods Co.,Ltd. a Warning Letter in relation to its facility or product(s)?

Response: **No**

11) Does Suzhou Youi Foods Co.,Ltd. perform laboratory analysis on its product(s)?

Response: **Yes**

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

Response: **No**

13) Has Suzhou Youi Foods Co.,Ltd.'s conformance with FSVP, or its appendant regulations, changed in any way?

Response: **Yes**

14) Are Suzhou Youi Foods Co.,Ltd.'s products considered to be “Ready To Eat” when leaving its facility?

Response: **Yes**

14a) What hazard(s) remain uncontrolled?

Response:

15) Would you like to share any additional information?

Response: **No**

15a) Additional information:

Response:

U.S. FOOD & DRUG ADMINISTRATION

FOREIGN SUPPLIER VERIFICATION PROGRAM

—

Recertification Questionnaire Submission

} Foreign Supplier
} **Suzhou Youi Foods Co.,Ltd.**
} Date: 2021-03-02

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

Certified by: **Linxing Gong**
Date of Certification: **2021-03-02**
Email Address of Respondent: **nancy@youi.cn**

—

END

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: Suzhou Youi Foods Co., Ltd. Today's Date: Nov.12,2021

Factory Address: No.15 Dongyuan Road, Jinting Town, Wuzhong District

City: Suzhou Province: Jiangsu Country: China

Office Address: No.15 Dongyuan Road, Jinting Town, Wuzhong District

City: Suzhou Province: Jiangsu Country: China

FDA Registration No.: 12578503248 DUNS No.: 527110071

FDA Establishment Id.: Phone No.: +86 512 66377773

QC/QA's Name: Owen Wu E-mail: nancy@youi.cn

SUPPLIER CLASS

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

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

RESPONSIBILIE *for* HAZARD CONTROLS

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

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

PRODUCTS SUPPLIED

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

No. 01, Product Name: White Wasabi Peas / Natural color wasabi peas Product No.:

No. 02, Product Name: Fried green peas / Natural color fried green peas Product No.:

No. 03, Product Name: Roasted Edamame Green Beans (Salted) /(Unsalted) Product No.:

No. 04, Product Name: Broad Beans with Skin (Salted) / (Unsalted) Product No.:

No. 05, Product Name: Roasted Chickpeas (Salted) / (Unsalted) Product No.:

No. 06, Product Name: Sriracha peas / Wasabi peanuts Product No.:

Resources FDA Product Codes and Product Code Builder

Claudio Innocenti

FDA–IDENTIFIED BIOLOGICAL HAZARDS

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

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

Resources | Appendix 1 | Description *of* Hazard | Bad Bug Book

CRITICAL CONTROLS *for* BIOLOGICAL HAZARDS

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

- ☒ **Heat**
- ☐ **Chemical**
- ☐ **CGMPs**
- ☐ **Testing**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

High temperature frying: 165-175 degrees Celsius

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

Claudio Innocenti

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

All agricultural raw materials shall be tested for pesticide residues, and suppliers shall be required to provide qualified test reports

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

Each batch

Claudio Innocenti

FDA–IDENTIFIED ENVIROMENTAL/PROCESS HAZARDS

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

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

Ozone sterilization for more than 30 minutes per week, quality control environment smear test verification results

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

Claudio Innocenti

FDA–IDENTIFIED PHYSICAL HAZARDS

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

- [x] Metal
- [ ] Glass
- [x] Extraneous Matter
- [x] Plastics
- [x] Stones
- [ ] Wood
- [ ] Natural Component of Food
- [ ] 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.*

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

DESCRIPTION *of* CRITICAL CONTROLS

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

Metal detection standards

Ferrous: ≥2.0 mm

Non-Ferrous: ≥3.0 mm

Stainless Steel: ≥3.0 mm

ALLERGEN & CROSS–CONTAMINATION CONTROLS

Component *or* Ingredient	Present in *product?*	Present on *same equipment?*	Present in *same facility?*
Peanuts	☒ Yes ☐ No	☐ Yes ☒ No	☒ Yes ☐ No
Tree Nuts	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Milk *or* Milk Derivatives	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Egg *or* Egg Products	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Fish	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Shellfish	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Soy	☒ Yes ☐ No	☐ Yes ☒ No	☒ Yes ☐ No
Gluten	☐ Yes ☒ No	☐ Yes ☒ No	☒ Yes ☐ No
Wheat	☐ Yes ☒ No	☐ Yes ☒ No	☒ Yes ☐ No
Celery	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Sesame	☐ Yes ☒ No	☐ Yes ☒ No	☒ Yes ☐ No
Mustard	☒ Yes ☐ No	☐ Yes ☒ No	☒ Yes ☐ No
Sulfates	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Monosodium Glutamate	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Colorings	☒ Yes ☐ No	☐ Yes ☒ No	☒ Yes ☐ No
Aflatoxins	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
ALL ALLERGENS	☐ **Absent**	☐ **Absent**	☐ **Absent**

DESCRIPTION *of* ALLERGENIC CONTROLS

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS, SOYBEANS,WHEAT,SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

ONSITE AUDITING INFORMATION

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

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

What standard is the GFSI certification? BRC,HACCP

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:

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? 80-100

Claudio Innocenti

PEST CONTROL

Is a pest control contractor employed? ☒ Yes ☐ No

If yes, please provide: Name of contractor used: 上海沂康环保科技有限公司

Number of yearly visits: one year

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: _____

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

Please provide details: _____

TRACEABILITY

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

If yes, please give details of traceability codes on the final packaging: lot number

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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:

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:

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? ☒ Yes ☐ No

Please describe your customer complaint procedure.

RECALL / IMPORT ALERT /FOOD SAFETY ISSUE

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

If yes, please describe fully.

CERTIFICATION

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

☐ < ***CONFIRM CERTIFICATION*** *- Required*

Representative's Name: Linxi Gong

Title: QC Supervisor

Today's Date: 10/13/21

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.
Add: NO.15 Dongyuan Road, Jinting Town,
Suzhou 215111, Jiangsu, China.

E - mail: Jim @youi.cn
internet: http://www.youi.cn
Mobile : +86(0)13375196618
Fax :+86-512-66378937
Tel : +86-512-66377778 66377771

Certificate of Analysis

Manufacturer: Suzhou Youi Foods Co., Ltd Date: Sep.29,2020

Product Name	Sriracha Peas	Contract Number	UI-20095278
LOT Number	20095278	Invoice Number	UI-20095278
Quantity/Weight	50CTNS/1100.00LB	Production Date	09/19/2020
Packing: inner- Aluminium foil pack bag, outer-Cardboard carton ,all in perfect condition			
Inspection Standard	GB17401-2014 Standards required in Contract UI-20095278		
Inspection Results	According to the stipulation of GB/T 2828.1-2012 Standards, samples 3CTNS of 66 LBS at random to inspect. The inspection results are as follows: 1. Total quantity of this lot: 50CTNS Total net weight: 1100.00LBS 2. Shape status: approximate round, and uniform size. 3. Taste: Salted flavor and Crispy taste 4. Broken rate: 0.94% 5. Moisture: 2.77% 6. Unit weight: Net weight-22 LBS/CTN 7. Total standard plate count(cfu/g): ＜10,＜10,＜10,＜10,＜10 8. Total coliforms(cfu/g):＜10,＜10,＜10,＜10,＜10 9. APC（cfu/g）：＜1000 10. Acid value(mg/g):1.38 11. POV(g/100g):0.091 12. Salmonella/2X375g:Negative, Negative 13. Listeria Monocytognes/125g:ND 14. Escherichia Coliform（CFU/g）：＜10 15. Food additives: Chili essential oil, garlic essential oil, citric acid，Chili Red Food		
Remarks	Specifications Sriracha Peas Carton mark: OU KOSHER SRIRACHA PEAS	Net weight 22 LBS/CTN Packed for NY - New York	Quantity of cartons 50CTNS/1100.00LB Container number: FDCU0594690
Assessment	Qualified		

Statement of qualification:

The above mentioned products manufactured by our company are complied with the requirements of USA compulsory standards and inspection standards. Any objections or claims and any other effects caused by these exported products, our company would take all quality and legal liability.

Signature:

Company stamp:

SUZHOU YOUI FOODS CO.,LTD 苏州优尔食品有限公司质检专用章

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.
YOUI
Add: NO.15 Dongyuan Road, Jinting Town,
Suzhou 215111, Jiangsu, China.

E - mail: Jim @youi.cn
internet: http://www.youi.cn
Mobile : +86(0)13375196618
Fax :+86-512-66378937
Tel : +86-512-66377778 66377771

Certificate of Analysis

Manufacturer: Suzhou Youi Foods Co., Ltd Date: Sep.29,2020

Product Name	White Wasabi peas	Contract Number	UI-20095278
LOT Number	20095278	Invoice Number	UI-20095278
Quantity/Weight	1400CTNS /30800.00LB	Production Date	09/19/2020
Packing: inner- Aluminium foil pack bag, outer-Cardboard carton ,all in perfect condition			
Inspection Standard	GB17401-2014 Standards required in Contract UI-20095278		
Inspection Results	According to the stipulation of GB/T 2828.1-2012 Standards, samples 13CTNS of 286LBS at random to inspect. The inspection results are as follows: 1. Total quantity of this lot: 1400CTNS Total net weight: 30800.00LB. 2. Shape status: approximate round, and uniform size. 3. Taste: Salted flavor and Crispy taste 4. Broken rate: 0.92% 5. Moisture: 2.75% 6. Unit weight: Net weight-22 LBS/CTN 7. Total standard plate count (cfu/g): ＜10,＜10,＜10,＜10,＜10 8. Total coliforms(cfu/g): ＜10,＜10,＜10,＜10,＜10 9. APC（cfu/g）: ＜1000 10. Acid value(mg/g):1.56 11. POV(g/100g):0.032 12. Salmonella/2X375g:Negative, Negative 13. Listeria Monocytognes/125g: Negative 14. Escherichia Coliform（CFU/g）: ＜10 15. Food additives: artificial colors US FD&C YELLOW #5 (64mg/kg), US FD&C BLUE #1 (32mg/kg)		
Remarks	Specifications White Wasabi peas Carton mark: OU KOSHER WHITE WASABI PEAS	Net weight 22 LBS/CTN Packed for NY - New York	Quantity of cartons 1400CTNS /30800.00LB Container number: FDCU0594690
Assessment	Qualified		

Statement of qualification:

The above mentioned products manufactured by our company are complied with the requirements of USA compulsory standards and inspection standards. Any objections or claims and any other effects caused by these exported products, our company would take all quality and legal liability.

Signature: _____ Company stamp: _____

YOUI FOODS CO., LTD SUZHOU

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.
YOUI
Add: NO.15 Dongyuan Road, Jinting Town,
Suzhou 215111, Jiangsu, China.

E - mail: Jim @youi.cn
internet: http://www.youi.cn
Mobile : +86(0)13375196618
Fax :+86-512-66378937
Tel : +86-512-66377778 66377771

Certificate of Analysis

Manufacturer: Suzhou Youi Foods Co., Ltd Date: Sep.29,2020

Product Name	Salted and Roasted Edamame Green Soybeans	Contract Number	UI-20095278
LOT Number	20095278	Invoice Number	UI-20095278
Quantity/Weight	900CTNS /19800.00 LB	Production Date	09/19/2020
Packing: inner- Aluminium foil pack bag, outer-Cardboard carton ,all in perfect condition			
Inspection Standard	GB17401-2014 Standards required in Contract UI-20095278		
Inspection Results	According to the stipulation of GB/T 2828.1-2012 Standards, samples 13 CTNS of 286LBS at random to inspect. The inspection results are as follows: 1. Total quantity of this lot:900CTNS Total net weight:19800.00 LB. 2. Shape status: approximate round, and uniform size. 3. Taste: Salted flavor and Crispy taste 4. Broken rate: 0.97% 5. Moisture:2.47% 6. Unit weight: Net weight-22 LBS/CTN 7. Total standard plate count(CFU/g): <10,<10,<10,<10,<10 8. Total coliforms(CFU/g):<10,<10,<10,<10,<10 9. Acid value(mg/g):1.08 10. POV(g/100g):0.02 11. APC（cfu/g）：＜1000 12. Salmonella/2X375g:Negative, Negative 13. Listeria Monocytognes/125g: Negative 14. Escherichia Coliform（CFU/g）：＜10 15. Food additives: None.		
Remarks	Specifications Salted and Roasted Edamame Green Soybeans Carton mark: OU KOSHER SALTED AND ROASTED EDAMAME GREEN SOYBEANS	Net weight 22 LBS/CTN Packed for NY - New York	Quantity of cartons 900CTNS /19800.00 LB Container number: FDCU0594690
Assessment	Qualified		

Statement of qualification:

The above mentioned products manufactured by our company are complied with the requirements of USA compulsory standards and inspection standards. Any objections or claims and any other effects caused by these exported products, our company would take all quality and legal liability.

Signature: _____ Company stamp: _____

YOUI FOODS CO., LTD. SUZHOU 苏州优尔食品有限公司 食品行业专用章

Recall Information Request
Attachment B

Product Information
Product Name (include brand name and generic name): Edamame Beans, Roasted and Salted Bulk.
Model, catalog, or product order numbers: Lot No. UI-19034618. Container No. CLHU8937611.
Description of product: Edamame 97.9%, Sea salt 1.5%, Soy bean oil 0.6%.
Unit Size: Two (5kg/11lb) aluminum foil bags in one cardboard carton/box (10kg/22lb net weight).
Container Description: Two aluminum foil bags in one cardboard carton/box.
Total Package Size: 10kg/22lb.
Storage Instructions: Keep under cool and dry condition. Away from sunlight. Re-seal tightly after opening and consume within a week.
FDA Product Code: http://www.accessdata.fda.gov/scripts/ora/pcb/pcb.cfm Click here to enter text.
Codes
Lot/Unit Numbers: Lot No. UI-19034618. Supplier's Product Code: GPSB85(Oil-Sa10.GB).
Expiration date(s) or Use by Date(s) or expected shelf life of product: Shelf life: 12 months. Production date: March 09, 2019.
Serial Numbers: Not applicable (Container No. CLHU8937611).
UPC Codes: Not applicable for bulk products.

Firms Involved
Recalling Firm
Firm Name: Ziba Nut Incorporated.
Address: 180 Main Street, Port Washington, New York 11050
Phone: (516) 944-5112
Fax: (516) 767-1689
Email: info@zibanut.com
FEI Number: 13-3104255.
Type of Firm (manufacturer, importer, broker, repacker, own-label distributor): Importer.
Manufacturer
Firm Name: Suzhou Youi Foods Co., Limited.
Address: No.15 Dongyuan Road, Jinting Town, Wuzhong District, Suzhou City, Jiangsu Province, 21511, P. R. China.
Phone: +8651266377770.
Fax:
Email: nancy@youi.cn
FEI Number: Unavailable.
Type of Firm: Manufacturer.
Responsible Firm
Firm Name: Ziba Nut Incorporated.
Address: 180 Main Street, Port Washington, New York 11050
Phone: (516) 944-5112
Fax: (516) 767-1689
Email: info@zibanut.com
FEI Number: 13-3104255.
Type of Firm: Importer only. Ziba Nut Inc. imports product in bulk form for institutional resale to food manufacturers, repackers, and own-label distributors.

Recall Information Request
Attachment B

Reason for the Recall
State Simply why your firm decided to recall the product(s): Allergen labeling on product's bulk container.
Explain how the problem was discovered: Tropical Foods – an institutional own-label distributor and customer of Ziba Nut Inc. – did not include "Soybeans" on its retail product packaging label for Roasted and Salted Edamame Beans. Tropical Foods notified Ziba Nut Inc. of this fact on June 19, 2019 and inquired about the product's bulk packaging labeling.
Date the problem was discovered: June 19, 2019.
Root cause of the reason for the recall: Miscommunication between product's manufacturer, Ziba Nut Inc. and Ziba Nut Inc.'s customer(s) regarding the content and necessity of allergen labeling on bulk product destine for further processing/repackaging.
Is the root cause related to: Sterility Deficiency: ☐ or Packaging Deficiency: ☒
What type of Injury or Illness may be caused by the problem: Allergic reaction.
What is the total number of illness or injury complaints related to the recalled product: No illness or injury complaints are related to this product (to the best of our knowledge, when this questionnaire was completed).
Please provide copies of complaints, check if complaints are attached: ☒
What is the total number of product defect complaints received regarding the recall: One complaint received (from Tropical Foods).
Have you done any health hazard evaluations and/or assessments associated with the recalled product: Yes, a hazard analysis has been performed for this product.
List corrective measures taken to prevent similar occurrence of the problem: Comprehensive list of corrective measures that will be – or already have been – taken to prevent similar occurrence of the problem, follows: 01) Customer-Facing Corrective Measures: Reconditioning notification / request will be sent to any/all customers that received reconditionable product within the product's shelf life (previous 12 months, starting on date that Ziba Nut Inc. was notified by Tropical Foods). Reconditioning instructions are as follows: If product is still in bulk form . . . A) Identify and isolate product subject to reconditioning. B) Affix attached Reconditioned Label onto product's bulk carton(s)/box(es). C) Photograph Reconditioned Label(s) on product's bulk carton(s)/box(es). D) Send photograph(s) of reconditioned bulk carton(s)/box(es) via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com. E) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com. If product has been repackaged for retail sale and repackaging label identifies soybeans as present in the product . . . A) Send photograph(s) and/or digital labeling file(s) of repackaging label via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com. B) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

Recall Information Request
Attachment B

If product has been repackaged for retail sale and repackaging label DOES NOT identify soybeans as present in the product . . .

A) Identify and isolate product subject to reconditioning.
B) Recondition repackaging label(s)' allergen statement to match the allergen statement on the attached Reconditioned Label.
C) Photograph reconditioned repackaging label(s)'.
D) Send photograph(s)/digital labeling file(s) of reconditioned repackaging label via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.
E) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

Important Note: If repackaging label DOES NOT identify soybeans as present in the product and the product has been distributed for retail sale and/or public consumption, please notify us immediately.

02) Ziba Nut Inc.'s Internal Corrective Measures: Ziba Nut Inc. will perform the following actions with respect to reconditionable product currently in Ziba Nut Inc.'s possession:

A) Identify and isolate product subject to reconditioning.
B) Place reconditioned label onto product's bulk container.
C) Photograph reconditioned label on product's bulk container.
D) Retain photograph(s).

03) Supplier-Facing Corrective Measures: Ziba Nut Inc. will request that product's manufacturer / supplier (Suzhou Youi Foods Co., Limited) perform the following actions on any/all future product shipments:

A) Provide accurate product information (product name, allergens, etc.) on product's bulk packaging label.
B) Ziba Nut Inc. will confirm bulk packaging label accurately identifies product's name and allergen information upon receipt.
C) Product that displays non-conforming bulk packaging label will be rejected, or isolated and bulk packaging label will be corrected.

Volume of Product in Commerce
What is the total amount of recalled product that was manufactured: 1,000 bulk cartons/boxes (10,000kg/22,000lb).
Date(s) product manufactured: March 29, 2019.
Total amount of product distributed in commerce: 856 bulk cartons/boxes (8,560kg/18,832lb) of product has been distributed in commerce.
Dates of distribution: From May 06, 2019, to June 19, 2019.
Total amount of product remaining at firm and how is product being quarantined: 144 bulk cartons/boxes (1,440kg/3,168lb total weight) of product remain in Ziba Nut Inc.'s warehouse. All product orders have been put on hold and all product will remain in Ziba Nut Inc.'s warehouse until all labels have been reconditioned.
Provide an estimate (%) of the amount of product that may be recovered: 0%.
Distribution Pattern
What is the total number of consignees (customers)that received the recalled product: Seven (7) customers have received reconditionable product.

Recall Information Request
Attachment B

What is the total number of wholesale dealers that received the recalled product: We are currently working to determine the number of consignees/customers that received reconditionable product and act as a wholesale dealer.
What is the total number of distributors that received the recalled product: Seven (7) distributors have received reconditionable product.
What is the total number of retailers that received the recalled product: We are currently working to determine the number of consignees/customers that received reconditionable product and act as a retailer.
Where is the recalled product distributed (list states): CT, NJ, NY, MI, MA, and TN.
Number of domestic consignees: Seven (7).
Number of foreign consignees: Zero (0).
Was any product distributed to US Defense Supply Centers, VA, or Other Federal Governmental Agency: No product was distributed to US Defense Supply Centers, VA, or Other Federal Governmental Agency.
Provide a list of consignees with full address and phone numbers, check if attached: (please see Google sheet link provided below) ☒

Firm's Recall Strategy *The following questions are provided to assist you in describing your recall strategy in detail.*
Date the recall was initiated if it is underway: All product orders were placed on hold on June 19, 2019. Reconditioning notifications (informal) were sent out around June 28, 2019.
Date you firm plans to start the recalling process if it is not currently in underway: Not applicable (see previous answer).
How do you plan to notify all the consignees affected by this recall: Claudio Innocenti and/or Mr. Mehdi Kazemi will notify (or already has notified) all/any consignees/customers that have received reconditionable product via phone and/or electronic mail.
How do you plan to undertake a sub-recall: Not applicable.
How do you plan to monitor the number of consignees non-responding to the recall communication: A Google Sheet has been created (and will be utilized) to monitor the progress and responsiveness of each consignee. (Google Sheet can be accessed by visiting https://docs.google.com/spreadsheets/d/15_NguAttDNjbLtmSK7c5TdUlS0Ogb-bF_WV93UmSSLI/edit?usp=sharing. Please note: this information is considered to be highly confidential. We request that it not be shared or made publicly available).
How do you plan to conduct effectiveness checks of this recall: Reconditioning procedures will be confirmed by: 01) Consignee/customer will confirm that they have been, or now are, aware that the reconditonable product contains Soybeans (as well as any other applicable allergens) in writing; 02) Consignee/customer will confirm that they have received and affixed a copy of new allergen labeling to each box of reconditonable product that they have in their possession (if any) in writing; and 03) Consignee/customer will provide Ziba Nut Inc. with a photograph showing that new allergen labeling has been affixed to reconditonable product's box. All effectiveness checks will be reflected in the above noted Google Sheet (which will be available at all times to the FDA).

Recall Information Request
Attachment B

Date your firm ceased further distribution of the product(s): June 19, 2019.
How do you plan to store the recalled product, if returned: If returned, reconditionable product will be stored in Ziba Nut Inc.'s warehouse until it has been reconditioned (or otherwise made safe).
How do you plan to dispose of the recalled products: Disposal of product not required.
Please Note: Any destruction or reconditioning of recalled items may require FDA supervision.

Firm Officials *(please provide name, title, and contact information)*
Most responsible individual for the firm that is located in the U.S.: Claudio Innocenti (managing partner with United Safety Agents, LLC).
President/CEO/top management and mailing address: Mr. Massoud Morshed, 180 Main Street, Port Washington, New York 11050.
Name of Recall contact person that will be dealing with FDA and contact information: Mr. Claudio Innocenti, Office: (888) 551-7403, Direct: (732) 618-0337, claudio@unitedsafetyagents.com.
Name of Public Recall Contact and contact information: Claudio Innocenti, Phone: (732) 927-1315, Fax: (888) 557-2649, Email: notifications@unitedsafetyagents.com.

Provide the following documents, check if attached.
Product labels, including immediate product label, box labeling, and any associated labeling: ☒
Customer Letter, including notification letter(s) to consignees, phone scripts, recall letter(s): ☒
Press Release: news release, allergy alert: ☐
Test results: analytical worksheet, failure analysis worksheet, lab results, etc., and methodology used: ☐
Health risk assessment, product QA, specification sheet, SOP changes, complaint follow-up investigation and corrective action, etc. ☒
Distribution List: ☒

Additional Information
FALCPA applies to both domestically manufactured and imported packaged foods that are subject to FDA regulation. FALCPA does not provide a definition for what it considers to be a "packaged food". Ziba Nut Inc. does not import packaged food for retail sale or for direct distribution to consumers. Ziba Nut Inc. imports product in bulk form for institutional resale to food manufacturers, repackers, and own-label distributors, only. Institutional customers that purchase bulk edamame product are aware that edamame is soybeans (for example: the following wording is clearly displayed on Tropical Foods' website with reference to the reconditonable product ". . . Edamame are young soybeans . . ." (see attached for full text). Ziba Nut Inc. has chosen to voluntarily recondition product's label in an effort to protect consumers against the potential mislabeling of repacked product. ENCLOSURES/ATTACHMENTS ——— The following documents have been enclosed / attached. Initial Customer Complaint – Tropical Foods. Reconditioning Notification / Request. Reconditioned Label. Reconditioning Request Response Form. Tropical Foods' website reference. Allergen Questionnaire (completed by manufacturer/supplier).

Recall Information Request
Attachment B

Please provide detailed information regarding the recall. Submit this completed document and all attachments to ORA HAF EAST1 RECALLS <orahafeast1recalls@fda.hhs.gov>. Thank you for your cooperation and efforts.

Initial Customer Complaint – Tropical Foods

***

Note: The following text has been reformatted. Its content remains unaltered.

START OF MESSAGE

–

From: Paola Chrisco
Sent: Wednesday, June 19, 2019 9:12 AM
To: Carolyn Bennett <cbennett@TropicalFoods.com>; John Bauer <jbauer@TropicalFoods.com>; Chad Hartman <chartman@TropicalFoods.com>
Subject: Edamame Zibanut missing Soy Allergen Statement

Good morning Carolyn,

I noticed that Edamame we buy from Zibanut is missing "Soy allergen statement" in the ingredient list and no "Contain statement" in the spec sheet. Also this information is missing in the packaging.
Spec sheet attached with June 18 2019 date.

Edamame is a soy bean product , so is an allergen.

I had to put on hold our products and vendor products.

Talked with John and we need to start a recall process. We have to contact Zibanut, and we would like their feedback. Based on this we have to contact customer, FDA and SQF.

Please advised how you will like to proceed. I am in Orlando with John.

Regards,

Paola Chrisco

–

END OF MESSAGE

RECONDITIONING NOTIFICATION / REQUEST

Soybeans in Edamame

July 02, 2019

<Contact name or Dept.>
<Firm Name>
<Address>
<City/state/zip>

Dear < >:

This is to inform you that Ziba Nut Incorporated has chosen to recondition bulk labeling for:

ROASTED AND SALTED GREEN EDAMAME BEANS, LOT NO. UI-19034618, CONTAINER NO. CLHU8937611.

This reconditioning request has been initiated because the edamame product's bulk labeling did not state that edamame is soybeans – and thus, contain soybeans. Consumption of edamame soybeans may cause an allergic reaction in certain individuals.

Product was shipped to you between May 06, 2019 and June 19, 2019. See enclosed product label for ease in identifying the product.

We ask that you examine your inventory and isolation product subject to reconditioning. In addition, if you may have further distributed this product, please identify your customers and notify them of this reconditioning request. Your notification to your customers may be enhanced by including a copy of this reconditioning request.

INSTRUCTIONS

If product is still in bulk form . . .

01) Identify and isolate product subject to reconditioning.

02) Affix attached Reconditioned Label onto product's bulk carton(s)/box(es).

03) Photograph Reconditioned Label(s) on product's bulk carton(s)/box(es).

04) Send photograph(s) of reconditioned bulk carton(s)/box(es) via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

05) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

If product has been repackaged for retail sale and repackaging label identifies soybeans as present in the product . . .

01) Send photograph(s) and/or digital labeling file(s) of repackaging label via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

02) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

If product has been repackaged for retail sale and repackaging label DOES NOT identify soybeans as present in the product . . .

01) Identify and isolate product subject to reconditioning.

02) Recondition repackaging label(s)' allergen statement to match the allergen statement on the attached Reconditioned Label.

03) Photograph reconditioned repackaging label(s)'.

04) Send photograph(s)/digital labeling file(s) of reconditioned repackaging label via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

05) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

Important Note: If repackaging label DOES NOT identify soybeans as present in the product and the product has been distributed for retail sale and/or public consumption, please notify us immediately.

—

Reconditioning should be carried out to the user level. If you have any questions, please contact Claudio Innocenti at (732) 927-1315 or via email at notifications@unitedsafetyagents.com. Your assistance is appreciated and necessary to prevent the possibility of allergic reactions in certain individuals. Reconditioning request made with the knowledge of the Food and Drug Administration.

Sincerely,

Claudio Innocenti
United Safety Agents LLC
Partner

Enclosure(s)
Revised Specification Sheet for bulk Roasted & Salted Edamame.
Reconditioned Bulk Label.
Reconditioning Request Response Form.

RECONDITIONING NOTIFICATION / REQUEST

Soybeans in Edamame

July 02, 2019

<Contact name or Dept.>
<Firm Name>
<Address>
<City/state/zip>

Dear < >:

This is to inform you that Ziba Nut Incorporated has chosen to recondition bulk labeling for:

ROASTED AND SALTED EDAMAME BEANS, LOT NO. UI-19034618, CONTAINER NO. CLHU8937611.

This reconditioning request has been initiated because the edamame product's bulk labeling did not state that edamame is soybeans – and thus, contains soybeans. Consumption of edamame/soybeans may cause an allergic reaction in certain individuals.

Edamame product was shipped to you between May 06, 2019 and June 19, 2019. See enclosed product label for ease in identifying the product.

We respectfully request that you examine your inventory and separate product subject to reconditioning. In addition, if you have further distributed this product, please identify your customers and notify them of this reconditioning request. Notification to your customers may be enhanced by including a copy of this reconditioning request.

Reconditioning Instructions

If product is still in bulk form . . .

01) Identify and separate product subject to reconditioning.

02) Affix attached Reconditioned Label onto product's bulk carton(s)/box(es).

03) Photograph Reconditioned Label(s) on product's bulk carton(s)/box(es).

04) Send photograph(s) of reconditioned bulk carton(s)/box(es) via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

05) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

If product has been repackaged for retail sale and repackaging label identifies soybeans as present in the product . . .

01) Send photograph(s) and/or digital labeling file(s) of repackaging label via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

02) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

If product has been repackaged for retail sale and repackaging label DOES NOT identify soybeans as present in the product . . .

01) Identify and isolate product subject to reconditioning.

02) Recondition repackaging label(s) so that their allergen statement matches the allergen statement on the attached Reconditioned Label.

03) Photograph reconditioned repackaging label(s).

04) Send photograph(s)/digital labeling file(s) of reconditioned repackaging label via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

05) Complete the attached Response Form and return it via fax to (888) 557-2649 or via email to notifications@unitedsafetyagents.com.

Important Note: If repackaging label DOES NOT identify soybeans as present in the product and the product has been distributed for retail sale and/or public consumption, please notify us immediately.

Reconditioning should be carried out to the user level. If you have any questions, please contact Claudio Innocenti at (732) 927-1315 or via email at notifications@unitedsafetyagents.com. Your assistance is appreciated and necessary to prevent the possibility of allergic reactions in certain individuals. Reconditioning request made with the knowledge of the Food and Drug Administration.

Sincerely,

Claudio Innocenti
United Safety Agents LLC
Partner

Enclosure(s)
Reconditioned Label.
Response Form.
Revised Specification Sheet.

RECONDITIONING REQUEST RESPONSE FORM

Roasted and Salted Green Edamame Beans (Soybeans)

Lot No. UI-19034618

Please provide the following information.

Business Name:_____ Your Name:_____

Tel. No.:_____ Title: President

Please check ALL appropriate box(es) that describe your business.

- ☐ wholesaler/distributor
- ☐ food service/restaurant
- ☐ retailer
- ☐ grocery corporate hq.
- ☐ repacker
- ☐ manufacturer
- ☐ pharmacy - retail
- ☐ hospital/medical facility
- ☐ hospital pharmacies
- ☐ Other:_____

Please check ALL appropriate boxes.

☐ I have read and understand the recall instructions provided in the July 02, 2019 letter.

☐ I have checked my stock and have quarantined inventory consisting of _____ cases.

☐ Indicate reconditioning of product:

- ☐ Relabeled. *(Please specify quantity:_____ cases and Date:_____.)*
- ☐ Quarantined pending correction. *(Please specify quantity:_____ cases.)*

☐ I have identified and notified my customers who received/may have received this product.

(Specify Date:_____ and Notification Method:_____.);

-or-

☐ List of customers who received/may have received this product attached. Please notify.

Any adverse events associated with recalled product? ☐ Yes ☐ No

If yes, please explain: _____.

Please return completed Form via fax (888) 557-2649 or via notifications@unitedsafetyagents.com.

Claudio Innocenti

TROPICAL
Foods from everyday to gourmet®

Snacks

Our bulk snacks offer a wide variety of flavors, textures and options. Primarily salty, our bulk snacks include various flavors of sesame sticks, bagel chips, corn nuts, veggie chips, pretzels, soy beans, edamame and much more.

Edamame Beans, Roasted and Salted Bulk

Edamame beans are full of flavor and health benefits, which make them a great snack option. Edamame are young soybeans that are picked before they ripen, which is why they're green in color. Nutritionally, they are high in protein, fiber, antioxidants, vitamins and minerals.

300580, 22lb bulk

Edamame Beans also available in:
891496, 6/7oz resealable cubes

Wholesale Contact

Contact us to become a retailer and offer the highest quality and boldest snacks to your customers.

CONTACT US

Our Retail Products

Our Bulk Products

Distributed Products

Privacy Policy

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WOMEN OWNED™

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.
Add: NO.15 Dongyuan Rd., Jinting Town, Wuzhong District, Suzhou 215111,P.R.China.
E - mail：Jim @youi.cn
internet：http://www.youi.cn
Fax :+86-512-66378937
Tel : +86-512-66377778; 66377779

Date: June 20, 2019

PRODUCT NAME:	**Roasted & Salted Edamame**
PRODUCT CODE:	**GPSB85(Oil-Sa10.GB)**
Ingredients:	**Edamame 97.9%, Sea salt 1.5%, Soy bean oil 0.6%.**

Nutrition Facts

Serving Size 100g

Amount Per Serving	
Calories 439	
	% Daily Value*
Total Fat 21.7g	**28%**
Saturated Fat 3.1g	**16%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 385mg	**17%**
Total Carbohydrate 25.3g	**9%**
Dietary Fiber 17.4g	**62%**
Total Sugars 7.7g	
Includes 0g Added Sugars	**0%**
Protein 44.5g	
Vitamin A 21mcg	2%
Vitamin C 4.3mg	5%
Vitamin D 0mcg	0%
Calcium 176mg	14%
Iron 5.3mg	30%
Potassium 2900mg	62%

**The % Daily Value 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.*

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.
Add: NO.15 Dongyuan Rd., Jinting Town, Wuzhong District, Suzhou 215111,P.R.China.
E - mail：Jim @youi.cn
internet：http://www.youi.cn
Fax :+86-512-66378937
Tel : +86-512-66377778; 66377779

Allergen statement: This product contains soy and soy products allergens, easy to cause an allergic reaction.

The product is manufactured in the factory that also produces peanuts and tree nuts.

Sanitary standard:

Item	Index	Executive standard	Inspection rules
Sensory	Crispy, normal color, smell, salted flavor. No foreign bodies, mold, rancidity and other peculiar smell.	GB 17401-2014	delivery inspection
Broken rate/（%）	≦5	GB 22699-2008	delivery inspection
Physicochemical index			
Item	**Index**	**Executive standard**	**Inspection rules**
Moisture/（g/100g）	≦7	GB 17401-2014	delivery inspection
Acid value（KOH）/（mg/g fat）	≦5	GB 17401-2014	delivery inspection
Peroxide value/（g/100g fat）	≦0.25	GB 17401-2014	delivery inspection
Lead /（mg/kg Pb）	≦0.5	GB 2762-2012	type inspection
Aflatoxin B1/（μg/kg）	≦5	GB 2761-2011	type inspection
Microbiology index			
Item	**Index**	**Executive standard**	**Inspection rules**
Total plate count/（cfu/g）	n=5 c=2 m=10^4 M=10^5	GB 17401-2014	delivery inspection
Coliform/（cfu/g）	n=5 c=2 m=10 M=100	GB 17401-2014	delivery inspection
Salmonella/（cfu/25g）	Not be detected	GB 29921-2013	type inspection
Staphylococcus aureus/（cfu/g）	n=5 c=1 m=100 M=1000	GB 29921-2013	type inspection
Other test items and indexes according to customer's requirements delivery inspection: inspection of each batch type inspection: inspection of once a year			

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.
Add: NO.15 Dongyuan Rd., Jinting Town, Wuzhong District, Suzhou 215111,P.R.China.
E - mail：Jim @youi.cn
internet：http://www.youi.cn
Fax :+86-512-66378937
Tel : +86-512-66377778; 66377779

Other informations:

Packing:	5～6 KG NET ALUMINIUM FOIL BAG, 10～12 KG NET CARDBOARD CARTON
Storage conditions:	Keep under cool and dry condition. Away from sunlight. Re-seal tightly after opening and consume within a week.
Shelf life:	12 months
Product picture:	

苏州优尔食品有限公司
Suzhou Youi Foods Co., LTD.

PRODUCT NAME: ROASTED AND SALTED GREEN EDAMAME BEANS (SOYBEANS).

INGREDIENTS: EDAMAME (SOYBEANS), SEA SALT, AND SOYBEAN OIL.

ALLERGEN STATEMENT: CONTAINS **SOYBEANS**. PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES **PEANUTS**, **WHEAT**, **SESAME**, **MUSTARD**, AND CEREALS CONTAINING **GLUTEN**.

Reconditioned Label. ZNI19020701.

United Safety Agents LLC
715 West Park Avenue, No. 222
Oakhurst, New Jersey 07755

August 03, 2019

Coordinator Pamela Ogonowski
State Liaison Robert Veitch
Food and Drug Administration
OHAFO East Division 1
One Montvale Avenue, 4th Floor
Stoneham, Massachusetts 02180

By: Electronic Mail

RE: ZIBA NUT INC. / BULK EDAMAME BEANS LABEL RECONDITIONING STATUS UPDATE

Dear Ms. Ogonowski and Mr. Veitch,

Since the initial submission of Attachment B form on July 02, 2019:

01. Reconditioning Notification / Request, Reconditioning Request Response Form, and product's bulk reconditioned label were sent out to all seven (7) consignees.

02. Completed Reconditioning Request Response Forms and confirmation that consignee has either A) reconditioned the label on any bulk cartons/boxes in their possession; or B) was already aware that Edamame Beans are Soybeans and had listed "Soy" or "Soybeans" as an allergen on retail labeling, was received by six (6) consignees.

    Note: Tropical Foods was the only non-responding consignee. Tropical Foods was the entity responsible for repackaging bulk product for public consumption without adequate allergen labeling. Tropical Foods' situation is being overseen by Ms. Emma Nesbit, Recall Coordinator for HAF E3.

03. The 144 bulk cartons/boxes of product that remained in Ziba Nut Inc.'s warehouse was quarantined and underwent label reconditioning. All bulk cartons/boxes now display "Soybeans" as an allergen and are in compliance with FALCPA.

04. Product's manufacturer (Suzhou Youi Foods Co., Limited.) was notified that product's bulk packaging label did not meet the requirements of FALCPA via electronic mail. Ziba Nut Inc. requested that product's manufacturer include the following information on product's bulk packaging label: A) Name and place of business of the manufacturer, packer, or distributor; B) Quantity of contents; C) Presence of major food allergens *(i.e. Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, and/or Soy)*; D) Statement of identity; E) Presence of artificial flavoring, artificial coloring, or chemical preservative; F) Ingredient statement if the product has two or more ingredients; and G) Percent juice.

Continued on page 2.

Claudio Innocenti

04. *Continued.* Product's manufacturer confirmed their understanding and provided a revised copy of product's bulk packaging label. Revised bulk packaging label included all required information.

Please find copies of consignees' completed Reconditioning Response Forms and/or retail labeling enclosed herein. We believe that this matter is now complete and hereby submit the enclosed Recall Status/Termination Report Form for your review.

I am available to answer any further questions that you may have. You can contact me at my office via (888) 551-7403, on my mobile phone via (732) 618-0337, or by electronic mail via claudio@unitedsafetyagents.com.

Thank you.

Sincerely,

Claudio Innocenti
Partner

Encls.

Please note: all documents – and the information that they contain – are considered to be confidential. We respectfully request that any provided information/documentation not be shared or made publicly available, for any reason.

Recall Status/Termination Report Form

Please provide detailed information regarding the recall. Thank you for your cooperation and efforts.

Recalling Firm
Firm Name: Ziba Nut Incorporated.
Address: 180 Main Street.
City, State Zip Code: Port Washington, New York 11050.
Recall Number/Products If you need to list additional products, use copy and paste to insert additional blocks.
Recall Number(s):
FDA Reference Number (see Recall Classification Letter):
• **Recall Number: Unknown.**
• Product: Edamame Beans, Roasted and Salted Bulk.
• Product Code, Lot/Serial Number: Lot No. UI-19034618. Supplier's Product Code: GPSB85(Oil-Sa10.GB).
• Quantity Manufactured: 1,000 bulk cartons/boxes (10,000kg/22,000lb).
• Quantity Distributed: 856 bulk cartons/boxes (8,560kg/18,832lb) of product has been distributed in commerce.
• Quantity Recovered: No product has been recovered. 856 bulk cartons/boxes (8,560kg/18,832lb) of product has been reconditioned, if reconditioning was required. 144 bulk cartons/boxes (1,440kg/3,168lb total weight) of product that remained in Ziba Nut Inc.'s warehouse was initially quarantined and underwent label reconditioning.
Product Disposition
When: Not applicable.
Where: Not applicable.
How: Not applicable.
Provide documentation of disposition, please attach.
Consignee Notification (*Breakdown by type of consignee, if available*)
Date of Original Notification: July 2, 2019.
Domestic: July 2, 2019.
International: Not applicable.
Method of Original Notification: By electronic mail.
Domestic: By electronic mail.
International: Not applicable.
Number of Consignees Responding to the Recall Notification: Six (6).
Domestic: Six (6).
International: Not applicable.
Number of Consignees Non-Responding: One (1).
Domestic: One (1).
International: Not applicable.
How did you follow up with non-responding consignees: Tropical Foods was the only non-responding consignee. Tropical Foods was the entity responsible for repackaging bulk product for public consumption without adequate allergen labeling. Tropical Foods' situation is being overseen by Ms. Emma Nesbit, Recall Coordinator for HAF E3.
Effectiveness Checks
Number and results of effectiveness checks made by firm: Six (6).
Number effective: Six (6).
Number non-effective: Zero (0).

Remarks (non-effective): Tropical Foods was the only non-responding consignee. Tropical Foods was the entity responsible for repackaging bulk product for public consumption without adequate allergen labeling. Tropical Foods' situation is being overseen by Ms. Emma Nesbit, Recall Coordinator for HAF E3.
Method of Contact: By electronic mail.
Root Cause and Preventive Action
Root Cause: Bulk cartons/boxes did not list "Soybeans" as an allergen present in Edamame Beans, Roasted and Salted Bulk. Despite previous acknowledgement that Edamame Beans are Soybeans, Tropical Foods – an institutional own-label distributor and customer of Ziba Nut Inc. – did not include "Soybeans" on its retail packaging label for Roasted and Salted Edamame Beans.
Action taken to prevent future occurrences: Comprehensive list of actions that have been – or will be – taken to prevent future occurrences of the problem, follows: 01) Product's manufacturer (Suzhou Youi Foods Co., Limited.) was notified that product's bulk packaging label did not meet the requirements of FALCPA via electronic mail. Ziba Nut Inc. requested that product's manufacturer include the following information on product's bulk packaging label: A. Name and place of business of the manufacturer, packer, or distributor. B. Quantity of contents. C. Presence of major food allergens. [1] D. Statement of identity. E. Presence of artificial flavoring, artificial coloring, or chemical preservative. F. Ingredient statement if the product has two or more ingredients. G. Percent juice. – *[1] Major Allergens: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, and Soy.* Product's manufacturer confirmed their understanding and provided a revised copy of product's bulk packaging label. Revised bulk packaging label included all required information. 02) Ziba Nut Inc. will confirm bulk packaging label accurately identifies product's name and allergen information upon receipt. 03) Product that displays non-conforming bulk packaging label will be rejected, or isolated and bulk packaging label will be corrected.
Recall Completion Date
Date recall completed or Date recall expected to be completed: July 31, 2019.
Prepared by:
Name: Claudio Innocenti
Title: Managing Partner with United Safety Agents, LLC.
Date: August 03, 2019
E-mail: claudio@unitedsafetyagents.com

NOTIFICATION *of* ALLERGENS

21 U.S.C. 343(w)

valued suppliers of

ZIBA NUT, INC.

180 Main Street

Port Washington, NY

United States

PAGE

01 *of* 01

Dear Valued Supplier,

As Ziba Nut Inc.'s properly designated and qualified Foreign Supplier Verification Program (FSVP) representative, I write to request your kind review of the following FDA-provided labeling guidance. Bulk packaged foods are required to be labeled with all mandatory label information - including allergens. Bulk labeling requirements include the following (whenever applicable):

1) Name and place of business of the manufacturer, packer, or distributor.
2) Quantity of contents.
3) **Presence of major food allergens**.[1]
4) Statement of identity.
5) Presence of artificial flavoring, artificial coloring, or chemical preservative.
6) Ingredient statement if the product has two or more ingredients.
7) Percent juice.

[1] Major Allergens: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, and Soy.

When convenient, please confirm your understanding of this message *(in particular, that the presence of major food allergens must be included on a product's bulk label)* by **providing a copy of all bulk labeling file(s) of product(s) sent to Ziba Nut, Inc.**

Your timely reply and anticipated cooperation are truly appreciated.

Thank you.

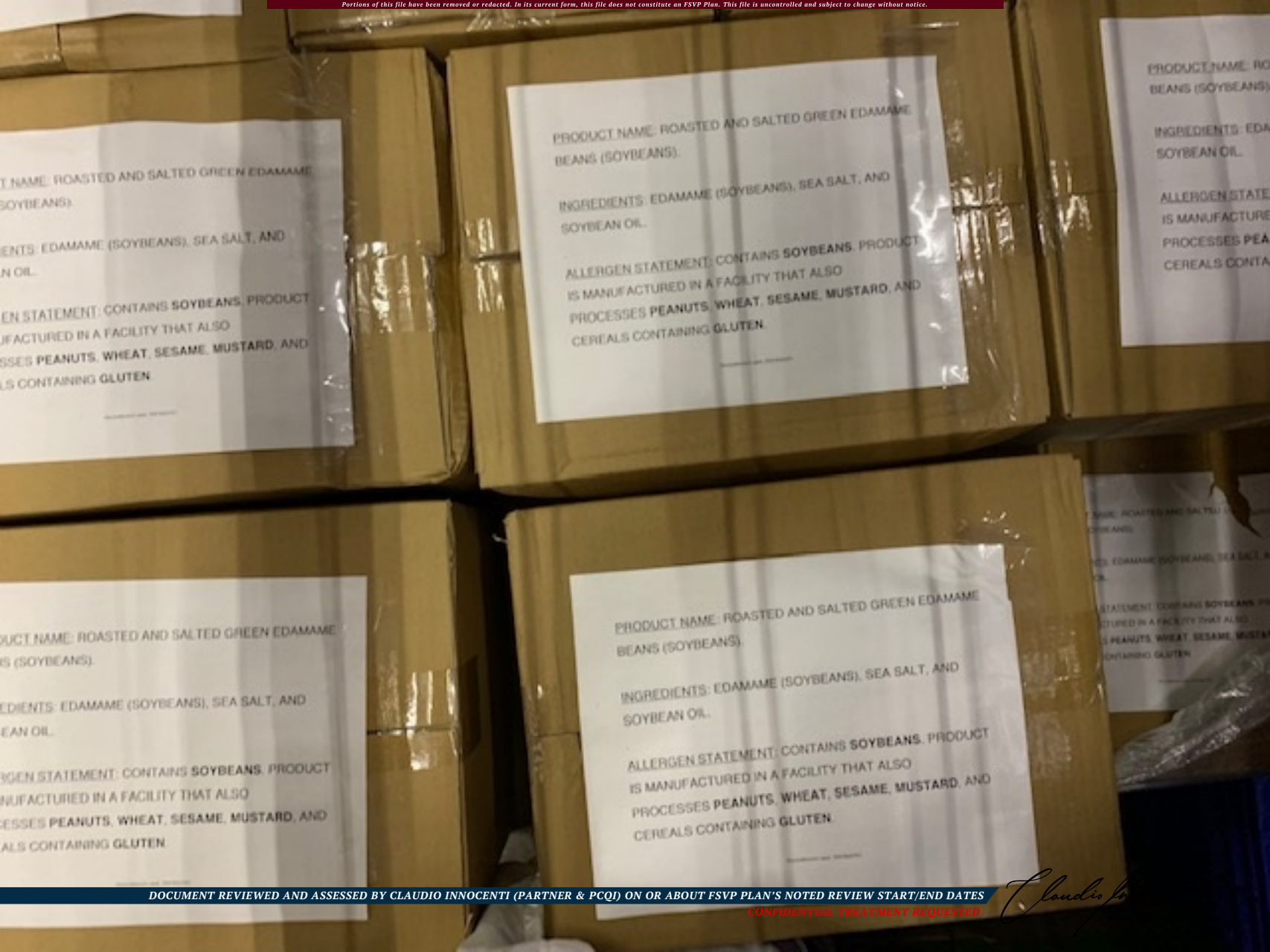
Sincerely,

United Safety Agents LLC
Claudio Innocenti
Partner

UNITED SAFETY AGENTS LLC
715 West Park Avenue, No. 222
Oakhurst, New Jersey 07755
United States of America

PHONE
O +1 888 551 7403
F +1 888 557 2649

ONLINE
www.unitedsafetyagents.com
info@unitedsafetyagents.com



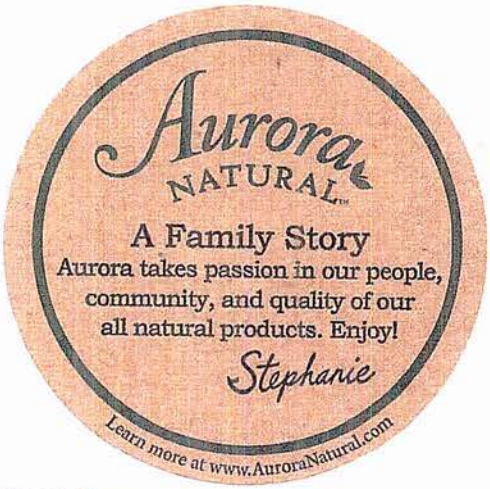
LABEL APPROVAL RECORD
Form LCP - 03

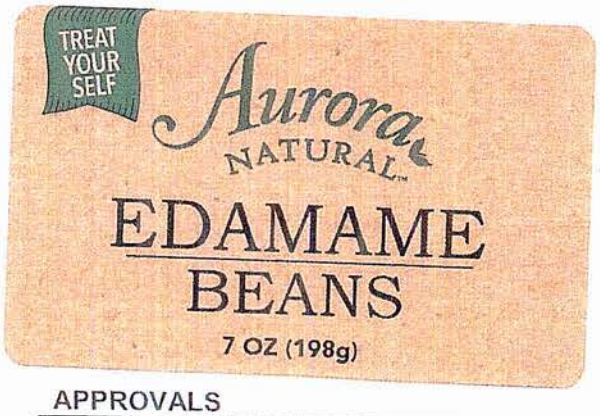
ALL NEW OR REVISED ITEMS MUST HAVE THE LABELS CHECKED BY LABEL DEPARTMENT, and MANAGEMENT **BEFORE** RUNNING THE ORDER

NEW ITEM _____ **REVISED ITEM** ✓

NAME OF PRODUCT Edamame Beans

Perform Checks On	√ By
Allergens Match Ingredients	✓
Brand Logo	✓
Brand Name	✓
Caution Statement Correct	✓
Distributed By	✓
Ingredient Statement	✓
Kosher	✓
Nutritional Statement Side Bar Name Matches Front Label	✓
Net Weight	✓
Nutritional	✓
Serving Size	✓
UPC	✓
USDA Organic	
NOFA NY Certified	
Test print legible	✓
Test print legible	✓





This Container is Made From 50% Post-Consumer Recycled Material.

Nutrition Facts
7 servings per container
Serving Size 1/3 cup (30g)
Calories per serving 140

Amount/serving	% DV	Amount/serving	% DV
Total Fat 7g	9%	Total Carb. 8g	3%
Sat. Fat 1g	5%	Dietary Fiber 5g	18%
Trans Fat 0g		Total Sugars 2g	
Cholesterol 0mg	0%	Incl. 0g Added Sugars	0%
Sodium 120mg	5%	Protein 13g	

Vitamin D 0% • Calcium 4% • Iron10% • Potassium 4%

EDAMAME BEANS

Ingredients: DRY ROASTED GREEN SOYBEANS, SEA SALT. CONTAINS: SOY. May Contain: Peanuts, Tree Nuts, Milk, Wheat and Eggs. PRODUCT OF CHINA.
www.auroranatural.com

6 55852 00332 9

BEST IF USED BY 10/04/19 01

DISTRIBUTED BY AURORA PRODUCTS, INC. ORANGE, CT

updated 1/4/19

APPROVALS

	SIGNATURE	DATE	SIGNATURE	DATE	SIGNATURE	DATE
1) CREATED BY	Candy Lnoea	1/4/19				
2) CHECKED BY	Rosalinda Valentin	1/4/19				
3) APPROVED BY	[illegible]	1/8/19				

RECONDITIONING REQUEST RESPONSE FORM

Roasted and Salted Green Edamame Beans (Soybeans)

Lot No. UI-19034618

Please provide the following information.

Business Name: Aurora Products, Inc.

Your Name: Stephen Thompson

Tel. No.: 203-375-9956 ex 359

Title: QA Manager

Please check ALL appropriate box(es) that describe your business.

- ☐ wholesaler/distributor
- ☐ food service/restaurant
- ☐ retailer
- ☐ grocery corporate hq.
- ■ repacker
- ☐ manufacturer
- ☐ pharmacy - retail
- ☐ hospital/medical facility
- ☐ hospital pharmacies
- ☐ Other:_____

Please check ALL appropriate boxes.

- ■ I have read and understand the recall instructions provided in the July 02, 2019 letter.
- ■ I have checked my stock and have quarantined inventory consisting of 30 cases.
- ☐ Indicate reconditioning of product:
  - ■ Relabeled. *(Please specify quantity:* 30 *cases and Date:* 07/03/19 *.)*
  - ☐ Quarantined pending correction. *(Please specify quantity:_____ cases.)*
- ☐ I have identified and notified my customers who received/may have received this product.

  (Specify Date: N/A *and Notification Method:* N/A *.);*

-or-

- ☐ List of customers who received/may have received this product attached. Please notify.

Any adverse events associated with recalled product? ☐ Yes ☐ No

If yes, please explain: _____.

Please return completed Form via fax (888) 557-2649 or via notifications@unitedsafetyagents.com.

Claudio Innocenti

Woodpecker

Ingredients: Salted Edamames (Roasted in Soybean Oil), Salt

Contain Soy
Product of China

Packed and processed in a facility that packages peanuts, tree nuts, soy, wheat and milk products.

A product of Cibo Vita Inc.
16-00 Pollitt Drive
Fair Lawn, NJ 07410
www.woodpeckerfoods.com

Nutrition Facts

Serv Size 1/4oz.(32g)
Servings Per Container 6

Calories 130 **Fat Calories** 0

		% Daily Value*
Total Fat	1 g	**2 %**
Saturated Fat	0 g	**0 %**
Trans Fat	0 g	
Cholesterol	0 mg	**0 %**
Sodium	150 mg	**6 %**
Total Carb	10 g	**3 %**
Dietary Fiber	8 g	**32 %**
Sugar	1 g	
Protein	14 g	

Vitamin A 0 % Vitamin C 2 %
Calcium [illegible] % Iron 10 %
Percent Daily Values are Based on a 2000-calorie diet

8 46548 02234 6

Woodpecker

SALTED EDAMAME

Net Weight: 6.5oz.(184g)

RECONDITIONING REQUEST RESPONSE FORM

Roasted and Salted Green Edamame Beans (Soybeans)

Lot No. UI-19034618

Please provide the following information.

Business Name: Aurora Products, Inc.

Your Name: Stephen Thompson

Tel. No.: 203-375-9956 ex 359

Title: QA Manager

Please check ALL appropriate box(es) that describe your business.

- ☐ wholesaler/distributor
- ☐ food service/restaurant
- ☐ retailer
- ☐ grocery corporate hq.
- ☐ repacker
- ☐ manufacturer
- ☐ pharmacy - retail
- ☐ hospital/medical facility
- ☐ hospital pharmacies
- ☐ Other:_____

Please check ALL appropriate boxes.

- ☐ I have read and understand the recall instructions provided in the July 05, 2019 letter.
- ☐ I have checked my stock and have quarantined inventory consisting of 30 cases.
- ☐ Indicate reconditioning of product:
  - ☐ Relabeled. *(Please specify quantity:* 30 *cases and Date:* 07/03/19*.)*
  - ☐ Quarantined pending correction. *(Please specify quantity:*_____ *cases.)*
- ☐ I have identified and notified my customers who received/may have received this product.

  (Specify Date: N/A *and Notification Method:* N/A*.);*

  -or-

- ☐ List of customers who received/may have received this product attached. Please notify.

Any adverse events associated with recalled product? ☐ Yes ☐ No

If yes, please explain: _____.

Please return completed Form via fax (888) 557-2649 or via notifications@unitedsafetyagents.com.

Claudio Innocenti

DRY ROASTED ED

Our Dry Roasted Edamame is an all natural, great tasting, heart healthy snack you are sure to love! Edamame is a great source of soy protein, containing all 8 essential amino acids. Enjoy it as a snack or toss in a salad or trail mix!

CHOLESTEROL FREE
GLUTEN FREE
TRANS FAT FREE
HIGH IN PROTEIN

Nut

Serving s
Servings p

Amount/Ser
Calories 130
Total Fat 4g
Sat. Fat .5g
Trans Fat 0g
Cholesterol 0r
Sodium 150mg
Total Carb. 10g
Dietary Fiber 8
Sugars 1g
Protein 14g

Vitamin A 0% Vit
Calcium 4%

***Percent Daily Values (DV)** on a 2,000 Calorie diet.

INGREDIENTS: Soy Beans, Salt.

CONTAINS: Soy.

Product of China.

Manufactured in a facility that proc tree nuts. Our products may contai shell pieces, or other naturally occ

RECONDITIONING REQUEST RESPONSE FORM

Roasted and Salted Green Edamame Beans (Soybeans)

Lot No. UI-19034618

Please provide the following information.

Business Name: Gourmet Nut

Your Name: David Shamah

Tel. No.: 877 830 9030

Title: Production Manager

Please check ALL appropriate box(es) that describe your business.

- ☐ wholesaler/distributor
- ☐ food service/restaurant
- ☐ retailer
- ☐ grocery corporate hq.
- ☑ repacker
- ☐ manufacturer
- ☐ pharmacy - retail
- ☐ hospital/medical facility
- ☐ hospital pharmacies
- ☐ Other: _____

Please check ALL appropriate boxes.

☑ I have read and understand the recall instructions provided in the July 02, 2019 letter.

☐ I have checked my stock and have quarantined inventory consisting of _____ cases.

☐ Indicate reconditioning of product:

- ☐ Relabeled. *(Please specify quantity: _____ cases and Date: _____.)*
- ☐ Quarantined pending correction. *(Please specify quantity: _____ cases.)*
  Our packaging identifies soybeans as present

☐ I have identified and notified my customers who received/may have received this product.

(Specify Date: _____ and Notification Method: _____.);

-or-

☐ List of customers who received/may have received this product attached. Please notify.

Any adverse events associated with recalled product? ☐ Yes ☐ No

If yes, please explain: _____.

Please return completed Form via fax (888) 557-2649 or via notifications@unitedsafetyagents.com

Claudio Innocenti

RECONDITIONING REQUEST RESPONSE FORM

Roasted and Salted Green Edamame Beans (Soybeans)

Lot No. UI-19034618

Please provide the following information.

Business Name: Aurora Products, Inc.

Your Name: Stephen Thompson

Tel. No.: 203-375-9956 ex 359

Title: QA Manager

Please check ALL appropriate box(es) that describe your business.

- ☐ wholesaler/distributor
- ☐ food service/restaurant
- ☐ retailer
- ☐ grocery corporate hq.
- ☐ repacker
- ☐ manufacturer
- ☐ pharmacy - retail
- ☐ hospital/medical facility
- ☐ hospital pharmacies
- ☐ Other:_____

Please check ALL appropriate boxes.

☐ I have read and understand the recall instructions provided in the July 02, 2019 letter.

☐ I have checked my stock and have quarantined inventory consisting of 30 cases.

☐ Indicate reconditioning of product:

- ☐ Relabeled. *(Please specify quantity:* 30 *cases and Date:* 07/03/19*.)*
- ☐ Quarantined pending correction. *(Please specify quantity:*_____ *cases.)*

☐ I have identified and notified my customers who received/may have received this product.

(Specify Date: N/A *and Notification Method:* N/A*.);*

-or-

☐ List of customers who received/may have received this product attached. Please notify.

Any adverse events associated with recalled product? ☐ Yes ☐ No

If yes, please explain: _____.

Please return completed Form via fax (888) 557-2649 or via notifications@unitedsafetyagents.com.

Claudio Innocenti

Nuts.com

Dry Roasted Edamame (Salted)

1 yummy pound

Ingredients: Edamame, Salt, Soybean Oil

Contains Soy.

Distributed By Nuts.com
Cranford, NJ 07016
Product of CN

M
[rF]2·A·2
7070·01

GF

Nutrition Facts

Serving Size 50g (1.8 oz)
Approx. 9.1 Servings/Pound

Amount Per Serving	
Calories 238	Calories From Fat 98
	% Daily Value*
Total Fat 11g	**17%**
Saturated Fat 2g	**6%**
Cholesterol 0mg	**0%**
Sodium 199mg	**9%**
Total Carbohydrate 13g	**4%**
Dietary Fiber 9g	**35%**
Sugars 4g	
Protein 23g	

Vitamin A 0%	Vitamin C 4%
Calcium 88%	Iron 3%

* Percent Daily Values are based on a 2,000 calorie diet.

Packed in the same facility as peanuts, tree nuts, soy, and milk.

Claudio Innocenti

United Safety Agents LLC
715 West Park Avenue, No. 222
Oakhurst, New Jersey 07755

August 03, 2019

Coordinator Pamela Ogonowski
State Liaison Robert Veitch
Food and Drug Administration
OHAFO East Division 1
One Montvale Avenue, 4th Floor
Stoneham, Massachusetts 02180

By: Electronic Mail

RE: ZIBA NUT INC. / BULK EDAMAME BEANS LABEL RECONDITIONING STATUS UPDATE

Dear Ms. Ogonowski and Mr. Veitch,

Since the initial submission of Attachment B form on July 02, 2019:

01. Reconditioning Notification / Request, Reconditioning Request Response Form, and product's bulk reconditioned label were sent out to all seven (7) consignees.

02. Completed Reconditioning Request Response Forms and confirmation that consignee has either A) reconditioned the label on any bulk cartons/boxes in their possession; or B) was already aware that Edamame Beans are Soybeans and had listed "Soy" or "Soybeans" as an allergen on retail labeling, was received by six (6) consignees.

    Note: Tropical Foods was the only non-responding consignee. Tropical Foods was the entity responsible for repackaging bulk product for public consumption without adequate allergen labeling. Tropical Foods' situation is being overseen by Ms. Emma Nesbit, Recall Coordinator for HAF E3.

03. The 144 bulk cartons/boxes of product that remained in Ziba Nut Inc.'s warehouse was quarantined and underwent label reconditioning. All bulk cartons/boxes now display "Soybeans" as an allergen and are in compliance with FALCPA.

04. Product's manufacturer (Suzhou Youi Foods Co., Limited.) was notified that product's bulk packaging label did not meet the requirements of FALCPA via electronic mail. Ziba Nut Inc. requested that product's manufacturer include the following information on product's bulk packaging label: A) Name and place of business of the manufacturer, packer, or distributor; B) Quantity of contents; C) Presence of major food allergens *(i.e. Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, and/or Soy)*; D) Statement of identity; E) Presence of artificial flavoring, artificial coloring, or chemical preservative; F) Ingredient statement if the product has two or more ingredients; and G) Percent juice.

Continued on page 2.

Claudio Innocenti

04. *Continued.* Product's manufacturer confirmed their understanding and provided a revised copy of product's bulk packaging label. Revised bulk packaging label included all required information.

Please find copies of consignees' completed Reconditioning Response Forms and/or retail labeling enclosed herein. We believe that this matter is now complete and hereby submit the enclosed Recall Status/Termination Report Form for your review.

I am available to answer any further questions that you may have. You can contact me at my office via (888) 551-7403, on my mobile phone via (732) 618-0337, or by electronic mail via claudio@unitedsafetyagents.com.

Thank you.

Sincerely,

Claudio Innocenti
Partner

Encls.

Please note: all documents – and the information that they contain – are considered to be confidential. We respectfully request that any provided information/documentation not be shared or made publicly available, for any reason.

Inbox Compose Addresses Folders Options

Current Folder: **INBOX**

Welcome: info@zibanut.com

Message List | Delete Forward | Forward as Attachment | F

FDA Recall Correspondence RES#83237

From: "Williams, Denise" <Denise.Williams@fda.hhs.gov>
Date: Mon, August 5, 2019 2:00 pm
To: "info@zibanut.com" <info@zibanut.com>
Priority: Normal
Read receipt: requested [Send read receipt now]
Options: View Full Header | View Printable Version | Download this as a file | Add to Address Book | View Message details | View as p

Good Afternoon,

Please find attached important correspondence regarding your recall. Please note, we are confirming your receipt of this letter using read receipt notification.

If you have any questions, please contact the recall coordination staff using the contact information referenced in your letter.

Please include the RES# in all communications with the FDA.

Denise Williams
Legal Instruments Examiner

Attachments:

untitled-[1.1]	0.4 k	[text/plain]		Download | View
Classification - RES 83237 - Ziba Nut Incorporated.pdf	193 k	[application/pdf]	**Classification - RES 83237 - Ziba Nut Incorporated.pdf**	Download

Delete & Prev | Delete & Next

Move to: INBOX Move

Claudio Innocenti

U.S. FOOD & DRUG ADMINISTRATION
OFFICE OF REGULATORY AFFAIRS

September 10, 2019

Mr. Massoud Morshed
President
Ziba Nut Incorporated
180 Main St.
Port Washington, NY 11050
info@zibanut.com

Recall Number: F-1549-2019 (FEI# 3005374263 RES# 83237)

Dear Mr. Morshed:

The U.S. Food and Drug Administration has completed the review of your firm's action on the following recall:

F-1549-2019
OU Kosher Salted and Roasted Edamame Green Beans (Regular Salt), Packing: 2x11 lbs., Net WT: 22lbs, Product of China.
Lot No. UI-19034618. Supplier s Product Code: GPSB85(Oil-Sa10.GB)

This letter is to advise you the Food and Drug Administration considers the recall terminated.

The Food and Drug Administration's determination to consider this recall as terminated does not release you, or your firm, from taking all necessary steps to assure full compliance with the Federal Food, Drug, and Cosmetic Act and all other applicable regulations. We also reserve the right to recommend further regulatory action if our review of the facts indicates such action is warranted.

Sincerely yours,

Ronald Pace
Program Division Director
Office of Human and Animal Food Operations East Division 1

U.S. Food and Drug Administration
Human and Animal Food Operations East
Division 1
www.fda.gov

U.S. FOOD & DRUG ADMINISTRATION
OFFICE OF REGULATORY AFFAIRS

August 1, 2019

Mr. Massoud Morshed
President
Ziba Nut Incorporated
180 Main Street
Port Washington, NY 11050
info@zibanut.com

Recall Number: F-1549-2019 (FEI# 3005374263 RES# 83237)

Dear Mr. Morshed:

The U.S. Food and Drug Administration (FDA), Center for Food Safety and Nutrition, agrees with your firm's decision to recall OU Kosher Salted and Roasted Edamame Green Beans (Regular Salt), Net Wt 22lbs, Lot Code: UI-19034618, Suppliers Product Code: GPSB85(Oil-Sa 10.GB). The product may contain an undeclared allergen (soy) not declared on the label.

The Recall Number has been assigned as follows: F-1549-2019.

We have reviewed your action and conclude it meets the formal definition of a firm initiated recall. This is significant, as your action is an alternative to an FDA legal action to remove your products from the market. The recall will be reported in an issue of the FDA Weekly Enforcement Report.

The recall has been classified as a Class II recall. A Class II recall is a situation in which use of or exposure to a violative product may cause temporary or medically reversible adverse health consequences or where the probability of serious adverse health consequences is remote.

Our evaluation indicates the recall should be conducted to the retail level. Level A (100%) effectiveness checks should be conducted by your firm. Effectiveness checks are actions taken by your firm to verify that consignees have received notification and have taken appropriate action.

We request that you submit to our Office of Human and Animal Food Operations East Division 1 a recall status report at monthly intervals. The recall status reports should contain the following information:

1. Number of consignees notified of the recall, and date and method of notification
2. Number of consignees responding to the recall communication and quantity of products on hand at the time it was received

3. Number of consignees that did not respond
4. Number of products returned or corrected by each consignee contacted and the quantity of products accounted for
5. Number and results of effectiveness checks that were made
6. Estimated time frames for completion of the recall
7. Root cause and corrective and preventive actions

These periodic status reports should be emailed using reference number: RES# 83237 to:

Robert Veitch, Acting Recall Coordinator
U.S. Food and Drug Administration
(518) 453-2314 x1011
orahafeast1recalls@fda.hhs.gov

At the conclusion of your recall, FDA will request any available documentation verifying that your accounts were contacted and the necessary corrections were made. We request that this Division Office be notified prior to the initiation of reconditioning or destruction of the recalled product, so such action may be supervised by an FDA Investigator.

Please be advised that failure to conduct an effective recall could result in seizure of the violative product or other legal sanctions under the Federal Food, Drug, and Cosmetic Act.

Your cooperation in this matter is important for the protection of the public.

Sincerely yours,

Ronald Pace
Program Division Director
Office of Human and Animal Food Operations East Division 1

CONCEPT LIFE SCIENCES
DELIVERING SCIENCE

Concept Life Sciences is a trading name of Concept Life Sciences Analytical & Development Services Limited registered in England and Wales (No 2514788)

Concept Life Sciences

Certificate of Analysis

Unit 2
The Links
Bar Hill
Cambridgeshire
CB23 8UD
Tel : 01954 782791
Fax : 01954 782183

APPROVED
By Emma Murray at 2:14 pm, Sep 29, 2020

Report Number : 873097 003
Date of Issue : 21-Sep-2020

Customer : Wherry & Sons Ltd
Contact : Emma Murray
Address : The Old School, High Street, Rippingale, Bourne, Lincs, PE10 0SR

Samples Received : 15-Sep-2020
Analysis Started : 17-Sep-2020
Concept Job Reference : 873097-1
Analysis Requested : MRPS by GC (CSOPP611), MRPS by LC (CSOPP603)
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

Results Summary

Analyte	Level Found	Units	LOD	EU MRL mg/kg	CODEX MRL mg/kg	Symbol
MRPS by GC (CSOPP611)	**No residue detected above the limit of detection.**					
MRPS by LC (CSOPP603)	**No residue detected above the limit of detection.**					

The results reported relate to samples received in the laboratory and may not be representative of a whole batch.
Customers are responsible for information provided where, if incorrect, it could affect the validity of the results.
Opinions and interpretations expressed herein are outside the scope of UKAS accreditation
This report should not be reproduced except in full without the written approval of the laboratory
Tests covered by this certificate were conducted in accordance with Concept Life Sciences SOPs
All results have been reviewed in accordance with QMSection 15 of the Concept Life Sciences, Analytical Services Quality Manual
All samples prepared in accordance with the CODEX alimentarius

UKAS TESTING
1549

Report checked
and authorised by :
Anna Maree Douglas
Section Manager- Pesticides

Issued by :
Naomi Woodward
Customer Service Advisor

Claudio Innocenti

Index to symbols used in this report

Value	Description
278	Data reported is qualitative as recovery is outside the 60 to 140% range
N	Analysis is not UKAS accredited
U	Analysis is UKAS accredited

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by GC (CSOPP611)

Determinand	Units	LOD	Symbol	Result
1,4-Dimethylnapthalene	mg/kg	0.01	U	<0.01
2,4,6-Trichlorophenol	mg/kg	0.01	U	<0.01
2-Methyl-4,6-dinitrophenol	mg/kg	0.01	N	<0.01
2-Phenylphenol	mg/kg	0.01	N	<0.01
4,4-Dichlorobenzophenone	mg/kg	0.01	N	<0.01
9,10-Anthraquinone	mg/kg	0.01	U	<0.01
Acetochlor	mg/kg	0.01	U	<0.01
Aclonifen	mg/kg	0.01	U	<0.01
Acrinathrin	mg/kg	0.01	U	<0.01
Alachlor	mg/kg	0.01	U	<0.01
Aldrin	mg/kg	0.01	U	<0.01
Ametryn	mg/kg	0.01	U	<0.01
Atraton	mg/kg	0.01	U	<0.01
Atrazine	mg/kg	0.01	U	<0.01
Azaconazole	mg/kg	0.01	U	<0.01
Azobenzene	mg/kg	0.01	U	<0.01
Azoxystrobin	mg/kg	0.01	N	<0.01
Benalaxyl	mg/kg	0.01	U	<0.01
Benfluralin	mg/kg	0.01	U	<0.01
Bifenox	mg/kg	0.01	U	<0.01
Bifenthrin	mg/kg	0.01	U	<0.01
Binapacryl	mg/kg	0.01	N	(278) <0.01
Biphenyl	mg/kg	0.05	N	<0.05
Bitertanol	mg/kg	0.01	U	<0.01
Boscalid	mg/kg	0.01	U	<0.01
Bromacil	mg/kg	0.01	U	<0.01
Bromophos	mg/kg	0.01	U	<0.01
Bromophos-Ethyl	mg/kg	0.01	U	<0.01
Bromopropylate	mg/kg	0.01	U	<0.01
Bromuconazole	mg/kg	0.01	U	<0.01
Bupirimate	mg/kg	0.01	U	<0.01
Buprofezine	mg/kg	0.01	U	<0.01
Butachlor	mg/kg	0.01	U	<0.01
Cadusafos	mg/kg	0.01	U	<0.01
Captan	mg/kg	0.01	N	(278) <0.01
Carbaryl	mg/kg	0.01	U	<0.01
Carbophenothion	mg/kg	0.01	U	<0.01
Carboxine	mg/kg	0.01	U	(278) <0.01

Determinand	Units	LOD	Symbol	Result
Carfentrazone Ethyl	mg/kg	0.01	U	<0.01
Chlorobenzilate	mg/kg	0.01	U	<0.01
Chlorbufam	mg/kg	0.01	N	<0.01
Chlordane (sum of cis and trans isomers)	mg/kg	0.01	U	<0.01
Chlordimeform	mg/kg	0.01	N	<0.01
Chlorethoxyfos	mg/kg	0.01	U	<0.01
Chlorfenapyr	mg/kg	0.01	U	<0.01
Chlorfenson	mg/kg	0.01	U	<0.01
Chlorfenvinphos	mg/kg	0.01	U	<0.01
Chlormephos	mg/kg	0.01	U	<0.01
Chloropropylate	mg/kg	0.01	U	<0.01
Chlorothalonil	mg/kg	0.01	N	<0.01
Chlorpropham	mg/kg	0.01	N	<0.01
Chlorpyrifos	mg/kg	0.01	U	<0.01
Chlorpyrifos methyl	mg/kg	0.01	U	<0.01
Chlorthal Dimethyl	mg/kg	0.01	U	<0.01
Chlorthion	mg/kg	0.01	N	<0.01
Chlorthiophos	mg/kg	0.01	U	<0.01
Chlozolinate	mg/kg	0.01	N	<0.01
cis-1,2,3,6-Tetrahydrophthalimide	mg/kg	0.01	N	<0.01
Clodinafop Propargyl	mg/kg	0.01	N	<0.01
Clomazone	mg/kg	0.01	U	<0.01
Cloquintocet mexyl	mg/kg	0.01	U	<0.01
Coumaphos	mg/kg	0.01	U	<0.01
Cyflufenamid	mg/kg	0.01	U	<0.01
Cyfluthrin	mg/kg	0.01	U	<0.01
Cypermethrin	mg/kg	0.01	U	<0.01
Cyphenothrin	mg/kg	0.01	N	<0.01
Cyproconazole	mg/kg	0.01	U	<0.01
Cyprodinil	mg/kg	0.01	U	<0.01
DEET	mg/kg	0.01	U	<0.01
Deltamethrin	mg/kg	0.01	N	<0.01
Desmetryn	mg/kg	0.01	U	<0.01
Diafenthiuron	mg/kg	0.01	N	(278) <0.01
Dialifos	mg/kg	0.01	U	<0.01
Diazinon	mg/kg	0.01	U	<0.01
Dichlobenil	mg/kg	0.01	U	<0.01
Dichlofenthion	mg/kg	0.01	U	<0.01

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by GC (CSOPP611)

Determinand	Units	LOD	Symbol	Result
Dichlorvos	mg/kg	0.01	U	<0.01
Diclobutrazol	mg/kg	0.01	U	<0.01
Dicloran	mg/kg	0.01	U	<0.01
Dicofol	mg/kg	0.01	N	(278) <0.01
Dieldrin	mg/kg	0.01	U	<0.01
Difenoconazole	mg/kg	0.01	U	<0.01
Diflufenican	mg/kg	0.01	U	<0.01
Dimethenamid	mg/kg	0.01	U	<0.01
Dimethomorph	mg/kg	0.01	U	<0.01
Dimoxystrobin	mg/kg	0.01	U	<0.01
Dinoterb	mg/kg	0.01	N	<0.01
Dioxabenzofos	mg/kg	0.01	N	(278) <0.01
Diphenamid	mg/kg	0.01	U	<0.01
Diphenylamine	mg/kg	0.01	U	<0.01
Disulfoton	mg/kg	0.01	U	(278) <0.01
Ditalimfos	mg/kg	0.01	N	<0.01
Edifenphos	mg/kg	0.01	U	<0.01
Endosulphan alpha	mg/kg	0.01	U	<0.01
Endosulphan beta	mg/kg	0.01	U	<0.01
Endosulphan sulphate	mg/kg	0.01	U	<0.01
Endrin	mg/kg	0.01	U	<0.01
EPN	mg/kg	0.01	U	<0.01
Epoxiconazole	mg/kg	0.01	U	<0.01
EPTC	mg/kg	0.01	U	<0.01
Etaconazole	mg/kg	0.01	U	<0.01
Ethion	mg/kg	0.01	U	<0.01
Ethofumesate	mg/kg	0.01	U	<0.01
Ethoprophos	mg/kg	0.01	U	<0.01
Ethoxyquin	mg/kg	0.05	N	(278) <0.05
Etofenprox	mg/kg	0.01	U	<0.01
Etoxazole	mg/kg	0.01	U	<0.01
Etridiazole	mg/kg	0.01	N	<0.01
Etrimfos	mg/kg	0.01	U	<0.01
Famoxadone	mg/kg	0.05	U	<0.05
Famphur	mg/kg	0.01	U	<0.01
Fenamidone	mg/kg	0.01	U	<0.01
Fenamiphos	mg/kg	0.01	U	<0.01
Fenarimol	mg/kg	0.01	U	<0.01

Determinand	Units	LOD	Symbol	Result
Fenbuconazole	mg/kg	0.01	U	<0.01
Fenchlorphos	mg/kg	0.01	U	<0.01
Fenhexamid	mg/kg	0.01	U	<0.01
Fenitrothion	mg/kg	0.01	U	<0.01
Fenpiclonil	mg/kg	0.01	U	<0.01
Fenpropathrin	mg/kg	0.01	U	<0.01
Fenson	mg/kg	0.01	U	<0.01
Fensulfothion	mg/kg	0.01	U	<0.01
Fenthion	mg/kg	0.01	U	<0.01
Fenvalerate	mg/kg	0.01	U	<0.01
Fipronil	mg/kg	0.01	U	<0.01
Fipronil sulphone	mg/kg	0.01	U	<0.01
Flamprop isopropyl	mg/kg	0.01	U	<0.01
Fluazifop-P-Butyl	mg/kg	0.01	U	<0.01
Flucythrinate	mg/kg	0.01	U	<0.01
Fludioxonil	mg/kg	0.01	U	<0.01
Flufenacet	mg/kg	0.01	U	<0.01
Flumetralin	mg/kg	0.01	U	<0.01
Flumioxazin	mg/kg	0.01	N	<0.01
Flumorph	mg/kg	0.01	U	<0.01
Fluopyram	mg/kg	0.01	U	<0.01
Fluquinconazole	mg/kg	0.01	U	<0.01
Fluroxypyr-1-methylheptyl ester	mg/kg	0.01	U	<0.01
Flusilazole	mg/kg	0.01	U	<0.01
Flutolanil	mg/kg	0.01	U	<0.01
Fluxapyroxad	mg/kg	0.01	U	<0.01
Folpet	mg/kg	0.01	N	(278) <0.01
Fonophos	mg/kg	0.01	U	<0.01
Formothion	mg/kg	0.05	N	<0.05
Furalaxyl	mg/kg	0.01	U	<0.01
Haloxyfop etotyl	mg/kg	0.01	U	<0.01
Haloxyfop Methyl	mg/kg	0.01	U	<0.01
Heptachlor	mg/kg	0.01	U	<0.01
Heptachlor epoxide	mg/kg	0.01	U	<0.01
Heptachlor exo Epoxide	mg/kg	0.01	U	<0.01
Heptenophos	mg/kg	0.01	U	<0.01
Hexachlorobenzene	mg/kg	0.01	U	<0.01
Hexachlorocyclohexane (alpha)	mg/kg	0.01	U	<0.01

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by GC (CSOPP611)

Determinand	Units	LOD	Symbol	Result
Hexachlorocyclohexane (beta)	mg/kg	0.01	U	<0.01
Hexachlorocyclohexane (delta)	mg/kg	0.01	U	<0.01
Hexaconazole	mg/kg	0.01	U	<0.01
Hexazinone	mg/kg	0.01	U	<0.01
Imazalil	mg/kg	0.01	U	(278) <0.01
Iodofenphos	mg/kg	0.01	U	<0.01
Iprodione	mg/kg	0.01	U	<0.01
Isazofos	mg/kg	0.01	U	<0.01
Isocarbophos	mg/kg	0.01	U	<0.01
Isodrin	mg/kg	0.01	U	<0.01
Isofenphos	mg/kg	0.01	U	<0.01
Isofenphos Methyl	mg/kg	0.01	U	<0.01
Isomethiozin	mg/kg	0.01	U	<0.01
Isoprothiolane	mg/kg	0.01	U	<0.01
Isopyrazam	mg/kg	0.01	U	<0.01
Isothiazolinone	mg/kg	0.01	U	<0.01
Kresoxim Methyl	mg/kg	0.01	U	<0.01
Lambda Cyhalothrin	mg/kg	0.01	U	<0.01
Lenacil	mg/kg	0.01	U	<0.01
Leptophos	mg/kg	0.01	U	<0.01
Lindane	mg/kg	0.01	U	<0.01
Malathion	mg/kg	0.01	U	<0.01
MCPA-thioethyl	mg/kg	0.01	U	<0.01
Mecarbam	mg/kg	0.01	N	<0.01
Mepanipyrim	mg/kg	0.01	U	<0.01
Mephosfolan	mg/kg	0.01	U	<0.01
Mepronil	mg/kg	0.01	U	<0.01
Metalaxyl	mg/kg	0.01	U	<0.01
Metazachlor	mg/kg	0.01	U	<0.01
Methacrifos	mg/kg	0.01	U	<0.01
Methidathion	mg/kg	0.01	U	<0.01
Methoxychlor	mg/kg	0.01	U	<0.01
Methyl Paraoxon	mg/kg	0.01	N	<0.01
Metolachlor	mg/kg	0.01	U	<0.01
Metolcarb	mg/kg	0.01	N	<0.01
Metrafenone	mg/kg	0.01	U	<0.01
Metribuzin	mg/kg	0.01	U	<0.01
Mevinphos	mg/kg	0.01	N	<0.01

Determinand	Units	LOD	Symbol	Result
Mirex	mg/kg	0.01	U	<0.01
Molinate	mg/kg	0.01	U	<0.01
Myclobutanil	mg/kg	0.01	U	<0.01
Napropamide	mg/kg	0.01	U	<0.01
Nitrofen	mg/kg	0.01	U	<0.01
Nitrothal isopropyl	mg/kg	0.01	U	<0.01
Nuarimol	mg/kg	0.01	U	<0.01
o,p'-DDT	mg/kg	0.01	N	<0.01
Octhilinone	mg/kg	0.01	N	<0.01
Ofurace	mg/kg	0.01	U	<0.01
Orysastrobin	mg/kg	0.01	U	<0.01
Oxadiazon	mg/kg	0.01	U	<0.01
Oxadixyl	mg/kg	0.01	U	<0.01
Oxyfluorfen	mg/kg	0.01	U	<0.01
p,p-DDD	mg/kg	0.01	U	<0.01
p,p-DDE	mg/kg	0.01	U	<0.01
p,p-DDT	mg/kg	0.01	U	<0.01
Paclobutrazol	mg/kg	0.01	U	<0.01
Paraoxon	mg/kg	0.01	N	<0.01
Parathion	mg/kg	0.01	U	<0.01
Parathion methyl	mg/kg	0.01	N	<0.01
Penconazole	mg/kg	0.01	U	<0.01
Pendimethalin	mg/kg	0.01	N	<0.01
Pentachloroaniline	mg/kg	0.01	U	<0.01
Pentachlorophenol	mg/kg	0.01	N	(278) <0.01
Pentanochlor	mg/kg	0.01	N	<0.01
Permethrin	mg/kg	0.01	U	<0.01
Pethoxamid	mg/kg	0.01	U	<0.01
Phenothrin	mg/kg	0.01	U	<0.01
Phenthoate	mg/kg	0.01	U	<0.01
Phorate	mg/kg	0.01	U	<0.01
Phosalone	mg/kg	0.01	U	<0.01
Phosfolan	mg/kg	0.01	U	<0.01
Phosmet	mg/kg	0.01	U	<0.01
Phthalimide	mg/kg	0.01	N	<0.01
Picoxystrobin	mg/kg	0.01	U	<0.01
Piperonyl Butoxide	mg/kg	0.01	U	<0.01
Pirimicarb	mg/kg	0.01	U	<0.01

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by GC (CSOPP611)

Determinand	Units	LOD	Symbol	Result
Pirimiphos Ethyl	mg/kg	0.01	U	<0.01
Pirimiphos methyl	mg/kg	0.01	U	<0.01
Pretilachlor	mg/kg	0.01	U	<0.01
Prochloraz	mg/kg	0.01	U	<0.01
Procymidone	mg/kg	0.01	U	<0.01
Profenofos	mg/kg	0.01	U	<0.01
Prometon	mg/kg	0.01	U	<0.01
Prometryn	mg/kg	0.01	U	<0.01
Propachlor	mg/kg	0.01	U	<0.01
Propanil	mg/kg	0.01	U	<0.01
Propaphos	mg/kg	0.01	N	<0.01
Propargite	mg/kg	0.01	N	<0.01
Propazine	mg/kg	0.01	U	<0.01
Propetamphos	mg/kg	0.01	U	<0.01
Propham	mg/kg	0.01	U	<0.01
Propiconazole	mg/kg	0.01	U	<0.01
Propyzamide	mg/kg	0.01	U	<0.01
Proquinazid	mg/kg	0.01	U	<0.01
Prosulfocarb	mg/kg	0.01	U	<0.01
Prothiofos	mg/kg	0.01	U	<0.01
Pyraclostrobin	mg/kg	0.01	N	<0.01
Pyraflufen ethyl	mg/kg	0.01	U	<0.01
Pyrazophos	mg/kg	0.01	U	<0.01
Pyridaben	mg/kg	0.01	U	<0.01
Pyridaphenthion	mg/kg	0.01	U	<0.01
Pyrimethanil	mg/kg	0.01	U	<0.01
Pyrimidifen	mg/kg	0.01	N	(278) <0.01
Pyriproxyfen	mg/kg	0.01	U	<0.01
Quinalphos	mg/kg	0.01	U	<0.01
Quinoxyfen	mg/kg	0.01	U	<0.01
Quintozene	mg/kg	0.01	U	<0.01
Quizalofop-ethyl	mg/kg	0.01	U	<0.01
S421	mg/kg	0.01	U	<0.01
Secbumeton	mg/kg	0.05	U	<0.05
Silafluofen	mg/kg	0.01	U	<0.01
Simazine	mg/kg	0.01	N	<0.01
Simeconazole	mg/kg	0.01	U	<0.01
Sulfallate	mg/kg	0.01	U	<0.01

Determinand	Units	LOD	Symbol	Result
Sulfentrazone	mg/kg	0.01	N	<0.01
Sulprofos	mg/kg	0.01	U	<0.01
Tau-Fluvalinate	mg/kg	0.01	U	<0.01
Tebuconazole	mg/kg	0.01	U	<0.01
Tebufenpyrad	mg/kg	0.01	U	<0.01
Tebupirimiphos	mg/kg	0.01	U	<0.01
Tecnazene	mg/kg	0.01	U	<0.01
Tefluthrin	mg/kg	0.01	U	<0.01
Terbacil	mg/kg	0.01	U	<0.01
Terbufos	mg/kg	0.01	U	<0.01
Terbumeton	mg/kg	0.01	U	<0.01
Terbuthylazine	mg/kg	0.01	U	<0.01
Terbutryn	mg/kg	0.01	U	<0.01
Tetrachlorvinphos	mg/kg	0.01	U	<0.01
Tetraconazole	mg/kg	0.01	U	<0.01
Tetradifon	mg/kg	0.01	U	<0.01
tetraethyl dithiopyrophosphate	mg/kg	0.01	U	<0.01
Tetramethrin	mg/kg	0.01	U	<0.01
Tetrasul	mg/kg	0.01	N	<0.01
Thiamethoxam	mg/kg	0.01	N	(278) <0.01
Thiobencarb	mg/kg	0.01	U	<0.01
Thiocyclam	mg/kg	0.01	N	<0.01
Thiometon	mg/kg	0.01	U	(278) <0.01
Tolclofos-methyl	mg/kg	0.01	U	<0.01
Triadimefon	mg/kg	0.01	U	<0.01
Triadimenol	mg/kg	0.01	U	<0.01
Triallate	mg/kg	0.01	U	<0.01
Triazamate	mg/kg	0.01	U	<0.01
Triazophos	mg/kg	0.01	U	<0.01
Trietazine	mg/kg	0.01	U	<0.01
Trifloxystrobin	mg/kg	0.01	U	<0.01
Triflumizole	mg/kg	0.01	N	<0.01
Trifluralin	mg/kg	0.01	U	<0.01
Uniconazole	mg/kg	0.01	N	<0.01
Vinclozolin	mg/kg	0.01	U	<0.01

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by LC (CSOPP603)

Determinand	Units	LOD	Symbol	Result
2-(1-Naphthyl)acetamide	mg/kg	0.01	U	<0.01
3-hydroxycarbofuran	mg/kg	0.01	N	<0.01
6-Benzyladenine	mg/kg	0.01	U	<0.01
Abamectin	mg/kg	0.01	N	<0.01
Acephate	mg/kg	0.01	U	<0.01
Acetamiprid	mg/kg	0.01	U	<0.01
Acibenzolar-S-methyl	mg/kg	0.01	N	<0.01
Aldicarb	mg/kg	0.01	N	<0.01
Aldicarb sulphone	mg/kg	0.01	U	<0.01
Aldicarb sulphoxide	mg/kg	0.01	U	<0.01
Aminocarb	mg/kg	0.01	U	<0.01
Amitraz	mg/kg	0.01	N	<0.01
Azadirachtin	mg/kg	0.01	N	<0.01
Azinphos ethyl	mg/kg	0.01	U	<0.01
Azinphos methyl	mg/kg	0.01	N	<0.01
Azoxystrobin	mg/kg	0.01	N	<0.01
Bendiocarb	mg/kg	0.01	U	<0.01
Benfuracarb	mg/kg	0.01	N	(278) <0.01
Benthiavalicarb-isopropyl	mg/kg	0.01	N	<0.01
Bifenazate	mg/kg	0.01	N	(278) <0.01
Butocarboxim	mg/kg	0.01	N	<0.01
Butoxycarboxim	mg/kg	0.01	N	(278) <0.01
Butralin	mg/kg	0.01	N	<0.01
Carbaryl	mg/kg	0.01	U	<0.01
Carbendazim	mg/kg	0.01	N	<0.01
Carbetamide	mg/kg	0.01	U	<0.01
Carbofuran	mg/kg	0.01	U	<0.01
Carpropamid	mg/kg	0.01	U	<0.01
Chinomethionat	mg/kg	0.01	N	<0.01
Chlorantraniliprole	mg/kg	0.01	N	<0.01
Chlorbromuron	mg/kg	0.01	N	<0.01
Chlorfluazuron	mg/kg	0.01	U	<0.01
Chloridazon	mg/kg	0.01	N	<0.01
Chlorotoluron	mg/kg	0.01	U	<0.01
Chlorpropham	mg/kg	0.01	N	<0.01
Clofentezine	mg/kg	0.01	N	<0.01
Clothianidin	mg/kg	0.01	U	<0.01
Cyanazine	mg/kg	0.01	U	<0.01

Determinand	Units	LOD	Symbol	Result
Cyazofamid	mg/kg	0.01	U	<0.01
Cycluron	mg/kg	0.01	N	<0.01
Cymoxanil	mg/kg	0.01	U	<0.01
Cyromazine	mg/kg	0.01	N	<0.01
Cythioate	mg/kg	0.01	U	<0.01
Demeton	mg/kg	0.01	N	<0.01
Demeton-s-methyl	mg/kg	0.01	N	<0.01
Demeton-s-methyl sulphone	mg/kg	0.01	U	<0.01
Desmedipham	mg/kg	0.01	U	<0.01
Dichlofluanid	mg/kg	0.01	N	(278) <0.01
Dicrotophos	mg/kg	0.01	U	<0.01
Diethofencarb	mg/kg	0.01	U	<0.01
Diflubenzuron	mg/kg	0.01	N	<0.01
Dimefuron	mg/kg	0.01	U	<0.01
Dimethoate	mg/kg	0.01	U	<0.01
Diniconazole	mg/kg	0.01	U	<0.01
Dinotefuran	mg/kg	0.01	U	<0.01
Dioxacarb	mg/kg	0.01	U	<0.01
Disulfoton sulfoxide	mg/kg	0.01	U	<0.01
Disulfoton sulphone	mg/kg	0.01	N	<0.01
Diuron	mg/kg	0.01	U	<0.01
DMSA	mg/kg	0.01	N	<0.01
DMST	mg/kg	0.01	N	<0.01
Dodemorph	mg/kg	0.01	U	<0.01
Dodine	mg/kg	0.01	U	<0.01
Emamectin	mg/kg	0.01	N	<0.01
Ethidimuron	mg/kg	0.01	U	<0.01
Ethiofencarb	mg/kg	0.01	N	<0.01
Ethiofencarb sulfone	mg/kg	0.01	N	<0.01
Ethiofencarb sulfoxide	mg/kg	0.01	N	<0.01
Ethiprole	mg/kg	0.01	N	<0.01
Ethirimol	mg/kg	0.01	U	<0.01
Fenamiphos sulfone	mg/kg	0.01	U	<0.01
Fenamiphos sulfoxide	mg/kg	0.01	U	<0.01
Fenazaquin	mg/kg	0.01	N	<0.01
Fenchlorphos oxon	mg/kg	0.01	N	<0.01
Fenhexamid	mg/kg	0.01	N	<0.01
Fenoxycarb	mg/kg	0.01	U	<0.01

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by LC (CSOPP603)

Determinand	Units	LOD	Symbol	Result
Fenpropidin	mg/kg	0.01	N	<0.01
Fenpropimorph	mg/kg	0.01	U	<0.01
Fenpyroximate	mg/kg	0.01	N	<0.01
Fenthion Sulphone	mg/kg	0.01	N	<0.01
Fenthion Sulphoxide	mg/kg	0.01	N	<0.01
Fenuron	mg/kg	0.01	U	<0.01
Flonicamid	mg/kg	0.01	U	<0.01
Fluazinam	mg/kg	0.01	N	<0.01
Flufenoxuron	mg/kg	0.01	N	<0.01
Fluometuron	mg/kg	0.01	U	<0.01
Fluopicolide	mg/kg	0.01	U	<0.01
Fluorochloridone	mg/kg	0.01	N	<0.01
Fluoxastrobin	mg/kg	0.01	N	<0.01
Flurtamone	mg/kg	0.01	N	<0.01
Flutriafol	mg/kg	0.01	U	<0.01
Forchlorfenuron	mg/kg	0.01	U	<0.01
Formetanate	mg/kg	0.01	N	(278) <0.01
Fosthiasate	mg/kg	0.01	U	<0.01
Fuberidazole	mg/kg	0.01	U	<0.01
Furathiocarb	mg/kg	0.01	U	<0.01
Hexaflumuron	mg/kg	0.01	N	<0.01
Hexythiazox	mg/kg	0.01	U	<0.01
Imazalil	mg/kg	0.01	U	<0.01
Imibenconazole	mg/kg	0.01	U	<0.01
Imidacloprid	mg/kg	0.01	U	<0.01
Indoxacarb	mg/kg	0.01	N	<0.01
Iprovalicarb	mg/kg	0.01	U	<0.01
Isoprocarb	mg/kg	0.01	U	<0.01
Isoproturon	mg/kg	0.01	U	<0.01
Isoxaben	mg/kg	0.01	N	<0.01
Karbutilate	mg/kg	0.01	U	<0.01
Linuron	mg/kg	0.01	N	<0.01
Lufenuron	mg/kg	0.01	N	<0.01
Malaoxon	mg/kg	0.01	N	<0.01
Mandipropamid	mg/kg	0.01	U	<0.01
Mefenacet	mg/kg	0.01	U	<0.01
Metaflumizone	mg/kg	0.01	N	<0.01
Metamitron	mg/kg	0.01	U	<0.01

Determinand	Units	LOD	Symbol	Result
Metconazole	mg/kg	0.01	U	<0.01
Methabenzthiazuron	mg/kg	0.01	U	<0.01
Methamidophos	mg/kg	0.01	U	<0.01
Methiocarb	mg/kg	0.01	U	<0.01
Methiocarb Sulfone	mg/kg	0.01	U	<0.01
Methiocarb Sulfoxide	mg/kg	0.01	U	<0.01
Methomyl	mg/kg	0.01	U	<0.01
Methoxyfenozide	mg/kg	0.01	U	(278) <0.01
Metobromuron	mg/kg	0.01	N	<0.01
Metoxuron	mg/kg	0.01	U	<0.01
Monocrotophos	mg/kg	0.01	U	<0.01
Monolinuron	mg/kg	0.01	U	<0.01
Monuron	mg/kg	0.01	U	<0.01
Neburon	mg/kg	0.01	U	<0.01
Nicotine	mg/kg	0.01	N	<0.01
Nitenpyram	mg/kg	0.01	U	<0.01
Novaluron	mg/kg	0.01	U	<0.01
Omethoate	mg/kg	0.01	U	<0.01
Oxadiargyl	mg/kg	0.01	N	<0.01
Oxamyl	mg/kg	0.01	U	<0.01
Oxycarboxin	mg/kg	0.01	U	<0.01
Oxydemeton-Methyl	mg/kg	0.01	N	<0.01
Pencycuron	mg/kg	0.01	U	<0.01
Phenmedipham	mg/kg	0.01	U	<0.01
Phorate sulfone	mg/kg	0.01	N	<0.01
Phorate sulfoxide	mg/kg	0.01	N	<0.01
Phosmet	mg/kg	0.01	U	<0.01
Phosphamidon	mg/kg	0.01	U	<0.01
Phoxim	mg/kg	0.01	N	<0.01
Pirimicarb	mg/kg	0.01	U	<0.01
Pirimicarb desmethyl	mg/kg	0.01	U	<0.01
Prochloraz	mg/kg	0.01	U	<0.01
Promecarb	mg/kg	0.01	U	<0.01
Propamocarb	mg/kg	0.01	U	<0.01
Propaquizafop	mg/kg	0.01	U	<0.01
Propargite	mg/kg	0.01	N	<0.01
Propoxur	mg/kg	0.01	N	<0.01
Prothioconazole desthio	mg/kg	0.01	N	<0.01

Report Number : 873097 003
Client : Wherry & Sons Ltd
Samples Received : 15-Sep-2020
Sample Description : Dried Marrowfat Peas
Customer Reference : 11624

MRPS by LC (CSOPP603)

Determinand	Units	LOD	Symbol	Result
Pymetrozine	mg/kg	0.01	N	<0.01
Pyraclostrobin	mg/kg	0.01	N	<0.01
Pyrethrin I	mg/kg	0.01	N	(278) <0.01
Pyrifenox	mg/kg	0.01	U	<0.01
Resmethrin	mg/kg	0.01	N	(278) <0.01
Rotenone	mg/kg	0.01	N	<0.01
Spinetoram	mg/kg	0.01	N	<0.01
Spirodiclofen	mg/kg	0.01	U	<0.01
Spiromesifen	mg/kg	0.01	U	<0.01
Spirotetramat	mg/kg	0.01	U	<0.01
Spiroxamine	mg/kg	0.01	U	<0.01
Sum of Spinosyn A and Spinosyn D, expressed as Spinosad	mg/kg	0.01	N	<0.01
Tebufenozide	mg/kg	0.01	U	<0.01
Teflubenzuron	mg/kg	0.01	N	<0.01
Temephos	mg/kg	0.01	N	<0.01
Terbufos sulfone	mg/kg	0.01	U	<0.01
Terbufos sulfoxide	mg/kg	0.01	N	<0.01
Thiabendazole	mg/kg	0.01	N	<0.01
Thiacloprid	mg/kg	0.01	U	<0.01
Thiamethoxam	mg/kg	0.01	N	<0.01
Thiazafluron	mg/kg	0.01	U	<0.01
Thidiazuron	mg/kg	0.01	N	<0.01
Thiodicarb	mg/kg	0.01	N	<0.01
Thiofanox	mg/kg	0.01	U	<0.01
Thiophanate Methyl	mg/kg	0.01	N	(278) <0.01
Tolylfluanid	mg/kg	0.01	N	(278) <0.01
Tribenuron methyl	mg/kg	0.01	N	<0.01
Trichlorfon	mg/kg	0.01	U	<0.01
Tridemorph	mg/kg	0.01	N	<0.01
Trifloxysulfuron	mg/kg	0.01	U	<0.01
Triflumuron	mg/kg	0.01	U	<0.01
Triflusulfuron-methyl	mg/kg	0.01	U	<0.01
Triforine	mg/kg	0.01	N	<0.01
Triticonazole	mg/kg	0.01	U	<0.01
Vamidothion	mg/kg	0.01	U	<0.01
Vernolate	mg/kg	0.01	U	<0.01
Zoxamide	mg/kg	0.01	U	<0.01

CONCEPT LIFE SCIENCES
DELIVERING SCIENCE

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Concept Life Sciences

Certificate of Analysis

Unit 2
The Links
Bar Hill
Cambridgeshire
CB23 8UD
Tel : 01954 782791
Fax : 01954 782183

APPROVED
By Emma Murray at 2:29 pm, Sep 29, 2020

Report Number : 873100 001
Date of Issue : 22-Sep-2020

Customer : Wherry & Sons Ltd
Contact : Emma Murray
Address : The Old School, High Street, Rippingale, Bourne, Lincs, PE10 0SR

Samples Received : 15-Sep-2020
Analysis Started : 17-Sep-2020
Concept Job Reference : 873100-1
Analysis Requested : Other Metals, Heavy Metals
Sample Description : Marrow Fat Pea
Customer Reference : 11624

Results Summary

Analyte	Level Found	Technique	Units	Symbol
Other Metals				
Antimony	<0.001	ICP/MS (Subcontract)	mg/kg	SU
Heavy Metals				
Arsenic	**0.006**	Inductively Coupled Plasma Mass Spectrometry (Subcontracted)	mg/kg	SU
Cadmium	**0.016**	Inductively Coupled Plasma Mass Spectrometry (Subcontracted)	mg/kg	SU
Lead	**0.009**	Inductively Coupled Plasma Mass Spectrometry (Subcontracted)	mg/kg	SU
Mercury	<0.001	Inductively Coupled Plasma Mass Spectrometry (Subcontracted)	mg/kg	SU

The results reported relate to samples received in the laboratory and may not be representative of a whole batch.
Customers are responsible for information provided where, if incorrect, it could affect the validity of the results.
This report should not be reproduced except in full without the written approval of the laboratory
Tests covered by this certificate were conducted in accordance with Concept Life Sciences SOPs
All results have been reviewed in accordance with QMSection 15 of the Concept Life Sciences, Analytical Services Quality Manual

Index to symbols used in this report

Value	Description
S	Analysis was subcontracted
U	Analysis is UKAS accredited

Report checked
and authorised by :
Anna Maree Douglas
Section Manager- Pesticides

Issued by :
Naomi Woodward
Customer Service Advisor

Test Report

ASH21-052828-01 Date: 17 Aug 2021

Client Name: Suzhou Youi Foods Co.,Ltd.
Client Address: NO.15 Dongyuan Road, Jinting Town, Suzhou 215111, Jiangsu, China. ZIP CODE:215111

Sample Name:	Roasted beans and peas
Manufacturer:	Suzhou Youi Foods Co., Ltd
Sample Batch No.:	21075614
Production Date:	2021.07.28
Sample other information:	Natural color wasabi peas； Salted and Roasted Edamame Green Soybeans； Roasted NO-Salt Edamame Green Soybeans； White Wasabi peas

---

Above information and sample(s) was/were submitted and certified by the client, SGS quoted the information with no responsibility as to the accuracy, adequacy and/or completeness.

Date of Sample Received :	05 Aug 2021
Testing Period :	05 Aug 2021 - 17 Aug 2021
Test Requested :	Selected test(s) as requested by client.
Test Method :	Please refer to next page(s).
Test Result(s) :	Please refer to next page(s).

Unless otherwise stated the results shown in this test report refer only to the items tested, and for clients internal use only, not to the society has the proof function. This document cannot be used for improper publicity, without prior written approval of the SGS.

scan to see the report
ASH21-052828-01

SGS Authorized Signature

SGS-CSTC Standards Technical Services (Shanghai) Co., Ltd.

Test Report

ASH21-052828-01

Date: 17 Aug 2021

Sample Description :

Specimen No.	SGS Sample ID	Description
1	ASH21-052828.001	sample in bag

Microbial test

Test Result(s) :

Test Item(s)	Unit	Test Method(s)	Test Result(s) 001
Salmonella	/375 g	FDA/BAM online Chapter 5	Negative
Salmonella	/375 g	FDA/BAM online Chapter 5	Negative
Escherichia Coliform	CFU/g	FDA/BAM online Chapter 4	<10
Listeria Monocytogenes	/125 g	FDA/BAM online chapter 10	Negative

*** End ***

中国认可
检测
TESTING
CNAS L0599

Test Report

ASH20-059793-01 Date: 13 Oct 2020

Client Name: Suzhou Youi Foods Co.,Ltd.
Client Address: NO.15 Dongyuan Road, Jinting Town, Suzhou 215111, Jiangsu, China.

Sample Name:	Roasted beans and peas
Manufacturer:	Suzhou Youi Foods Co.,Ltd.
Sample Batch No.:	20095278
Production Date:	2020.09.19
Sample other information:	Salted and roasted edamame green soybeans ; Sriracha peas; White Wasabi peas

---

Above information and sample(s) was/were submitted and certified by the client, SGS quoted the information with no responsibility as to the accuracy, adequacy and/or completeness.

Date of Sample Received :	27 Sep 2020
Testing Period :	27 Sep 2020 - 13 Oct 2020
Test Requested :	Selected test(s) as requested by client.
Test Method :	Please refer to next page(s).
Test Result(s) :	Please refer to next page(s).

Unless otherwise stated the results shown in this test report refer only to the items tested, and for clients internal use only, not to the society has the proof function. This document cannot be used for improper publicity, without prior written approval of the SGS.

scan to see the report
ASH20-059793-01

SGS Authorized Signature

SGS-CSTC Standards Technical Services (Shanghai) Co., Ltd.

Test Report

ASH20-059793-01

Date: 13 Oct 2020

Sample Description :

Specimen No.	SGS Sample ID	Description
1	ASH20-059793.001	sample in bag

Microbial test

Test Result(s) :

Test Item(s)	Unit	Test Method(s)	Test Result(s) 001
Salmonella	/375 g	FDA/BAM online Chapter 5	Negative
Salmonella	/375 g	FDA/BAM online Chapter 5	Negative
Coliforms	CFU/g	FDA/BAM online chapter 4	<10
*Listeria Monocytogenes	/125 g	Refer to FDA/BAM online chapter 10	ND

Remark:
1.ND = Not Detected
2.* Test item(s) was/were not included in the CNAS Accredited Schedule for our laboratory.

*** End ***

Test Report

ASH21-001752-01 Date: 19 Jan 2021

Client Name: Suzhou Youi Foods Co.,Ltd.
Client Address: NO.15 Dongyuan Road, Jinting Town, Suzhou 215111, Jiangsu, China. ZIP CODE:215111

Sample Name:	Roasted peas
Manufacturer:	Suzhou Youi Foods Co., Ltd
Sample Batch No.:	20125404
Production Date:	2021.01.06
Sample other information:	White Wasabi peas; Fried green peas

---

Above information and sample(s) was/were submitted and certified by the client, SGS quoted the information with no responsibility as to the accuracy, adequacy and/or completeness.

Date of Sample Received :	11 Jan 2021
Testing Period :	11 Jan 2021 - 19 Jan 2021
Test Requested :	Selected test(s) as requested by client.
Test Method :	Please refer to next page(s).
Test Result(s) :	Please refer to next page(s).

Unless otherwise stated the results shown in this test report refer only to the items tested, and for clients internal use only, not to the society has the proof function. This document cannot be used for improper publicity, without prior written approval of the SGS.

scan to see the report

ASH21-001752-01

SGS Authorized Signature

SGS-CSTC Standards Technical Services (Shanghai) Co., Ltd.

Test Report

ASH21-001752-01

Date: 19 Jan 2021

Sample Description :

Specimen No.	SGS Sample ID	Description
1	ASH21-001752.001	sample in bag

Microbial test

Test Result(s) :

Test Item(s)	Unit	Test Method(s)	Test Result(s) 001
Escherichia Coliform	CFU/g	FDA/BAM online Chapter 4	<10
Salmonella	/375 g	FDA/BAM online Chapter 5	Negative
Salmonella	/375 g	FDA/BAM online Chapter 5	Negative
Listeria Monocytogenes	/125 g	Refer to FDA/BAM online chapter 10	Negative

*** End ***

OU KOSHER
ROASTED-NO SALT
EDAMAME GREEN BEANS
(SOYBEANS)

370

此票货出口到美国
生产日期：
生产厂商：苏州优尔食品有限公司

PRODUCT NAME: ROASTED-NO SALT EDAMAME GREEN BEANS(SOYBEANS)

INGREDIENTS:**EDAMAME (SOYBEANS)**

ALLERGEN STATEMENT: CONTAINS **SOYBEANS**

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS NET WT: 22 LBS GROSS WT: 23 LBS PRODUCT OF CHINA PRODUCTION DATE: BEST BEFORE DATE: PACKED FOR: ZIBA NUT CORPORATION 600 WEST BROADWAY, SUITE 700 SAN DIEGO, CA 92101 USA TEL: (516) 316-5270	U CIQ NO.: 3200/15213 LOT NO.:
370	280

230

OU KOSHER
ROASTED-NO SALT
BROAD BEANS WITH SKIN

380

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME: ROASTED-NO SALT BROAD BEANS WITH SKIN

INGREDIENTS:

BROAD BEANS, PALM OIL

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS, SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS **NET WT: 22 LBS** **GROSS WT:23 LBS** **PRODUCT OF CHINA** **PRODUCTION DATE:** **BEST BEFORE DATE:** **PACKED FOR: ZIBA NUT, INC.** **180 MAIN STREET,** **PORT WASHINGTON, NY 11050 USA** **TEL: (516) 944-5112**	**CIQ NO.: 3200/15213** **LOT NO.:**
380	280

280

盐焗大豌豆　　280个五层黄卡

OU KOSHER
FRIED GREEN PEAS

370

此票货出口到美国

生产日期：

生产厂商:苏州优尔食品有限公司

PRODUCT NAME: FRIED GREEN PEAS

INGREDIENTS:

GREEN PEAS, SALT, **SOYBEAN OIL,**

ARTIFICIAL COLORS:

US FD&C YELLOW #5 & BLUE #1

ALLERGEN STATEMENT: CONTAINS **SOYBEANS** .

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS **NET WT: 22 LBS** **GROSS WT:23 LBS** **PRODUCT OF CHINA** **PRODUCTION DATE:** **BEST BEFORE DATE:** **PACKED FOR: ZIBA NUT CORPORATION** **600 WEST BROADWAY, SUITE 700** **SAN DIEGO, CA 92101 USA** **TEL: (516) 316-5270**	**CIQ NO: 3200/15213** **LOT NO:**	240
370	280	

天然油炸豌豆 140个五层黄卡 绿色字

OU KOSHER
NATURAL COLOR FRIED
GREEN PEAS

370

此票货出口到美国
生产日期:
生产厂商:苏州优尔食品有限公司

体

PRODUCT NAME: Natural color fried green peas

INGREDIENTS:

Green peas, Palm oil, Salt.

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS **NET WT: 22 LBS** **GROSS WT:23 LBS** **PRODUCT OF CHINA** **PRODUCTION DATE:** **BEST BEFORE DATE:** **PACKED FOR: ZIBA NUT CORPORATION** **600 WEST BROADWAY, SUITE 700** **SAN DIEGO, CA 92101 USA** **TEL: (516) 316-5270**	**CIQ NO: 3200/15213** **LOT NO:**	240
370	280	

天然芥末豌豆 560个五层黄卡　绿色字体

OU KOSHER
NATURAL COLOR
WASABI PEAS

370

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME: **NATURAL COLOR WASABI PEAS**

INGREDIENTS:

GREEN PEAS, CORN STARCH, MODIFIED CORN STARCH,SUGAR, PALM OIL,SALT, SOYBEAN OIL, GLUCOSE,WASABI.

ADVISORY STATEMENT: **PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.**

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT:23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:
PACKED FOR: ZIBA NUT CORPORATION
600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213
LOT NO.:

240

370

280

OU KOSHER ROASTED AND SALTED EDAMAME GREEN BEANS (SOYBEANS)

370

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME: ROASTED AND SALTED GREEN EDAMAME BEANS (SOYBEANS).

INGREDIENTS:

EDAMAME (SOYBEANS), SEA SALT,
AND SOYBEAN OIL.

ALLERGEN STATEMENT: CONTAINS **SOYBEANS** .

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT: 23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:
PACKED FOR: ZIBA NUT CORPORATION
600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213

LOT NO.:

270

370

280

OU KOSHER
ROASTED NO SALT CHICKPEAS

370

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME:ROASTED NO SALT CHICKPEA

INGREDIENTS:

CHICKPEAS,PALM OIL.

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS, SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

S

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT:23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:
PACKED FOR: ZIBA NUT CORPORATION
600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213
LOT NO.:

240

370

280

OU KOSHER
SALTED FRIED CHICKPEAS

370

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME:SALTED FRIED CHICKPEAS

INGREDIENTS:

CHICKPEAS,PALM OIL,SOY BEAN OIL,SALT.

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS, SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT:23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:
PACKED FOR: ZIBA NUT CORPORATION
600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213
LOT NO.:

240

370

280

OU KOSHER
SALTED LARGE BROAD BEANS
WITH SKIN

380

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME: SALTED LARGE BROAD BEANS WITH SKIN

INGREDIENTS:

BROAD BEANS, PALM OIL, SALT

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS, SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT:23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:
PACKED FOR: ZIBA NUT CORPORATION
600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213
LOT NO.:

260

380

280

是拉差豌豆　140个五层黄卡　红色字体

OU KOSHER
SRIRACHA PEAS

370

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME:SRIRACHA PEAS

INGREDIENTS:
GREEN PEAS,SUGAR,CORN STARCH, MODIFIED CORN STARCH,PALM OIL, GARLIC POWDER,SALT,PAPRIKA EXTRACT,MALTODEXTRIN,CHILI OIL, GARLIC OIL,CITRIC ACID .

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS **NET WT: 22 LBS** **GROSS WT:23 LBS** **PRODUCT OF CHINA** **PRODUCTION DATE:** **BEST BEFORE DATE:** **PACKED FOR: ZIBA NUT CORPORATION** **600 WEST BROADWAY, SUITE 700** **SAN DIEGO, CA 92101 USA** **TEL: (516) 316-5270**	**U** **CIQ NO.: 3200/15213** **LOT NO.:**	240
370	280	

OU KOSHER
WASABI COATED PEANUTS

380

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME:WASABI COATED PEANUTS

INGREDIENTS:

PEANUTS, GLUTINOUS RICE FLOUR,
CORN STARCH, **WHEAT** FLOUR, SUGAR,
SOYBEAN OIL, SALT, WASABI,
ARTIFICIAL COLORS:
US FD&C YELLOW #5 & BLUE #1

ALLERGEN STATEMENT: CONTAINS **PEANUTS AND WHEAT .**

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT:23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:

PACKED FOR: ZIBA NUT CORPORATION

600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213
LOT NO.:

360

380 285

白芥豌豆　1260个五层黄卡　蓝色字体

OU KOSHER
WHITE WASABI PEAS

370

此票货出口到美国

生产日期：

生产厂商：苏州优尔食品有限公司

PRODUCT NAME: WHITE WASABI PEAS

INGREDIENTS:

GREEN PEAS, MODIFIED CORN STARCH,
CORN STARCH, SUGAR,
SALT, SOYBEAN OIL, WASABI,
ARTIFICIAL COLORS:
US FD&C YELLOW #5 & BLUE #1

ADVISORY STATEMENT: PRODUCT IS MANUFACTURED IN A FACILITY THAT ALSO PROCESSES PEANUTS,SOYBEANS,WHEAT, SESAME, MUSTARD, AND CEREALS CONTAINING GLUTEN.

PACKING: 2×11 LBS
NET WT: 22 LBS
GROSS WT:23 LBS
PRODUCT OF CHINA
PRODUCTION DATE:
BEST BEFORE DATE:
PACKED FOR: ZIBA NUT CORPORATION
600 WEST BROADWAY, SUITE 700
SAN DIEGO, CA 92101 USA
TEL: (516) 316-5270

CIQ NO.: 3200/15213
LOT NO.:

240

370

280

U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

Date:11/02/2020 23:40:16

Created Date
2017-02-16 21:37:11.0

Created by
suz44454

Registration Expiration Date
2022-12-31

Registration Renewed Date
2020-11-02

Last Updated
2020-11-02

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: **12578503248** Pin No **47bx38HF**

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
Suzhou Youi Foods Co.

Telephone Number
086 512 66377778

Facility Name Suffix
Limited

Fax Number
086 512 66378937

Facility Street Address, Line 1
Suzhou, P.R. China

E-Mail Address
helen@youi.cn

Facility Street Address, Line 2
No. 15 Dongyuan Highway; Jintingzhen Wuzhong

Unique Facility Identifier (UFI)
527110071

City
Suzhou

State/Province/Territory
Jiangsu

Zip Code (Postal Code)
215111

Country/Area
CHINA

U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

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
Suzhou Youi Foods Co.

Address, Line 1
Suzhou, P.R. China

Address, Line 2
No. 15 Dongyuan Highway; Jintingzhen Wuzhong

City
Suzhou

State/Province/Territory
Jiangsu

Zip Code (Postal Code)
215111

Country/Area
CHINA

Telephone Number
086 512 66377778

Fax Number
086 512 66378937

E-Mail Address
helen@youi.cn

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
Suzhou Youi Foods Co.

Company Name Suffix
Limited

Address, Line 1
Suzhou, P.R. China

Address, Line 2
No. 15 Dongyuan Highway; Jintingzhen Wuzhong

City
Suzhou

State/Province/Territory
Jiangsu

Zip Code (Postal Code)
215111

Country/Area
CHINA

Telephone Number
086 512 66377778

Fax Number
086 512 66378937

E-Mail Address
helen@youi.cn

U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

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
086 512 66377778

Individual's Name (Optional)

E-Mail Address
helen@youi.cn

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)

First Name
Mary

Telephone Number
310 3729045

Middle Name (Optional)

Emergency Contact Phone
310 3729045

Last Name
Leon

Fax Number

Title (Optional)

E-Mail Address
pacificgoldencoast@yahoo.com

Address, Line 1
446 Monterey Blvd

Address, Line 2

City
Hermosa Beach

State/Province/Territory
California

Zip Code (Postal Code)
90254

Country/Area
UNITED STATES

U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

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
January	**December**

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 Processor**	**Low-Acid Food Processor**	**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)**
26.NUTS AND EDIBLE SEED PRODUCT CATEGORIES[21 CFR 170.3 (n) (26), (32)]													
a.Nut and Nut Products	☐	☐	☐	☐	☐	☐	☐	☐	☑	☐	☐	☐	☐
b.Edible Seed and Edible Seed Products	☐	☐	☐	☐	☐	☐	☐	☐	☑	☐	☐	☐	☐
29.SNACK FOOD ITEMS (FLOUR, MEAL OR VEGETABLE BASE)[21 CFR 170.3 (n) (37)]	☐	☐	☐	☐	☐	☐	☐	☐	☑	☐	☐	☐	☐

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CENTER FOR FOOD SAFETY & APPLIED NUTRITION

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 Processor	Low-Acid Food Processor	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)
37.IF NONE OF THE ABOVE FOOD CATEGORIES APPLY, THEN PRINT THE APPLICABLE FOOD CATEGORY OR CATEGORIES (THAT DOES NOT OR DO NOT APPEAR ABOVE)	☐	☐	☐	☐	☐	☐	☐	☐	☑	☐	☐	☐	☐

If the food categories listed above do not apply, then print the applicable food category or categories.

Green Peas, Beans, Peanuts and Nuts related snacks.

Other Activity Conducted

Green Peas, Beans, Peanuts and Nuts related snacks.

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: Helen Tang

Address, Line 1
Suzhou, P.R. China

Telephone Number
086 512 66377778

Address, Line 2
No. 15 Dongyuan Highway; Jintingzhen Wuzhong

Fax Number
086 512 66378937

U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

City
Suzhou

E-Mail Address
helen@youi.cn

State/Province/Territory
Jiangsu

Zip Code (Postal Code)
215111

Country/Area
CHINA

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.

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: YAN FEI

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
-N/A-

Telephone Number
-N/A-

Address, Line 1
-N/A-

Fax Number
-N/A-

Address, Line 2
-N/A-

E-Mail Address
-N/A-

City
-N/A-

State/Province/Territory
-N/A-

Zip Code (Postal Code)
-N/A-

Country/Area
-N/A-

FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

龚林喜 Linxi Gong

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Pingping Jia

completed on

07/26/2018

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

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

Gerald Wojtala, Executive Director
International Food Protection Training Institute

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

Joseph Corby, Executive Director
Association of Food and Drug Officials

AFDO

Certificate # 9f72h9hc

Claudio Innocenti

Certificate CN17/20546

This is to certify that

Suzhou Youi Foods Co., Ltd.

No.15 Dongyuan Road, Jinting Town, Wuzhong District, Suzhou City,
Jiangsu Province, 215111, P.R. China

BRC SITE CODE 1508094

has been assessed and certified as meeting the requirements of

Global Standard for Food Safety

Issue 8: August 2018
Achieved Grade B
Audit Programme: Announced

For the following activities

Roasting, frying (if necessary), coating, flavouring and packing of roasted and coated peas, peanuts, soya and broad beans in aluminium foil bags.

Product Categories: 17
Exclusions from scope: None

Date of Evaluation 01 April 2020
Certificate Issue Date 24 April 2020
Re-Evaluation Due Date: From 16 March 2021 to 13 April 2021
Certificate Expiry Date 25 May 2021

This certificate supersedes all other certificates bearing this certificate number with earlier certificate issue dates.
If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact tellus@brcglobalstandards.com
Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity

AUDITOR NUMBER
176200

Authorised by

UKAS PRODUCT CERTIFICATION
0005

This certificate remains the property of
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

HC SGS BRC FOOD issue 8 0919

Certificate CN17/20491.00
External CertificateF01HACCP1700027

The management system of

Suzhou Youi Group Co., Ltd./ Suzhou Youi Foods Co., Ltd.

Registration Address: Eastern Side of Puzhuang Avenue, Linhu Town, Wuzhong District, Suzhou city, Jiangsu Province, P.R. China
Production Address: Eastern Side of Puzhuang Avenue, Linhu Town, Wuzhong District, Suzhou City,Jiangsu Province, P.R. China

has been assessed and certified as meeting the requirements of

GB/T 27341-2009 Hazard analysis and critical control point (HACCP) system - General requirements for food processing plant
GB 14881-2013 National food safety standard General hygienic regulation for food production
Supplementary requirements 1.0 for hazard analysis and critical control point (HACCP) system certification

For the following activities

The scope of registration appears on page 2 of this certificate

Further clarifications regarding the scope of this certificate and the applicability of HACCP requirements may be obtained by consulting the organization

This certificate is valid from 02 August 2020 until 01 August 2023 and remains valid subject to satisfactory surveillance audits.
Re certification audit due before 19 June 2023
Issue 2. Certified with SGS since 02 August 2017

Multiple certificates have been issued for this scope
The main certificate is numbered CN17/20491.00

Authorised by

中国认可
管理体系
MANAGEMENT SYSTEM
CNAS C033-M

SGS-CSTC Standard Technical Services Co., Ltd
16F Century YuHui Mansion, No. 73 Fucheng Road, Beijing 100142
t +86(0)10 6845-6699 f +86(0)10 6845-8121
The certification information can be verified on the web site of Food and Agricultural Products Certification of the People's Republic of China www.cnca.gov.cn/ywzl/rz/spncp/

Suzhou Youi Group Co., Ltd./ Suzhou Youi Foods Co., Ltd.

GB/T 27341-2009 Hazard analysis and critical control point (HACCP) system General requirements for food processing plant
GB 14881-2013 The national food safety standard General hygienic regulation for food manufacture
Hazard analysis and critical control point (HACCP) system certification supplementary requirements 1.0

This is a multi-site certification
Additional site details are listed on subsequent pages

Issure:2

Detailed scope

Site 1:Production of roasted peas & nuts (including peanuts, edamame, black soybean, yellow soybean) , fried peas & nuts (including peas, broad bean)& fried rice in combined workshop (2F, 3F, 4F)
Site2:Production of roasted peas & nuts (including peanuts, edamame, black soybean, yellow soybean) and fried peas & nuts (including peas, broad bean) in combined workshop (1F, 2F)

Additional facilities

Suzhou Youi Group Co., Ltd.
Business Registration Address: No.15, Dongyuan Road, Jinting Town, Wuzhong District,Suzhou City, Suzhou city, Jiangsu Province, P.R. China
Business Operation Address: No.15, Dongyuan Road, Jinting Town, Wuzhong District,Suzhou City, Suzhou city, Jiangsu Province, P.R. China

中国认可
管理体系
MANAGEMENT SYSTEM
CNAS C033-M

Certificate CN17/20546

This is to certify that

Suzhou Youi Foods Co., Ltd.

No.15 Dongyuan Road, Jinting Town, Wuzhong District, Suzhou City,
Jiangsu Province, 215111, P. R. China

SITE CODE 1508094

has been assessed and certified as meeting the requirements of

Global Standard for Food Safety

Issue 8: August 2018

Achieved Grade B

Audit Programme: Announced

For the following activities

Roasting, frying (if necessary), coating, flavouring and packing of roasted and coated peas, peanuts, soya and broad beans in aluminium foil bags or plastic jars.

Product Categories: 17

Exclusions from scope: None

Date of Evaluation 24 March 2021

Certificate Issue Date 06 May 2021

Re-Evaluation Due Date: From 16 March 2022 to 13 April 2022

Certificate Expiry Date 25 May 2022

This certificate supersedes all other certificates bearing this certificate number with earlier certificate issue dates.

If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

Visit brcdirectory.com to validate certificate authenticity

AUDITOR NUMBER
21144

Authorised by

UKAS PRODUCT CERTIFICATION
0005

This certificate remains the property of
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

HC SGS BRC FOOD issue 8 1020

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3004673522	Suzhou Youi Foods Co.,Ltd	No. 15 Dongyuan Highway, Jintingzhen Wuzhong, Suzhou, Jiangsu, 215111, CN	No. 15 Dongyuan Highway, Jintingzhen Wuzhong, Suzhou, Jiangsu, 215111, CN

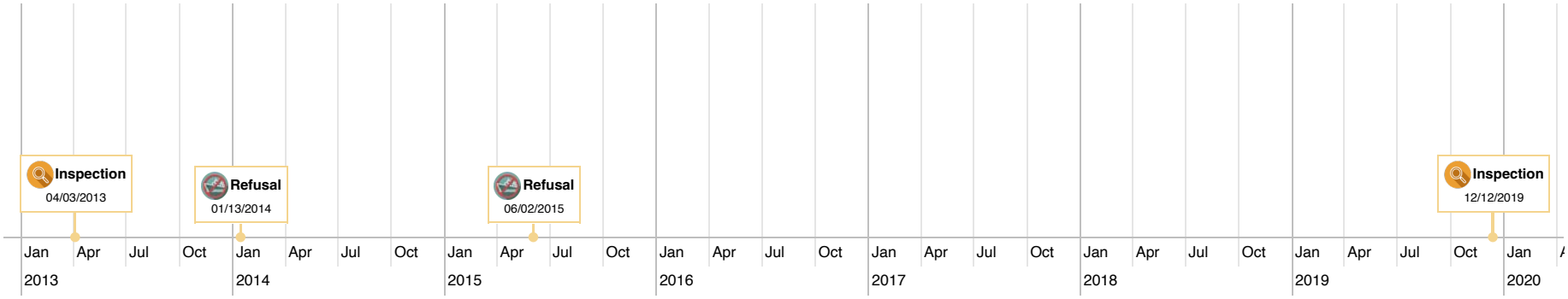
FEI Number
3004673522

Firm Name
Suzhou Youi Foods Co.,Ltd

Firm Address
No. 15 Dongyuan Highway, Jintingzhen Wuzhong
Suzhou, Jiangsu 215111
China

FDA Actions Timeline

Display Filter: Inspections ☑ Compliance Actions ☐ Recalls ☐ Refusals ☑



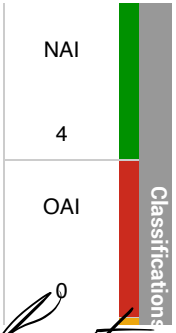
3004673522 – Suzhou Youi Foods Co.,Ltd

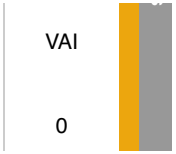
Inspections

Inspections	Classifications
2	4

Inspection Classifications by Fiscal Year
Fiscal Years: 2013 - 2020

Inspection Classifications by Type
Fiscal Years: 2013 - 2020





Inspections Details

Inspection ID	Inspection End Date	Project Area	Product Type	Classification
1119841	12/12/2019	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI
1119841	12/12/2019	Foodborne Biological Hazards	Food/Cosmetics	NAI
829710	04/03/2013	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI
829710	04/03/2013	Foodborne Biological Hazards	Food/Cosmetics	NAI

3004673522 – Suzhou Youi Foods Co.,Ltd

Inspections Citations Details

No data found for the selected firm

3004673522 – Suzhou Youi Foods Co.,Ltd

Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

Fiscal Years: 2009 - 2022

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004673522 – Suzhou Youi Foods Co.,Ltd

Recalls

Recalled Products by Classification
Fiscal Years: 2012 - 2022

No data found for the selected firm

Recall Events by Status
Fiscal Years: 2012 - 2022

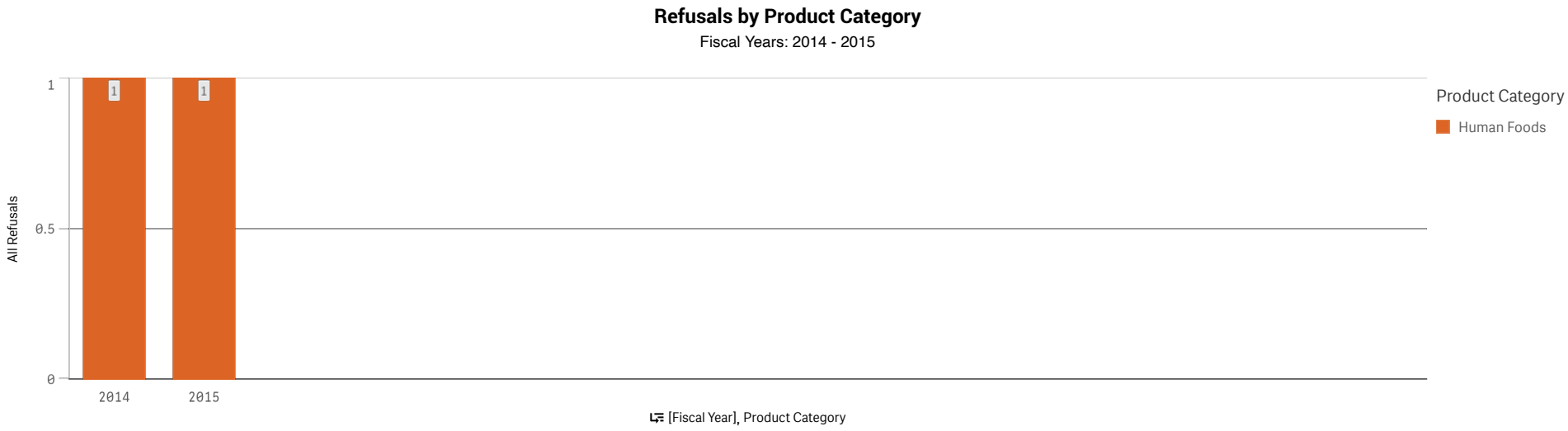
No data found for the selected firm

Recalls Details

No data found for the selected firm

3004673522 – Suzhou Youi Foods Co.,Ltd

Import Refusals



Import Refusals Details

Product Code and Description	Refused Date	Refusal Charges	Shipment ID
03FGE07 \ RICE CRACKERS	06/02/2015	251,3421,34...	N44-6015283-5/3/1/
07AGT99 \ BAKED SNACK FOOD, N.E.C.	01/13/2014	251,3421,34...	DP4-0714709-0/2/1/

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.

No Import Alerts data found for the selected firm.

3004673522 – Suzhou Youi Foods Co.,Ltd

Warning Letters

- The search results below should be reviewed to determine whether the firm is directly or indirectly referenced in the Warning Letter.
- Only Warning Letters issued in the last 5 years are displayed. For more information see Warning Letters.

No Warning Letters data found for the selected firm.

Caveats:

- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated weekly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact the Division of Freedom of Information about what materials may be available in electronic reading rooms or inquire about other datasets that would satisfy your needs.
- Compliance data provide information on a subset of the actions used by the FDA to bring firms into compliance, specifically data pertaining to Warning Letters, Seizures, and Injunctions. The compliance actions disclosed include only finalized and completed actions and are primarily used in the domestic arena.
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click here.