UNITED SAFETY AGENTS

FSVP

COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

THE RAISIN COMPANY (PTY) LTD.

Name of Foreign Supplier

GOLDEN AND THOMPSON RAISINS

Name of Product

AUGUST 15, 2021

Date of Initial Verification / Reverification

AUGUST 16, 2022

Date of FSVP Plan Expiration

VERIFICAITON COMPLETE | APPROVED FOR IMPORT | CLOSE MONITORING SUGESTED

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: The Raisin Company (Pty) Ltd.

Product: Golden and Thompson Raisins | Industrial Use

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

Review Start: July 04, 2021 Review End: Aug. 16, 2021

UNITED STATES CODE *of* FEDERAL REGULATIONS

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

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

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

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21 C.F.R. §1.500–§1.514

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

- ☒ **§1.500.** What Definitions Apply to This Subpart?
- ☒ **§1.501.** To What Foods Do the Requirements in This Subpart Apply?
- ☒ **§1.502.** What Foreign Supplier Verification Program *(FSVP)* Must I Have?
- ☒ **§1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- ☒ **§1.504.** What Hazard Analysis Must I Conduct?
- ☒ **§1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- ☒ **§1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- ☐ **§1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- ☒ **§1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- ☒ **§1.509.** How Must the Importer Be Identified at Entry?
- ☒ **§1.510.** How Must I Maintain Records of My FSVP?
- ☐ **§1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good 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 final pages for substantiation of the FSVP QI's / PCQI's qualifications and certifications.

Supplier: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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: The Raisin Company (Pty) Ltd. FDA FFR: 16959172394

Manufacturing Address: Plot 1187 Mainroad FDA FEI: 3004694785

City: Kakamas Province/Territory: Northern Cape, 8873 Country: South Africa

Office Address: Noagspaai

City: Kakamas Province/Territory: Northern Cape, 8873 Country: South Africa

Phone Number: +27 54 441 0200 Email Address: nicolene@theraisinco.co.za

Name *of* Representative*(s)*: Nicolene Maritz Title: QA / QC

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

Agent/QI Name: Claudio Innocenti Signature: Claudio Innocenti

Title: Partner & Preventive Controls Qualified Individual. Date: Aug. 16, 2021

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

Title: Preventive Controls Qualified Individual. Date: Aug. 16, 2021

SUMMARY *of* REVIEW

Details *of* Product(s)	*Is foreign supplier expected to implement controls for*			**Comments**
	Biological Hazards	**Chemical Hazards**	**Physical Hazards**	
Golden and Thompson Raisins. Bulk, intended for use by industrial customer.	☐ Yes ☐ No ▣ *Undetermined*	☐ Yes ☐ No ▣ *Undetermined*	☐ Yes ☐ No ▣ *Undetermined*	Verified & Approved.
Includes	☐ FSVP Importer	☐ FSVP Importer	☐ FSVP Importer	—
01) Golden Raisins. 02) Thompson Raisins.	☐ Disclosure	☐ Disclosure	☐ Disclosure	See Addendum.
	☐ 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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REGISTER *of* SUBSTANTIATING DOCUMENTS

HAZARD ANALYSIS

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

NOTES The Raisin Company (Pty) Ltd.'s HACCP Plan received.
Dated: May 14, 2021
Version: No. MD.17B_04
Prepared By: E Klinkenberg
CCP(s): 2. In-line Earth Magnets, and Metal Detector.
The Raisin Company (Pty) Ltd.'s Allergen Control Policy received.
Dated: February 01, 2019.

ON-SITE AUDIT

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

NOTES The Raisin Company (Pty) Ltd.'s FSSC 22000 V5 Audit Report received.
Dated: December 04, 2020.
Re-audit Due Date: December, 2021.
Audit Grade: No major or critical non-conformities identified.
Number of Minor Non-conformities: 2. with corresponding corrective actions noted.
Note: On-site audit report was not relied upon to approve this foreign supplier.

SAMPLING OR TESTING RESULTS

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

NOTES Certificate of Analysis received from supplier.
Dated: December 17, 2020.
Tested for: Natural toxins.
Dated: April 2020.
Tested for: Mycotoxins (Aflotosin B1, Ochratoxin A, Sulphur Dioxide, Pesticides, and biological pathogens) Laboratory: PathCare Reference Laboratory, Microchem, and PPECB.
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: July 04, 2021.
Completed by: Nicolene Maritz.
The Raisin Company (Pty) Ltd.'s Traceability and Recall Plan and Cleaning and Sanitation Plan received.
Dated: February 01, 2019 and June 05, 2013 respectively.
Food Safety and Food Hygiene Standards of Regulated Agricultural Products for Export received.
Dated: September 2007.
Implementation Records: Cleaning, Staff Food Safety Training, and Fumigation & Pest Control received.

PRODUCT LABELING

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

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

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to 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: The Raisin Company (Pty) Ltd.

Product: Golden and Thompson Raisins | Industrial Use

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

Review Start: July 04, 2021 Review End: Aug. 16, 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

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

HACCP PLAN / HARPC PLAN

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

ON-SITE AUDIT RESULTS

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

LABORATORY TESTING RESULTS

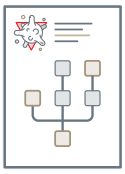
- ☑ if positive results are returned
- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☐ on an annual basis
- ☑ on a per-batch/shipment basis
- ☑ Chemical ☑ Biological
- ☐ *other:*

FDA REGISTRATION

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

FACILITY LICENSE

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



RECALL PLAN

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

PRODUCT LABEL

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

QUALIFICATIONS

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

IMPLEMENTATION RECORDS

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

FSVP QUESTIONNAIRE

- ☑ 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.

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Supplier: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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
January 05, 2005.	IMPORT REFUSAL Product Code: 20AGH10 Refusal Charge: 249.
August 14, 2008.	IMPORT REFUSAL Product Code: 22HAH05 Refusal Charge: 249.
January 22, 2009.	IMPORT REFUSAL Product Code: 20AGH10 Refusal Charge: 249.
July 21, 2010.	IMPORT REFUSAL Product Code: 20BFT10 Refusal Charge: 249.
December 01, 2010.	IMPORT REFUSAL Product Code: 20BGH10 Refusal Charge: 2920.
December 02, 2010.	IMPORT REFUSAL Product Code: 20BGH10 Refusal Charge: 238.
February 14, 2011.	IMPORT REFUSAL Product Code: 20AGT10 Refusal Charge: 249.
February 28, 2012.	IMPORT REFUSAL Product Code: 20AFT10 Refusal Charge: 249.
March 02, 2012.	IMPORT REFUSAL Product Code: 20BGH10 Refusal Charge: 249.
March 02, 2012.	IMPORT REFUSAL Product Code: 20BGH10 Refusal Charge: 3721.
June 19, 2012.	IMPORT REFUSAL Product Code: 20AGT10 Refusal Charge: 3721.
June 20, 2012.	IMPORT REFUSAL Product Code: 20AGT10 Refusal Charge: 3721.
June 11, 2013.	FDA FACILITY INSPECTION Inspection ID: 838677. Results: Voluntary Action Indicated. Act/CFR Number: 21 CFR 110.10(b)(1). Suitable outer garments. Suitable outer garments are not worn that protect against contamination of food, food contact surfaces, and food packaging materials. Act/CFR Number: 21 CFR 110.10(b)(6). Failure to wear . Failure to wear hair nets and hair restraints where appropriate. Act/CFR Number: 21 CFR 110.20(b)(4). Floors, walls and ceilings. The plant is not constructed in such a manner as to allow floors to be adequately cleaned and kept clean and kept in good repair. Act/CFR Number: 21 CFR 110.37(b)(3). As source of contamination. Plumbing constitutes a source of contamination to food. Act/CFR Number: 21 CFR 110.37(e). Running water at suitable temperature. Hand-washing facilities lack running water of a suitable temperature.
July 13, 2020.	Search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.
	RECOMMENDATION: The Raisin Company (Pty) Ltd.'s FDA compliance history is less than ideal. FSVP Importer should closely scrutinize all products sourced by this supplier, as well as closely monitor supplier's compliance with FDA.

Covers: The Raisin Company (Pty) Ltd. FEI: 3004694785 Date: Aug. 16, 2021

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

Supplier: The Raisin Company (Pty) Ltd.

Product: Golden and Thompson Raisins | Industrial Use

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REVISION LOG *for* FSVP PLAN

Version No.	Date *of* Change	Description *of* Revision
No. 01	Aug. 16, 2021	Product and supplier underwent initial FSVP verification.

Supplier: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 2021

ADDENDUM

NOTE

Labeling Requirements

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

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

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

Food Allergen Labeling and Consumer Protection Act

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

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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

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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

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Produce Safety
ALLIANCE

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ASSOCIATION OF FOOD & DRUG OFFICIALS
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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

Supplier: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

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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: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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

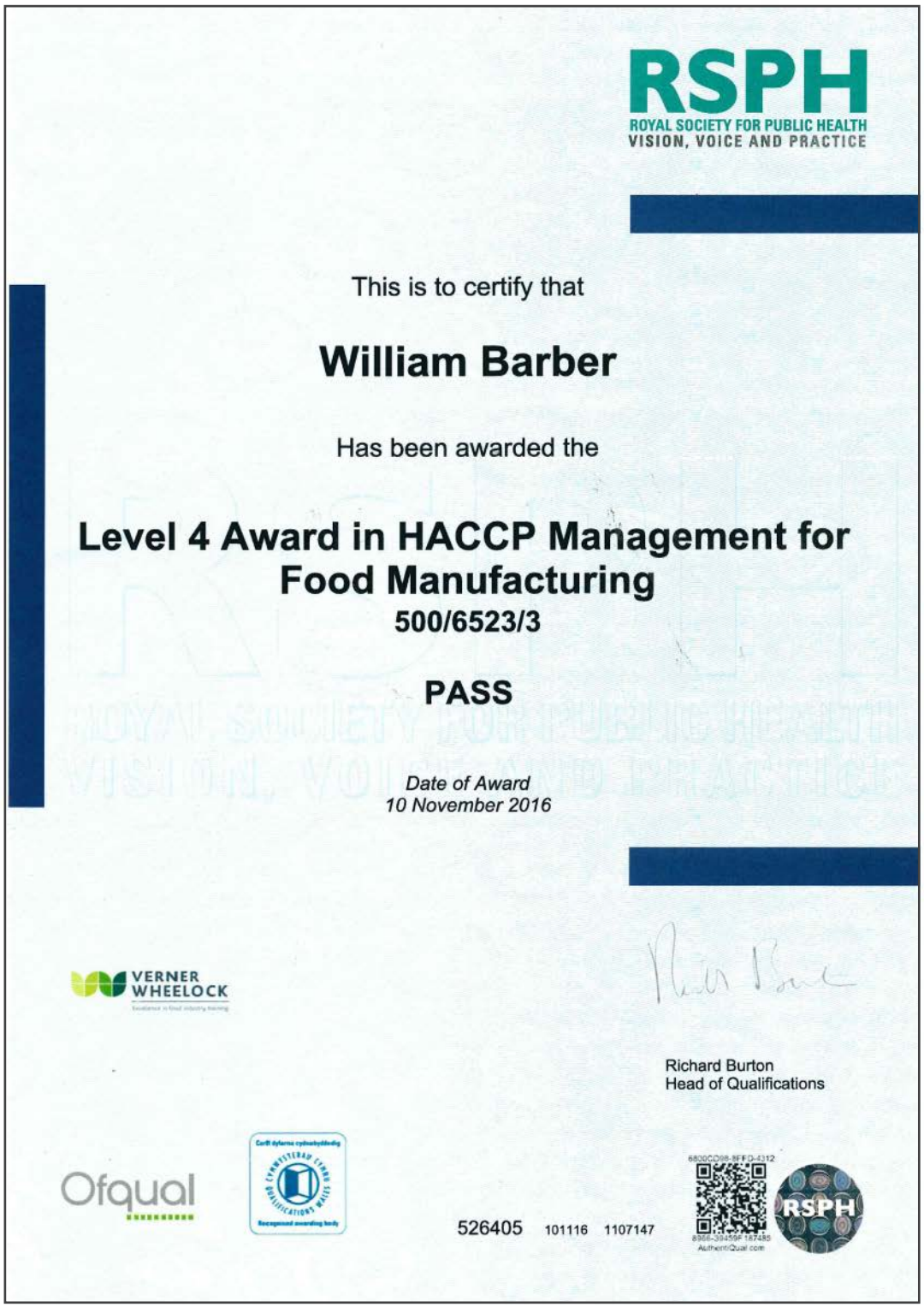
AFDO

Certificate # 917b0241

Supplier: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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

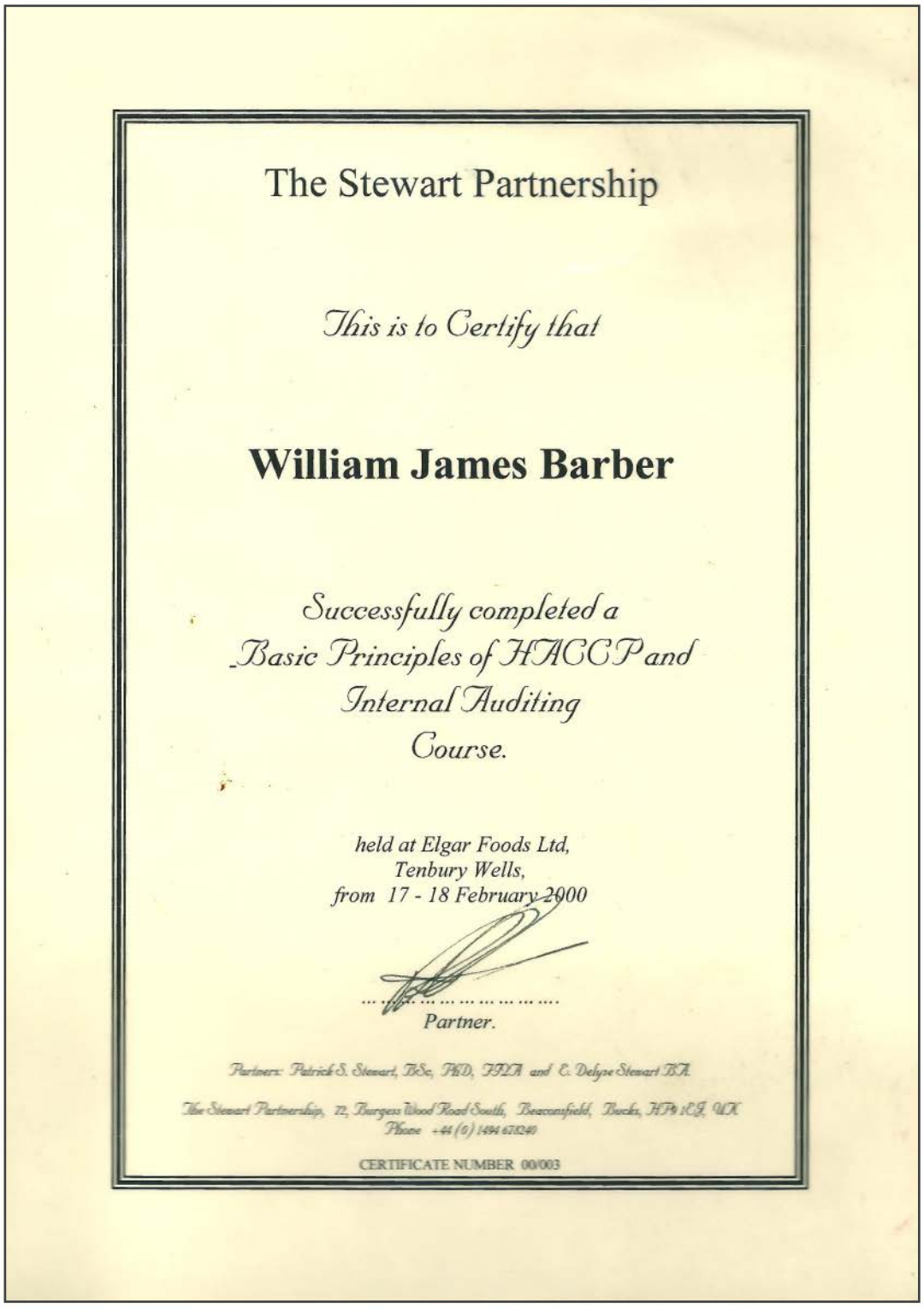
526405 101116 1107147

RSPH

Supplier: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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, FIFST and C. 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: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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

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: The Raisin Company (Pty) Ltd. Product: Golden and Thompson Raisins | Industrial Use

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 04, 2021 Review End: Aug. 16, 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.

HACCP Plan

CCP No..	Process Step	hazard	CCP description	Critical limits, targets or target levels	Monitoring				Corrective action	verification	records
					what	how	frequency	who			
OPRP 1	Inline Earth Magnets	Physical	Pieces of metal from supplier or machinery could end up in the final products	No magnetic metal shavings in the product	Magnets after hand picking belt	Physical inspection and cleaning of the magnets	Every eight hours	Appointed personnel	Magnet inspected and cleaned after every shift	Magnet cleaning checklist	
CCP 1	Metal detector	Physical	Pieces of metal from supplier or machinery could end up in the final products	No metal in the product	Metal Detector	Approved metal test pieces are used to monitor	Every 2 hours	Appointed personnel	Box inspected if alarm sounds	Metal detector checklist	

Traceability and Recall

1. PURPOSE

To outline the content and format requirements for identification and caution labels attached to products and to outline the procedure for responding to a recall of potentially unsafe Company product; to prevent or minimize the possible harm to the consumer from the recalled product.

2. SCOPE

This procedure applies to all food products processed by The Raisin Company.

3. RESPONSIBILITIES

The FSMS Team Leader with the FSMS Team is responsible for initiating and overseeing product recalls and ensuring their adequate implementation and effectiveness.
FSMS Team Leader is responsible for determining the scope of the recall and segregation and testing of recalled product to determine proper disposition.
FSMS Team Leader is responsible for communicating information on Company product recalls to regulatory authorities and to the customer/consumer.

4. DEFINITIONS

Recall – Remove a food product from the point of use because it may cause health problems or possible death. Food manufacturers or distributors typically issue recalls, which may be based on internal or external findings (e.g., consumer complaints). A product recall may also be known as a "product withdrawal".

5. PROCEDURE

5.1 TRACEABILITY

- The following diagram is used to outline the traceability procedure.

Information Recorded		**Record**
Product Ordered Supplier Quantity	**Raw Material/Packaging received**	Intake Document number
	↓	
	Processing	Processing Records
	↓	
Product batch number allocated; indicating date of production, product and recipe used, quantity produced	**Packaging**	Processing Records
	↓	

Product batch, quantity, best before dates and date of manufacture	**Ambient Storage**	Receipt into Store Records Stock entered into PC Indicated on actual Packaging
	↓	
Date of despatch, Driver Quantity of Units distributed, best before dates and date of Manufacture	**Distribution of final product**	Despatch records Batch records

- Other information, such as cleaning and sanitation and equipment maintenance are available and can be referred to when necessary in terms of traceability.

5.2 RECALL

- On receipt of a complaint or notification of an incident of unsafe product, the FSMS Team Leader will immediately request all the details as laid out in the Customer Compliant Procedure, including the production code.
- All Production records concerned with the manufacture of suspect product will be drawn and a full traceability carried out in order to determine the process parameters concerned with suspect stock.
- The FSMS Team Leader, in conjunction with Management, will advise all customers to place all suspect products "On Hold" until further notice and enlistment.
- The Retention sample will be drawn from stock and sent away for analysis as per the type of incident, i.e.: Microbiological, allergenic or chemical. Visual object complaints will be dealt with in-house or sent to an appropriate laboratory for source material determination if this can not be handled in-house.
- Appropriate action on any raw materials or processing equipment, etc. must be instituted immediately by rejecting raw materials or stopping Production until the situation has been corrected.
- Any other suspect stock remaining on site in raw, intermediate or final product form, must also be placed "On Hold" until investigation onto the root causes of failure have been determined.
- Any product needing to be destroyed will be done by an approved contractor who can supply a certificate to the affect that product has been destroyed in a socially responsible manner.
- Mock recall will be carried out once per year in order to test the system.

- The FSMS Team Leader will select a product batch at random. It will then be tested as to how much product can be recalled at any one time and over what length of time.
- All incidences of recall and mock recall must be presented at Management Review meetings and FSMS Plan Review meetings.
- The recall committee is made up of the following personnel:

Recall Committee	
	Contact: Edwin Klinkenberg
	Contact: Nicolene Maritz

- The FSMS Team Leader is the only person authorized to deal with the media in the event that this becomes necessary.
- Enlistment of stocks will be handled at National level and the Department of Health notified only in the case of pathogenic contamination, complaints with serious side effects and illness resulting in hospitalization or death due to product consumption.

6. REFERENCES

- Food Safety Manual
- Procedures and Documents
- MD.08C_02– Management Review
- PD.02 – PD.12– Production and Process Control
- MD.25_02– FSMS Plan Review

7. RECORDS

- AD.15B-_02 - Recall Checklist
- All communications regarding recalls

.....
Approved by E Klinkenberg

Allergen Control Policy

The Raisin Company is a raisin packaging company for export market.

The Raisin Company are providing Raisin Products to our clients that are processed and packed through a systems complying with SANS 10330:2007 and SANS 10049:2011 to ensure that our products is safe for use and meet the highest quality standards."

The Raisin Company acknowledges that the control of allergens is important in order to protect the consumer. This policy will assist The Raisin Company to understand in general how to identify and declare all food allergens, and the ingredients that are of concern to consumers in company processes. The objective of the policy is to accurately identify and control allergens in Raisin Processing Process.

The Raisin Company recognises that for consumers with food allergies and food intolerances, it is vital that they are fully informed about the nature and contents of the foods they are buying.

True food allergies are reproducible adverse reactions to a particular food that involves the immune system. Virtually all known food allergens are proteins; they can be present in the food in large amounts and often survive food processing conditions. Allergies are characterised by the rapid release of chemicals in the body that cause the symptoms of the allergic reactions, which can occur within minutes or up to an hour or more after ingestion.

Whilst almost any food protein can cause an allergic reaction in some people, the most common food allergens are peanuts, nuts, milk, egg, fish and shellfish, soya wheat and sesame which does not form part of The Raisin Companies Food Processing Process.

Some Raisins contains SO_2. If Sulphur dioxide is present at levels above 2000 ppm in the final product, it will be declared as an allergen. Sulphur dioxide dissipates over the life of a product. Cooking of 5 – 7 minutes will also reduce ± 200 ppb SO_2 to below the 2000 ppm allergen level.SO_2 will be monitored via The Raisin Companies Quality Control and HACCP Program

If the factory uses any of the mentioned ingredients or Sulphur Dioxide above 2000 ppm is present in product, and cross contamination cannot be prevented, all products produced on the same equipment must be labelled with a "may contain traces of Sulphur Dioxide (SO_2)" or "manufactured in a factory which uses SO2."

The Raisin Company will indicate clearly whether allergens are present in the factory at any stage, or if allergens are present in a specific manufacturing line. This information will appear in the product specifications.

This Allergen Control Policy will be communicated throughout the company and will be reviewed at least annually.

REFERENCES:

- Proposition 65 - Interpretive Guideline No. 2012-02 - Consumption of Sulfur Dioxide in Dried Fruits (Attachment MD-A)

- Regulations governing the Labeling and advertising of foodstuffs : R2034 & R146(Attachment MD-B 1 and 2)
- Labels get Teeth (Attachment MD-C)
- Food Industry Guide to the Voluntary Incidental Trace Allergen labelling Program(Allergen Bureau)

.....

Approved by E Klinkenberg

Lot Code

1. Explanation

The Raisin Company uses the following information to form the Lot Code.

ED – is the reference to all containers

21 – this would be the year the container is worked and shipped in

001 – this number is allocated in sequence from our shipment list/production schedule, meaning as containers are sold and allocated to clients, the information is entered on our shipment list/production schedule and the last 3 numbers are allocated according to this

2. Description/Example

ED21/001

.....

Approved by E Klinkenberg

FSSC 22000 V5

AUDIT REPORT (CII)

The Raisin Company (Pty) Ltd

03-04/12/2020

Organization profile	
Registered legal name	The Raisin Company (Pty) Ltd
Registration	2002/019845/07
Location	Property 1187, Marchand, Northern Cape, South Africa, 8873
Contact person	Nicolene Maritz, Nicolene@theraisinco.co.za 054 441 0200
General description of audited organization	The organization, The Raisin Company (Pty) Ltd, is located in the Northern Cape Province of South Africa and is focused on the storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry. The company was registered as a legal entity in 2002.
Seasonal activities	No seasonal activities

Head Office (where appropriate)	
Registered legal name	Not applicable
Trading name(s)	Not applicable
Registration	Not applicable
Location	Not applicable
Contact person	Not applicable
Number of sites	Not applicable
Head office functions	Not applicable

Off-site Activities (where appropriate)	
Registered legal name	Not applicable
Trading name(s)	Not applicable
Registration	Not applicable
Location(s)	Not applicable
Contact person	Not applicable
Activities at locations	Not applicable

Multi-sites (where appropriate)

Registered legal name	Not applicable
Trading name(s)	Not applicable
Registration	Not applicable
Location(s)	Not applicable
Contact person	Not applicable
Activities at locations	Not applicable

Audit scope	
Food category	Category CII – Food production
Scope statement	The storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry.
Exclusions (when appropriate)	No exclusions to scope
Verification of the scope statement	The scope statement is appropriate.

Audit details	
Certificate number	FS – 8175/20
CB Name and office location	QSCert – South Africa (a division of SAGAP) 3 Buchu Close, Plattekloof 3, Cape Town, 7500, Western Cape, South Africa
Audit language	English/Afrikaans

Audit team		
Name 1 (role)	Jacques Siebrits (Lead Auditor)	
Name 2 (role)	-	
Name 3 (role)	-	
Audit objective	To determine conformity of the management system with standard and legislation requirements.	
Audit criteria	FSSC 22000 ver. 5 ISO 22000:2018 ISO/TS 22002-1:2009 additional FSSC 22000 requirements.	
Audit type	☐**Stage 2** ☒**Surveillance** ☐**Recertification**	☐**Surveillance (UA)** ☐**Recertification (UA)** ☐**Transition**
Audit Complexity	☒**Standalone FSSC 22000 audit** ☐**Combined/Integrated with other standards -** **Provide details:**	
Audit dates, times and locations (where applicable)	Audit date 1: 03.12.2020 Time: 8:30-17:30 Audit date 2: 04.12.2020 Time: 8:30-17:30 Property 1187, Marchand, Northern Cape, South Africa, 8873	

Audit program and plan	
Audit program	Uploaded document.
Deviation from audit program	No or minor deviations from audit program.
Audit plan	Uploaded document.
Deviation from audit plan	No deviations from audit plan.

Audit details previous audit	
Audit type	1st Surveillance audit
Audit date	24-26.06.2019
CB conducting audit	QSCert – South Africa (a division of SAGAP)
Closure of NC's from previous Audit	The results of the last audit of this system have been reviewed, any nonconformity identified during previous audits has been corrected and the corrective action continues to be effective.
Significantchangessincelast audit	No major changes occurred since the last audit.

Executive summary	
Audit summary	Food quality and safety management system is implemented in place and effective. The management system documentation demonstrated conformity with the requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. The organization has demonstrated effective improvement of its management system and is capable of achieving its policy objectives, as well as the intended results of the respective management system. The organization has demonstrated the establishment and tracking of appropriate key performance objectives and targets and monitored progress towards their achievement. The internal audit program has been fully implemented and demonstrates effectiveness as a tool for maintaining and improving the management system. The management review process demonstrated capability to ensure the continuing suitability, adequacy and effectiveness of the management system. Throughout the audit process, the management system demonstrated overall conformance with the requirements of the audit standard.
Conformation that audit objectives have been fulfilled	Audit objectives have been fulfilled.
Unresolved issues	No unresolved results from the audit findings.

Summary of audit findings	
# Critical nonconformities	No non-conformities identified.
# Major nonconformities	No non-conformities identified.

# Minor nonconformities	CAR 1 Minor Statement of Non-Conformity: The auditor that conducted internal audits was not impartial to the processes audited. Requirement: Clause 9.2.2. of the ISO 22000 standard requires the internal auditor be impartial to processes of the company to be audited. Objective evidence: The internal auditor was the food safety team leader who was not impartial to several processes that were subjected to internal audit in 2020. CAR 2 Minor Statement of Non-Conformity. The company did not consistently record all cleaning activities. Requirement: Clause 11.5 of the ISO/TS 22002/1 standard requires that sanitation programs shall be monitored at frequencies established by the company. Objective evidence: Monthly Cleaning was not consistently recorded per the pre-scribed Monthly.

Audit recommendation			
Initial certification	**Yes**☐	**No**☐	**Not applicable**☐
Continue certification	**Yes**☒	**No**☐	**Not applicable**☐
Re-certification	**Yes**☐	**No**☐	**Not applicable**☐

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
4	**Context of the organization**	☒	☐	
4.1	Understanding the organization and its context	☒	☐	
4.2	Understanding the needs and expectations of interested parties	☒	☐	
4.3	Determining the scope of the food safety management system	☒	☐	
4.4	Food safety management system	☒	☐	

Summary:
The facility was situated in an agricultural region in the North West of South Africa, named Marchand, near Kakamas. The company was a family-owned business with the owners based in Germany. The company employed 12 permanent staff and processed approximately 6 000 tons of seedless raisins for export between end February and early December each year. The packing facility only operated on a double shift basis for 3 months of the year.
Internal and External issues were addressed in company document, COTO log, Form 004, issue 2020. Internal issues included lead times to produce safe and quality products, financial health and direction of the company, adequate resources, skilled workforce may with many years of experience, current production space deemed adequate, cash flow tight due to drop in exports due to the Covid-19 pandemic. Internal parties were identified as staff, management and directors.
External issues included significant competition in the area, directors based in Germany and facilitated marketing of the product, which was mainly exported, good relations between employees and management, volatility of the rand amongst others. External parties were identified as customers, suppliers, regulatory bodies (PPECB and others), local authorities and external service providers.
The company SWOT Analysis was included in document, SWOT Analysis, Rev 00, date 2020. Strengths included industry experience and knowledge, financial strength, skilled staff, strong relationships with customers, marketing based overseas. Weaknesses, Control over pesticide residues in final product as raw material is sourced from a number of farmers, potential risk of tampering Opportunities, New markets, growing demand for the product, dried seedless raisins. Threats; competition in the marketplace with product from Turkey, long term impact of the current pandemic, economic situation in South Africa.
The scope of the company food safety and quality management system was defined as "The storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry" No scope exclusions.
The company documented detailed policies and procedures, and these were included in the FSMS Manual, MD.17C, Version 05. Documentation were compiled and authorized by the Food Safety Team Leader and the MD, E Klinkenberg.
The audit verified that the company FSMS were adequately detailed and documented per the requirements of the FSSC 22000 standard, version 5.

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
5	**Leadership**	☒	☐	
5.1	Leadership and commitment	☒	☐	

5.2	Policy	☒	☐	
5.3	Organizational roles, responsibilities and authorities	☒	☐	

Summary:
Management Responsibility was described in doc. no. MD.07 A_3 dated 021/05/2018. The company Food Safety Policy, MD.01_06, dated 05/01/2020 was in place, signed by E Klinkenberg, dated 05/01/2020. The policy was communicated to staff during annual induction training and visually displayed. The policy indicated a commitment by top management to produce safe and legal products that conform to customer requirements. The company Food Safety Policy included a commitment to producing product conforming to legal, quality, safety and customer specifications was included in the policy.
Measurable objectives, document AD.23_01, date issued 14/10/2014, as set by top management included the following for 2020:
•Customer Satisfaction – 99%
•Supplier Performance – 95%
•Staff competency – 90%
•Customer complaints less than - 5%
•Food Safety and Legal Compliance 100%
•Rejects/returns from customers: max. 5% of deliveries
The responsibilities and authority were defined in the Organigram doc.no. MD.11, Version 06, revision date 30/06/2017. The responsibilities and authority were verified for the following staff, Susanna Meyer, document controller, appointment letter was on file and dated 05/06/2018. Food Safety Team leader, Nicolene Maritz (Food Safety Team Leader/Admin. Manager) her responsibilities included conducting food safety meetings, internal auditing of procedures and practices amongst various others, also verified the responsibilities for Joelanda Bock (Food Safety team member) and Arno Pietersen (Factory Manager and member of the food Safety Team). An Organigram was also in place to detail the reporting structure of the Food Safety Team members, doc. no. MD03_11, ver. 0, 07/01/2019.
Management appointed a Food Safety Team, the FSTL plus 10 members representing all the different departments in the company. The food safety team was trained in Understanding FSSC 22000 by SA G.A.P. in 2017. Training certificates were on file. The food safety team met quarterly.
Processes and process parameters were defined in the process flow diagram, verified process flow diagram to produce raisins as per document PD.02, Version 09 during the site walk. Processes included receiving of raisins (dried by farmers in the area), inspection, grading, storage, fumigation, stem removal, shakers, vacuum cap stem removal, laser sorting, oiling of raisins, filling into plastic liners in boxes, metal detection of packaged raisins and palletizing of cartons amongst others. All steps in the process were included in the flow diagram.

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
6	**Planning**	☒	☐	
6.1	Actions to address risks and opportunities	☒	☐	
6.2	Objectives of the food safety management system and planning to achieve them	☒	☐	
6.3	Planning of changes	☒	☐	

Summary:
The company SWOT Analysis was included in document, SWOT Analyses, Rev 00, date 2020. Strengths included industry experience and knowledge, financial strength, skilled staff, strong relationships with customers, marketing based overseas. Weaknesses, Control over pesticide residues in final product as raw material is sourced from several farmers, potential risk of tampering Opportunities, New markets, growing demand for the product, dried seedless raisins. Threats; competition in the marketplace with product from Turkey, long term impact of the current pandemic, economic situation in South Africa.
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•Customer Satisfaction – 99%
•Supplier Performance – 95%
•Staff competency – 90%
•Customer complaints less than - 5%
•Food Safety and Legal Compliance 100%
•Rejects/returns from customers: max. 5% of deliveries
Changes were adequately managed as per the company Planning Methodology procedure, doc. no. MD.10-_02, rev. 02 dated 02/03/2020. Changes were documented per a Change Management Record, doc. no. MD.10B_01, rev. 01, dated 02/03/2020. Changes were authorized by the FSTL or the MD. There were no major changes in 200 that management considered to be documented per the procedure.

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
7	**Support**	☒	☐	
7.1	Resources	☒	☐	
7.2	Competence	☒	☐	
7.3	Awareness	☒	☐	
7.4	Communication	☒	☐	
7.5	Documented information	☒	☐	

Summary:
The facility was very well maintained, the surrounding environment did not pose any visible threat to food safety. Areas around the buildings were paved with concrete, well sloped with drains to collect storm water.
The process flow was logical and did not pose a risk to possible cross contamination. Equipment was purpose built for the preparation and packing of raisins in 10Kg plastic bags in cartons for export.
Working and storage space was adequate, and this was visually confirmed.
Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand

towels at the entry to the production facilities and toilets. Signs were posted for correct hand washing methods.
The company documented a Training Policy per doc. no. PSD.21_01, ver. 01, dated 08/01/2018. The policy addressed requirements for training of staff in food safety, operation of equipment, cleaning and sanitizing amongst other topics. Training events were recorded per the Training Log, doc. no. PSC. 06B_03, ver. 03, dated 12/11/2014. Verified the following training activities at the time of the audit: Training in Personal Hygiene and Food Safety to 44 employees (permanent and seasonal) om 03/04/2020 by the FSTL. This included training on preventative measure related to Covid-19. Further training of 44 staff members staff by service provider Seal's Health Care in Covid-19 on 15/06/2020.Training of 12 permanent employees in foreign matter control on 25/02/2020 by the FSTL. Competency following training was determined through question and answer. All employees trained passed the individual tests.
The food safety team leader had 7 years' experience with the company, the general manager 20 years and other members of the food safety team between 10- and 20-years' experience with the company.
The company documented detailed communication procedures per doc. no. MD08_01, rev. 2, dated 14/04/2015 which included internal and external communication. Internal communication included e-mail notifications, telephonic notifications, memorandums and letters. External communication policies were also addressed in document MD08_01, Rev 02, these included suppliers, customers and statutory and regulatory bodies.
Document Control: All documents included revision numbers, unique document numbers, issue dates, review dates and was listed in the document distribution register, document MD23A_04. The company document control policy was illustrated in document MD22_04, version 8, review date 01/01/2018.
A Master list of Documents was in place per doc. no. ML.02, version 9 dated October 2020. Records were maintained in good order for a period in line with the shelf life of the product. Electronic protection, etc. Request for document changes were actioned per doc. no. MD21B, ver. 3, dated 04/04/2015. A Distribution register for documents was in place per doc. no. MD 23A_04, rev. 05 dated October 2020.

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
8	**Operation**	☒	☐	
8.1	Operational planning and control	☒	☐	
8.2	Prerequisite programs (PRPs)	☐	☒	
8.3	Traceability system	☒	☐	
8.4	Emergencypreparednessandresponse	☒	☐	
8.5	Hazard control	☒	☐	
8.6	Updating the information specifying the PRPs and the hazard control plan	☒	☐	
8.7	Control of monitoring and measuring	☒	☐	
8.8	Verification related to PRPs and the hazard control plan	☒	☐	
8.9	Controlofproductandprocess nonconformities	☒	☐	

Summary:

CAR 2 Minor

Statement of Non-Conformity.

The company did not consistently record all cleaning activities.

Requirement:

Clause 11.5 of the ISO/TS 22002/1 standard requires that sanitation programs shall be monitored at frequencies established by the company.

Objective evidence:

Monthly Cleaning was not consistently recorded per the pre-scribed Monthly Cleaning Record.

The company was certified in terms of R638, requitements for a food premises, by the ZF Mgcawu District Municipality in the North West of South Africa. Certificate no. BK 16/2020/03, date issued 24 March 2020.

Production was planned to take into account customer orders and anticipated orders for a calendar year. Processes and process parameters were defined in the process flow diagram, Verified the process flow diagram to produce raisins as per document PD.02, Version 09 during the site walk. Processes included receiving of raisins (dried by farmers in the area), inspection, grading, storage, fumigation, stem removal, shakers, vacuum cap stem removal, laser sorting, oiling of raisins, filling into plastic liners in boxes, metal detection of packaged raisins and palletizing of cartons amongst others. All steps in the process were included in the flow diagram. The flow diagram was signed off by the food safety team.

The company documented PRP's per the requirements of the ISO/TS 22002-1: 2009 standard.

The company documented PRP's per the requirements of the SO/TS 22002-1: 2009 standard.
The company Supplier Approval Programme was detailed in procedure, Control of Suppliers, doc. no. QAD. 16A_06, last revised 10/01/2020. An Approved Supplier list was in place, doc. no. AD.19_07, last revised 01/05/2020. Primary producers were evaluated on pesticide residue levels i.e., pesticide spray application records and if registered chemicals were used, this included supplier questionnaires.
Oil supplier, Southern Oil, was certified to FSSC 22000 by Pro Cert, certificate number 14994-62, valid to 23/09/2023. Verified the COA for High Olenic Sunflower oil batch no. 120287F16 at the

time of the audit. Expiry date was 13/0/2021.
Plastic liners (direct food contact used in carton boxes) were supplied by Corruseal Western Cape (Pty) Ltd. Certified to FSSC 22000 by SGS, certificate no. ZA 19/210282 valid to 29/06/2021.
Suppliers of raisins completed a Supplier Quality Assurance Statement, doc. no. QAD.16B_02, dated 12/01/2015. Verified record for supplier J.G du Plessis, questionnaire completed 23/03/2020.
It was expected of suppliers to be registered in terms of R707, Standards related to food safety for agricultural products of plant origin, Act. 119 of 1990. Verified registration of the following suppliers:
Soetap Trust, registration no. FS 105352 issued 24/01/2020, DJ Theron, registration no. FS 105443 issued 04/02/2020, Sandkop Plase, registration no. FS 105601, issued 25/02/2020. All suppliers were audited by the PPECB in 2020 in terms of the requirements of R707.
Suppliers pesticide spray records were annually reviewed by the FSTL.
Pest Control was documented in a procedure, doc. no. CSFD.11 ver. 9A, dated 01/02/2019. Pest control activities were conducted internally by employee Frans Draai. Frans was trained in fumigation of raisins and pest control by the Pest Control Industries Academy, certificate issued 29 November 2017, assessor was Johan Fourie, qualified tutor. The site map depicting bait stations and monitoring stations was on file, doc. no. CSFD.13B, ver. 06, dated 03/03/2018.
The latest weekly pest control inspection records were verified for 29/10, 0/11, 12/11 and 19/11/2020 at the time of the audit. PCO Frans Draai inspected the rodent boxes (5 inside and 10 outside the facility) for evidence of activity, checking of walls and roofs and bird activity. Results of inspections was recorded on the Pest Control Register, doc, no. CSFD .13A, version 07 dated 25/06/2018.
Rodent bait used in boxes outside was Maxforce Gel (reg. no. N-AR0584, Namibia). Detection bait used in boxes inside the facility was Coopers Bait Blox.
There were also 7 EFK's installed in the facility and weekly inspection of these were recorded per record no. QAD.02_03, dated 0/02/2013. Verified records completed for 12/10, 19/10, 26/10, 2/11, 09/11 and 16/11 at the time of the audit. Annual service of the EFK's and replacement of UV tubes was conducted by Gordonia Verkoelingsdienste
Frans was also responsible for fumigation activities using only registered fumigant Pybutherine (reg. no. L4629) as per Act 36 of 1947.
The fumigation records were verified for June 2020 – October 2020, application used the Fogger, product used PY4 T4 Lite (Pybutherine), conducted by Frans Draai. The MSDS was verified for PY T 4 Lite, revision date 01 April 2014, Rev 1.
No pest activity was noticed during inspection of the site and building at the time of the audit.
The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all activities scheduled. Cleaning register on file was, doc CSFD.02_05, last revised 12/01/2015. The register was for daily inspection of all equipment after daily cleaning. Verified cleaning inspection for 01/10 – 31/10/2020. The monthly cleaning of the building (walls floors amongst others) was however not recorded per Cleaning Register CSFD.0105, dated 12/01/2015 developed for that purpose.
The company implemented a pre-start-up inspection which was recorded per document Cleaning Register Factory, doc. no. CSED.02_07, dated 27/06/2019. Verified record completed for 12/09/2019 at the time of the audit.
A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, all chemicals used were SANAS approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning chemicals)

Maintenance activities were well documented as per procedure Maintenance and Calibration, document MDD.01_05, Rev 06, date issued 10/08/19, and activities scheduled as per document Daily Machinery Maintenance Register, doc. no. MMD.02_04 last revised 28/06/2013 and included corrective and preventative maintenance activities. Maintenance Job Cards (doc. no. MMD.07, ver. 05, dated 27/06/2019) were verified for:

Conveyor belt no. 2 replaced by J. Bok on 12/11/2020.Hand sort conveyor belt bearing replaced 13/11/2020. Maintenance of Laser sorters and the metal detector was outsourced to suppliers of the equipment. J. Bok was the maintenance supervisor on site. Job cards included sign off on cleaning and sanitizing of the area following maintenance activity in the area.

The lubricant used, Strub Magic Grease USDA H 1 & H2 1-2, MSDS on file and indicated that the product was food grade. Food grade grease supplied by Blue Chip Lubricants and the licenced manufacturer was Q8 Oils.

All relevant aspects were considered as per the company Hygiene policies doc. no. PSD.01A,

revised 08/02/2017. Hand cleaning instructions, notification of management in cases of illness, wearing of protective clothing when entering production and storage areas and the prohibition of wearing of jewellery. A Personal Hygiene Checklist was in place. doc. no. PSC.08, ver. 06B, dated 12/03/2017. Verified the record completed dated 27/11/2020.A Daily Health Status Questionnaire, doc. no. PS3.03A_05A, dated 08/04/2020 was implemented to check staff for symptoms of Covid-19. Verified record completed on 27/11/2020

Visitor's questionnaire on file explaining the applicable hygiene rules and notification of communicable diseases.

Canteen facilities were provided for all staff members for eating food and these facilities were physically segregated from production and storage areas, these included male and female ablutions facilities.

All staff members in production and storage areas donned clean protective clothing, these included hair nets, mop caps, overalls and closed shoes. No buttons/ pockets above waste line were noted.

Medical Screening was conducted externally. A Health Status Questionnaire was in place, doc. no. PSD.03A_04. Verified for W. Waterboer, completed on 08/04/2020.

Control of cross contamination of product by micro was verified through testing. Verified the following testing conducted by the company:

Aflatoxin and Ochratoxin A analysis conducted by PPECB (SANAS accredited T0248)13/06; COA dated 13/06/2020 was verified, product Raisins batch ED20/152. Residues detected were Aflatoxin < 0.83 ppb, Total Aflatoxin < 0.83 ppb, Ochratoxin < 0.26 ppb.

Final product micro analysis conducted by Microchem (SANAS accredited T0393) on batch ED20/152, COA dated 13/05/2020, analysed for E. coli ND, Total Coliforms ND, Total Coliform ND. Salmonella ND. TVC = 350 TVC/g, Listeria ND per 25gall with-in specification.

Hand swabs conducted by Pathcare (SANAS accredited T0498) for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND.

Equipment swabs conducted by Pathcare SANAS accredited T0498) for micro contamination, COA dated 01/03/20209 was verified, E. coli and total Coliforms ND on sorting belt.

Water analysed by Pathcare (SANAS accredited T0498) for micro contamination, COA dated 05/11/2020 was verified, E. coli ND and total coliforms ND.

Allergen cross-contamination was deemed highly unlikely as the products did not contain any allergens except SO2 which was indicated on the product packaging, the final product was also analysed for SO2, i.e., Raisins, batch ED20/203, analysed by Microchem (SANAS accredited T0393) for SO2 content, COA dated 04/11/2020 was verified, result 560.9 ppm, within specification of 2 000 ppm max.

Foreign Matter: The company had two Laser scanners in place to detect foreign matter in raw material (raisins) and to remove such foreign matter before packing of the final product. Verified the following: Helius 640 Laser Sorting Machine and LS 9000 Laser sorting machine were calibrated by the supplier, Torma Sorting Solutions on 15/01/2020. The sorting machines had capability to detect wooden sticks, staples, glass, bolts, nuts, cigarette buts amongst other foreign objects. The Helius 640 Laser sorting machine was verified daily, and test results recorded per doc. no. MMD.12, rev. 01, dated 12/06/2015. Checked record completed for 23 November 2020.

The company further had metal detection installed which was identified as CCP 1. The critical limits were identified as 5.5 mm stainless steel, 6.0 mm ferrous and 3.0 mm non-ferrous. The sensitivity of the metal detector was verified every two hours. The sensitivity of the metal detector was verified every two hours and results recorded per record, Metal Detector Testing no. QAD.15_03B, reviewed11/03/2013 to monitor the CCP. Verified records dated 13/11/2020 to 27/11/2020. Test pieces used were, 3.0 mm ferrous, 5.5 S/S; 6.0 mm ferrous. The Metal detector, S/N F5557, model Fortress Phantom, calibration by J-Pak verified calibration per service report no. 2545 dated 04/03/2020.

The company also had a rare earth magnet installed after sorting to remove metal from the product having conducted a hazard analyses. The rare earth magnet, Model MG-701) was supplied BMSC Engineering with certificate dated 06/10/2017 that certified the strength of the magnet. The strength was verified by BMSC Engineering on 27 October 2020; readings between 4 270 and 4 460 gauss. Verified the Magnet Register, doc. no. MMD.13A_01 dated 27/06/2019 completed for 22/07/2019 and 02/08/2019 and 27/11/2020.

Procedures in place for the management of the waste, Waste Disposal doc. no. CSFD.04A, version 3 dated 11/04/2016. Waste was generated from the raw material, through processing as well as the general waste and packaging waste. At the time of the audit, there was no evidence to indicate that the storage and handling of the waste practices would cause a potential

contamination risk. Organic waste was disposed of as fodder, waste packing material was collected by a contractor, liquid waste was treated and pumped to an evaporation pond.
All waste containers were clearly marked and physically segregated from production and storage areas.
Production waste containers were emptied daily and sanitized.
A Waste Removal Register was in place, doc. no. CSFD.04B_5, dated 12/01/2015. Verified records for waste removed 02 to 30 November 2020 at the time of the audit.

The company Traceability system was described in procedure Traceability and Recall, doc. no. AD.15A_02, last revised 20/11/2014. Traceability was based on a batching system for each production day. Outer cartons were marked with unique batch numbers per production date, batch numbers on the final product was adequately traceable on the production records up to receiving of the raw materials. The company tested its traceability system at least annually for effectiveness as part of the annual mock recall, the latest traceability test was conducted on 27/05/2020, the product was OR Medium Choice grade raisins, batch number ED 20/152. Total cartons produced 1 800 x 10Kg, 1 800 cartons of batch ED 20/152 were shipped on the MSC Ajaccio on 23 May 2020 to customer Sarl Tegimex in Algiers. Verified all related documentation at the time of the audit related to raisins used into the production of this consignment and packaging used.

The company Emergency preparedness procedure, Document MD15A, Version 03, revised 26/03/2020, Emergency situations included: Fire, Vehicle accidents, Power outage, Water leak, Pandemics, Sabotage and Flooding amongst others. The Emergency Contact List, doc. no. AD.27, ver. 05, dated 01/07/2019 was on file. The same document was applicable to a recall and included the contact number of the certification body, QS Cert. The procedure included guidelines to be followed in each type of emergency situation.

Emergency drills were to be completed annually to ensure that the system was effective, the latest emergency drill was completed on 24/02/2020 and an Emergency Activity Log, doc. no. MD15B ver. 2 dated 22/07/2015 was completed at the time of the drill. The emergency simulated was a severe water leak.

The company had information on hand related to legislation and regulations that were applicable to the packing of raisins. This included the Foodstuffs and Cosmetic Act (Act 54 of 1972) and related regulations**,** Act no. 119 of 1990 related to agricultural products of plant origin.
An Organigram was also in place to detail the reporting structure of the Food Safety Team members, doc. no. MD03_11, ver. 0, 07/01/2019. Management appointed a Food Safety Team, the FSTL plus 10 members representing all the different departments in the company. The food safety team was trained in Understanding FSSC 22000 by SA G.A.P. in 2017. Training certificates were on file. The food safety team met quarterly.

Requirements for final product was contained in final product specifications that identified/included storage conditions, targets groups, vulnerable groups and potential product misuse. Verified the company final product specification and labelling for Golden Raisins, document QAD.10, Ver. 10C, dated 12/11/2019. The intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000, E. coli <10 per gram, Salmonella and S. aureus absent in 25g, Aflatoxin < 2ppb, Ochratoxin < 5 ppb, heavy metals: lead max. 0.1 ppm, Cadmium < 0.05 ppm, Mercury < 0.03 ppm, Arsenic < 1.0 ppm per SA regulations for heavy metals in foodstuffs.

Raisins used unto the product was obtained from suppliers with registration to R707, Standards related to food safety for agricultural products of plant origin.

The only other ingredient used into the product was pure sunflower oil that was obtained from a supplier, Southern Oil, with FSSC 22000 certification, certificate valid to 23/09/2023.

Packaging was acquired from Corruseal Western Cape (Pty) Ltd certified to FSSC 22000 by SGS, certificate valid to 29/06/2021.

The company documented a detailed HACCP study as per Doc No MD.17C, Version 05, revision date 08/02/2016, the likelihood and severity of hazards were identified, acceptable levels recorded, hazard specified, one CCP identified as metal detection, no OPRPs identified.

Hazards included the following:

•E. coli, Listeria, Salmonella

•SO2 (<2000ppm)

•MRL exceedance as per the Agricultural Standards Act requirements

•Foreign objects (zero tolerance)

•Fumigation residue exceedance (Pybutherine 44 lite, (Reg. no. L4629)

•Metal contamination

•Heavy metals for oil used (ingredient/processing aid)

Processes and process parameters were defined in the process flow diagram, verified process flow diagram to produce raisins as per document PD.02, Version 09 during the site walk. Processes included receiving of raisins (dried by farmers in the area), inspection, grading, storage, fumigation, stem removal, shakers, vacuum cap stem removal, laser sorting, oiling of raisins, filling into plastic liners in boxes, metal detection of packaged raisins and palletizing of cartons amongst others. All steps in the process were included in the flow diagram. The flow diagram was signed off by the food safety team.

The Hazard analyses conducted by the food safety team was documented per doc. no. MD19A_08, last revised 26/06/2018. A Hazard analyses matrix was used to evaluate the severity of each identified hazard, doc. no. MD.19B_2.

Significant hazards were identified using a risk assessment model whereby significant hazards were identified considering the severity and likelihood that each hazard posed to the consumer. The significant hazards were then subject to the OPRP/ CCP decision tree, doc. no. MD.17A version 5, whereby differentiation was made between CCPs and OPRPs since CCPs were in-line processes that provide real time monitoring results and OPRPs were not generally managed using in-line processes that provide real time monitoring results.

The following OPRP and CCP was identified: OPRP1: Rare earth magnet after the sorting process. The hazard was identified as metal from equipment upstream in the process. The rare earth magnet, Model MG-701) was supplied BMSC Engineering with certificate dated 06/10/2017 that certified the strength of the magnet. The strength was verified by BMSC Engineering on 27 October 2020; readings between 4 270 and 4 460 gauss. Verified the Magnet Register, doc. no. MMD.13A_01 dated 27/06/2019 completed for 22/07/2019 and 02/08/2019 and 27/11/2020.

The CCP identified, CCP1; Metal detection, the hazard was identified as metal in the final product. The critical limits were identified as 5.5 mm stainless steel, 6.0 mm ferrous and 3.0 mm non-ferrous. Accuracy of test pieces certified by JPak, certificate no. J1500045 dated 09/05/2018.

The sensitivity of the metal detector was verified every two hours and results recorded per record, Metal Detector Testing no. QAD.15_03B, reviewed11/03/2013 to monitor the CCP. Verified records dated 13/11/2020 to 27/11/2020. Test pieces used were, 3.0 mm ferrous, 5.5 S/S; 6.0 mm ferrous.

The company conducted a HACCP plan review at least annually or when automatic triggers occurred, the HACCP plan review meeting conducted on 14/02/2020 was verified, discussion points included FSSC audit scheduled for June/July, new raisin intake season, calibration and communication planning for verification testing.

Calibration was included in the procedure Maintenance and Calibration, doc. no. MDD.01_05, last revised 30/12/2014 and records were verified for the following:

Metal detector, S/N F5557, model Fortress Phantom, calibration by J-Pak verified calibration per service report no. 2545 dated 04/03/2020.

Rare earth magnet, the strength was verified by BMSC Engineering on 27 October 2020; readings between 4 270 and 4 460 gauss.

Helius 640 Laser Sorting Machine and LS 9000 Laser sorting machine were calibrated by the supplier, Torma Sorting Solutions on 15/01/2020. The sorting machines had capability to detect wooden sticks, staples, glass, bolts, nuts, cigarette buts amongst other foreign objects.

Scales were calibrated by Scales Incorporated (SANAS cert no. CM/18/180C), verified scale with serial number UWE 10144, date of calibration 18/09/2020.

The company conducted verification of:

a) Scale verification was done once per week per doc. no. MMD.10, ver. 01, last revised 12/01/2015. Verified verification records for 02, 09, 16 and 23 November 2020.

b) The Helius 640 Laser sorting machine was verified daily, and test results recorded per doc. no. MMD.12, rev. 01, dated 12/06/2015. Checked record completed for 23 November 2020.

Further verification methods included the Internal Audits, pesticide residue analysis on the grapes and final product, heavy metal analysis on the final product as well as constant SO2 analysis.

Records inspected of verification activities included:

•Raisins, batch ED20/203, analysed by Microchem (SANAS accredited T0393) for SO2 content, COA dated 04/11/2020 was verified, result 560.9 ppm, within specification of 2 000 ppm max.

•Aflatoxin and Ochratoxin A analysis conducted by PPECB (SANAS accredited T0248)13/06; COA dated 13/06/2020 was verified, product Raisins batch ED20/152. Residues detected were Aflatoxin < 0.83 ppb, Total Aflatoxin < 0.83 ppb, Ochratoxin < 0.26 ppb.

•Final product micro analysis conducted by Microchem (SANAS accredited T0393) on batch ED20/152, COA dated 13/05/2020, analysed for E. coli ND, Total Coliforms ND, Total Coliform ND. Salmonella ND. TVC = 350 TVC/g, Listeria ND per 25gall with-in specification.

•Final product heavy metal analysis conducted on batch by Pathcare (SANAS accredited T0498), COA dated 07/02/2020. Results were for Lead = 0 ppm, Cadmium = 0.001 ppm, Mercury = 0.006 ppm, Arsenic = 0.005. All results were with-in specification.

•Hand swabs conducted by Pathcare (SANAS accredited T0498) for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND.

•Equipment swabs conducted by Pathcare SANAS accredited T0498) for micro contamination, COA dated 01/03/20209 was verified, E. coli and total Coliforms ND on sorting belt.

•Water analysed by Pathcare (SANAS accredited T0498) for micro contamination, COA dated 05/11/2020 was verified, E. coli ND and total coliforms ND.

Water analysed for heave metals by Pathcare (SANAS accredited T0498). Results: Cadmium = 0, Chromium = <0.027 ppm, Lead < 0.017ppm, Mercury < 0.003 ppm.

•MRL, Pesticide residue analysis by Microchem (SANAS accredited T0393), COA dated 24/08/2020, product Batch 20/214, result for Piperomyl butoxide of 0.12 ppm and Boscalid of 0.16 ppm was with-in specification.

The company non-conformance and corrective action procedure, doc. no. QAD.36, ver 1, dated 11/04/2016, included recording of corrective actions, identifying the root cause of non-conformances and verifying the effectiveness of corrective action taken to prevent recurrence. The company developed a document, Corrective Action Report, doc. No. QAD.13B, ver. 04, dated 02/01/2015 for recording and investigating each incident of non-conformance. Non-conformances were summarized with corrective action per the Non-conformance and Corrective Action Log, doc. No. QAD.13C_02, dated 12/01/2015. The latest CARs received included:

NCR no 20/003, document QAD.13B, ver. 04, date issued 13/05/2020 and was related to a customer complaint from Marsch Importhandels - GmbH, product Golden Raisins, the complaint was about poor wrapping on cartons on pallets that arrived at the customer. The root cause was identified as poor wrapping of the pallets at The Raisin Company. Corrective action decided on was to re-train the employees that wrapped the pallets. The NCR was signed off by Nicolene Maritz, the FSTL

ISO 22000:2018		Conform*		Remark
Clause	**Requirement**	**Yes**	**No**	**If No – detail NC reference Justify "not applicable" clauses**
9	**Performance evaluation**	☒	☐	
9.1	Monitoring, measuring, analysis and evaluation	☒	☐	
9.2	Internal audit	☐	☒	
9.3	Management review	☒	☐	

Summary:
CAR 1 Minor
Statement of Non-Conformity:
The auditor that conducted internal audits was not impartial to the processes audited.
Requirement:
Clause 9.2.2. of the ISO 22000 standard requires the internal auditor be impartial to processes of the company to be audited.
Objective evidence:
The internal auditor was the food safety team leader who was not impartial to several processes that

were subjected to internal audit in 2020.

Records inspected of verification activities included:

•Raisins, batch ED20/203, analysed by Microchem (SANAS accredited T0393) for SO2 content, COA dated 04/11/2020 was verified, result 560.9 ppm, within specification of 2 000 ppm max.

•Aflatoxin and Ochratoxin A analysis conducted by PPECB (SANAS accredited T0248)13/06; COA dated 13/06/2020 was verified, product Raisins batch ED20/152. Residues detected were Aflatoxin < 0.83 ppb, Total Aflatoxin < 0.83 ppb, Ochratoxin < 0.26 ppb.

•Final product micro analysis conducted by Microchem (SANAS accredited T0393) on batch ED20/152, COA dated 13/05/2020, analysed for E. coli ND, Total Coliforms ND, Total Coliform ND. Salmonella ND. TVC = 350 TVC/g, Listeria ND per 25gall with-in specification.

•Final product heavy metal analysis conducted on batch by Pathcare (SANAS accredited T0498), COA dated 07/02/2020. Results were for Lead = 0 ppm, Cadmium = 0.001 ppm, Mercury = 0.006 ppm, Arsenic = 0.005. All results were with-in specification.

•Hand swabs conducted by Pathcare (SANAS accredited T0498) for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND.

•Equipment swabs conducted by Pathcare SANAS accredited T0498) for micro contamination, COA dated 01/03/20209 was verified, E. coli and total Coliforms ND on sorting belt.

•Water analysed by Pathcare (SANAS accredited T0498) for micro contamination, COA dated 05/11/2020 was verified, E. coli ND and total coliforms ND.

Water analysed for heave metals by Pathcare (SANAS accredited T0498). Results: Cadmium = 0, Chromium = <0.027 ppm, Lead < 0.017ppm, Mercury < 0.003 ppm.

•MRL, Pesticide residue analysis by Microchem (SANAS accredited T0393), COA dated 24/08/2020, product Batch 20/214, result for Piperomyl butoxide of 0.12 ppm and Boscalid of 0.16 ppm was with-in specification.

Customer complaints were recorded per a Complaints Log, doc. No. AD.20B_02, dated 25/04/2014. The latest customer complaints log was investigated per NCR no 20/003, document QAD.13B, ver. 04, date issued 13/05/2020 and was related to a customer complaint from Marsch Importhandels - GmbH, product Golden Raisins, the complaint was about poor wrapping on cartons on pallets that arrived at the customer. The root cause was identified as poor wrapping of the pallets at The Raisin Company. Corrective action decided on was to re-train the employees that wrapped the pallets. The NCR was signed off by Nicolene Maritz, the FSTL. The company had only received this one complaint during 2020.

The company internal audit procedure, document MD.28, Version 02, date issued 20/12/2017, revised 27/06/2018, indicated that the entire Food Safety Management System will be audited on an annual basis as a minimum. For the purpose the auditor used an Internal Audit Checklist doc. no. MD.22B_7 which included all the clauses of the FSSC22000 standard to be audited. All audits were scheduled as per document MD.22_10, Version 10, dated 02/07/2018. The internal audit vs. the ISO 22000 standard conducted on 08/04/2020 was verified, the audit was conducted by Nicolene Maritz, the FSTL, she was trained in internal auditing as per competency certificate dated 30/10/2012, certificate number IABB022. However, she was not independent of the processes and documents that were audited.

The company documented a detailed management review procedure as per Doc no: MD. 09B, ver. 5, dated 04/07/2016. Inputs included, internal/external audit results, training needs, and effectiveness of CCP monitoring procedures, review of corrective actions, product disposals, HACCP plan verification results and customer and consumer complaints amongst others.

The latest management review meeting minutes, per record no. D.08B, ver. 03, dated 01/09/2019 was dated 27/03/2020. Inputs to the meeting were per the requirements of the above-mentioned procedure.

Outputs to the management review included the upgrade of the FSMS in terms of FSSC version 5, implementation of preventative action to address the potential impact of Covid-19, further upgrade of certain floor areas in the facility, installation of a new scanner for raisins, installation of a new oiling machine for oiling off raisins before packing, upgrade of shakers and acquisition of a new truck

The company conducted management review meetings at least annually.

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
10	**Improvement**	☒	☐	
10.1	Nonconformity and corrective action	☒	☐	
10.2	Continual improvement	☒	☐	
10.3	Update of the food safety management system	☒	☐	

Summary:

The company non-conformance and corrective action procedure, doc. no. QAD.36, ver. 1, dated 11/04/2016, included recording of corrective actions, identifying the root cause of non-conformances and verifying the effectiveness of corrective action taken to prevent recurrence. The company developed a document, Corrective Action Report, doc. No. QAD.13B, ver. 04, dated 02/01/2015 for recording and investigating each incident of non-conformance. Non-conformances were summarized with corrective action per the Non-conformance and Corrective Action Log, doc. No. QAD.13C_02, dated 12/01/2015.
The latest CARs received included:
NCR no 20/003, document QAD.13B, ver. 04, date issued 13/05/2020 and was related to a customer complaint from Marsch Importhandels - GmbH, product Golden Raisins, the complaint was about poor wrapping on cartons on pallets that arrived at the customer. The root cause was identified as poor wrapping of the pallets at The Raisin Company. Corrective action decided on was to re-train the employees that wrapped the pallets. The NCR was signed off by Nicolene Maritz, the FSTL.
Evidence of continual improvement included the following: upgrade of the FSMS in terms of FSSC version 5, implementation of preventative action to address the potential impact of Covid-19, further upgrade of certain floor areas in the facility, installation of a new scanner for raisins, installation of a new oiling machine for oiling off raisins before packing, upgrade of shakers and acquisition of a new truck.
The company conducted a HACCP plan review at least annually or when automatic triggers occurred, the HACCP plan review meeting conducted on 14/02/2020 was verified, discussion points included FSSC audit scheduled for June/July, new raisin intake season, calibration and communication planning for verification testing.

* indicate compliance (Yes), non-conformance (No), nonconformities to be detailed in nonconformity table;

ISO/TS 22002-1:2009		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify "not applicable" clauses
4	**Construction and layout of buildings**	☒	☐	

Summary:
The facility was situated in a farming area with no obvious contamination risks identified and purpose built for the production and packing of raisins. The perimeter of the site was fenced in and access was controlled by a security guard.
The site was well maintained and the surrounding areas well-tended. Good housekeeping was maintained for wooden bins stored outside in the yard. The areas around the building was paved and sloped away from the building to facilitate flow of rainwater away from the building.

5	**Layout of premises and workspace**	☒	☐	

Summary:
Space inside the facility was adequate. Walls in good hygienic condition and floors were sloped and in good condition. The building fabric did not pose a contamination risk to the product and was well maintained, constructed of easy to clean non-absorbent materials. Ceilings, and overhead fixtures were made of non-absorbent and easy to clean materials.
The final sorting and packing area were segregated from the preparation area (initial sieving, laser

sorting and washing of grapes) by ISO panel walls. Doors were kept closed and there were no openings observed through which pests could gain entrance to the facility. Door openings were fitted with plastic strip curtains.
Equipment was stored off the floor to facilitate cleaning and inspection and the flow in production was logical with no cross over points.
The equipment used was constructed of stainless steel and the conveyors in the processing area were constructed of hard plastic. Equipment was installed off the floor to facilitate cleaning and hygiene practices.
Ablution facilities were physically segregated from production and storage areas. Sufficient hand washing stations at strategic places, taps leading to production facilities were non-hand operated.
No On-site laboratory.
No temporary structures or vending machines on site.
Storage areas were segregated from production areas, raisins received from suppliers were stored in wooden bins, materials were stored on pallets. Final products were stored on treated pallets and away from walls in the final product warehouse from where it was dispatched on trucks to the port in Cape Town for loading into containers and shipment.
Cleaning chemicals were stored in a locked room.

6	**Utilities – air, water, energy**	☒	☐	

Summary:
There was no obvious contamination risk from distribution routes for utilities.

Water used in the facility was potable and was analysed by Pathcare (SANAS accredited T0498) for micro contamination, COA dated 05/11/2020 was verified, E. coli ND and total coliforms ND. Water was filtered and treated with ozone before storage in locked storage tanks for use in the facility. There were no use of non-potable water in the facility. Wastewater from the factory was disposed of the local municipality.
There was no boiler on site and no chemicals other than cleaning chemicals and chemicals used for fumigation which were stored in separate locked rooms. MSDS's were on hand for all chemicals.
There was natural ventilation in the facility which was aided by extraction fans in the ceiling of the building. Ventilation was deemed adequate to remove odours and prevent dampness in the facility.
No gases were used in direct contact with the food product.
Lighting provided was sufficient and visually confirmed. All lamps were protected to mitigate a contamination risk to the product. Glass/Hard plastic inspections were also carried out at defined intervals.

7	**Waste disposal**	☒	☐	

Summary:
Procedures in place for the management of the waste, Waste Disposal doc. no. CSFD.04A, version 3 dated 11/04/2016. Waste was generated from the raw material, through processing as well as the general waste and packaging waste. At the time of the audit, there was no evidence to indicate that the storage and handling of the waste practices would cause a potential contamination risk. Organic waste was disposed of as fodder, waste packing material was collected by a contractor, liquid waste was treated and pumped to an evaporation pond.
All waste containers were clearly marked and physically segregated from production and storage areas.
Production waste containers were emptied daily and sanitized.
A Waste Removal Register was in place, doc. no. CSFD.04B_5, dated 12/01/2015. Verified records for waste removed 02 to 30 November 2020 at the time of the audit.

8	**Equipment suitability, cleaning and maintenance**	☒	☐	

Summary:
The product contact surfaces were constructed of stainless steel and hard plastic.
The equipment used for the processing was constructed of stainless steel.
All equipment used was purpose designed and facilitated the cleaning process by allowing easy access to equipment i.e., access under, inside and around.
Ductwork and piping were neat. No dead ends observed.

Maintenance activities were well documented as per procedure Maintenance and Calibration, document MDD.01_05, Rev 06, date issued 10/08/19, and activities scheduled as per document Daily Machinery Maintenance Register, doc. no. MMD.02_04 last revised 28/06/2013 and included corrective and preventative maintenance activities. Maintenance Job Cards (doc. no. MMD.07, ver. 05, dated 27/06/2019) were verified for:

Conveyor belt no. 2 replaced by J. Bok on 12/11/2020.Hand sort conveyor belt bearing replaced 13/11/2020. Maintenance of Laser sorters and the metal detector was outsourced to suppliers of the equipment. J. Bok was the maintenance supervisor on site. Job cards included sign off on cleaning and sanitizing of the area following maintenance activity in the area.

The lubricant used, Strub Magic Grease USDA H 1 & H2 1-2, MSDS on file and indicated that the product was food grade. Food grade grease supplied by Blue Chip Lubricants and the licenced manufacturer was Q8 Oils.

The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all activities scheduled. Cleaning register on file was, doc CSFD.02_05, last revised 12/01/2015. Re register was for daily inspection of all equipment after daily cleaning. Verified cleaning inspection for 01/10 – 31/10/2020. The monthly cleaning of the building (walls floors amongst others) were however not recorded per Cleaning Register CSFD.0105, dated 12/01/2015 developed for that purpose.

A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, all chemicals used were SANAS approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning chemicals)

9	**Management of purchased materials**	☒	☐	

Summary:
The company Supplier Approval Programme was detailed in procedure, Control of Suppliers, doc. no. QAD. 16A_06, last revised 10/01/2020. An Approved Supplier list was in place, doc. no. AD.19_07, last revised 01/05/2020. Primary producers were evaluated on pesticide residue levels i.e., pesticide spray application records and if registered chemicals were used, this included supplier questionnaires.
Oil supplier, Southern Oil, was certified to FSSC 22000 by Pro Cert, certificate number 14994-62, valid to 23/09/2023. Verified the COA for High Olenic Sunflower oil batch no. 120287F16 at the time of the audit. Expiry date was 13/0/2021.
Plastic liners (direct food contact used in carton boxes) were supplied by Corruseal Western Cape (Pty) Ltd. Certified to FSSC 22000 by SGS, certificate no. ZA 19/210282 valid to 29/06/2021.
Suppliers of raisins completed a Supplier Quality Assurance Statement, doc. no. QAD.16B_02, dated 12/01/2015. Verified record for supplier J.G du Plessis, questionnaire completed 23/03/2020.
It was expected of suppliers to be registered in terms of R707, Standards related to food safety for agricultural products of plant origin, Act. 119 of 1990. Verified registration of the following suppliers:
Soetap Trust, registration no. FS 105352 issued 24/01/2020, DJ Theron, registration no. FS 105443 issued 04/02/2020, Sandkop Plase, registration no. FS 105601, issued 25/02/2020. All suppliers were audited by the PPECB in 2020 in terms of the requirements of R707.
Suppliers pesticide spray records were annually reviewed by the FSTL.

10	**Measures for prevention of cross-contamination**	☒	☐	

Summary:
Control of cross contamination of product by micro was verified through testing. Verified the following testing conducted by the company:

Aflatoxin and Ochratoxin A analysis conducted by PPECB (SANAS accredited T0248)13/06; COA dated 13/06/2020 was verified, product Raisins batch ED20/152. Residues detected were Aflatoxin < 0.83 ppb, Total Aflatoxin < 0.83 ppb, Ochratoxin < 0.26 ppb.

Final product micro analysis conducted by Microchem (SANAS accredited T0393) on batch ED20/152, COA dated 13/05/2020, analysed for E. coli ND, Total Coliforms ND, Total Coliform ND. Salmonella ND. TVC = 350 TVC/g, Listeria ND per 25gall with-in specification.

Hand swabs conducted by Pathcare (SANAS accredited T0498) for micro analysis COA dated

28/02/2019, James Ejang was swabbed, E. coli ND.

Equipment swabs conducted by Pathcare SANAS accredited T0498) for micro contamination, COA dated 01/03/20209 was verified, E. coli and total Coliforms ND on sorting belt.

Water analysed by Pathcare (SANAS accredited T0498) for micro contamination, COA dated 05/11/2020 was verified, E. coli ND and total coliforms ND.

Allergen cross-contamination was deemed highly unlikely as the products did not contain any allergens except SO2 which was indicated on the product packaging, the final product was also analysed for SO2, i.e., Raisins, batch ED20/203, analysed by Microchem (SANAS accredited T0393) for SO2 content, COA dated 04/11/2020 was verified, result 560.9 ppm, within specification of 2 000 ppm max.

Foreign Matter: The company had two Laser scanners in place to detect foreign matter in raw material (raisins) and to remove such foreign matter before packing of the final product. Verified the following: Helius 640 Laser Sorting Machine and LS 9000 Laser sorting machine were calibrated by the supplier, Torma Sorting Solutions on 15/01/2020. The sorting machines had capability to detect wooden sticks, staples, glass, bolts, nuts, cigarette buts amongst other foreign objects. The Helius 640 Laser sorting machine was verified daily, and test results recorded per doc. no. MMD.12, rev. 01, dated 12/06/2015. Checked record completed for 23 November 2020.

The company further had metal detection installed which was identified as CCP 1. The critical limits were identified as 5.5 mm stainless steel, 6.0 mm ferrous and 3.0 mm non-ferrous. The sensitivity of the metal detector was verified every two hours. The sensitivity of the metal detector was verified every two hours and results recorded per record, Metal Detector Testing no. QAD.15_03B, reviewed11/03/2013 to monitor the CCP. Verified records dated 13/11/2020 to 27/11/2020. Test pieces used were, 3.0 mm ferrous, 5.5 S/S; 6.0 mm ferrous. The Metal detector, S/N F5557, model Fortress Phantom, calibration by J-Pak verified calibration per service report no. 2545 dated 04/03/2020.

The company also had a rare earth magnet installed after sorting to remove metal from the product. The rare earth magnet, Model MG-701) was supplied BMSC Engineering with certificate dated 06/10/2017 that certified the strength of the magnet. The strength was verified by BMSC Engineering on 27 October 2020; readings between 4 270 and 4 460 gauss. Verified the Magnet Register, doc. no. MMD.13A_01 dated 27/06/2019 completed for 22/07/2019 and 02/08/2019 and 27/11/2020.

11	**Cleaning and sanitizing**	☐	☒	

Summary:

CAR 2 Minor

Statement of Non-Conformity.

The company did not consistently record all cleaning activities.

Requirement:

Clause 11.5 of the ISO/TS 22002/1 standard requires that sanitation programs shall be monitored at frequencies established by the company.

Objective evidence:

Monthly Cleaning was not consistently recorded per the pre-scribed Monthly Cleaning Record.

The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all activities scheduled. Cleaning register on file was, doc CSFD.02_05, last revised 12/01/2015. The register was for daily inspection of all equipment after daily cleaning. Verified cleaning inspection for 01/10 – 31/10/2020. The monthly cleaning of the building (walls floors amongst others) was however not recorded per Cleaning Register CSFD.0105, dated 12/01/2015 developed for that purpose.

The company implemented a pre-start-up inspection which was recorded per document Cleaning Register Factory, doc. no. CSED.02_07, dated 27/06/2019. Verified record completed for 12/09/2019 at the time of the audit.

A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, all chemicals used were SANAS approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning

chemicals)
Cleaning effectiveness was verified through surface swabbing. Verified equipment swabs conducted by Pathcare SANAS accredited T0498) for micro contamination, COA dated 01/03/20209 was verified, E. coli and total Coliforms ND on sorting belt.

12	**Pest control**	☒	☐	

Summary:
Pest Control was documented in a procedure, doc. no. CSFD.11 ver. 9A, dated 01/02/2019. Pest control activities were conducted internally by employee Frans Draai. Frans was trained in fumigation of raisins and pest control by the Pest Control Industries Academy, certificate issued 29 November 2017, assessor was Johan Fourie, qualified tutor. The site map depicting bait stations and monitoring stations was on file, doc. no. CSFD.13B, ver. 06, dated 03/03/2018.
The latest weekly pest control inspection records were verified for 29/10, 0/11, 12/11 and 19/11/2020 at the time of the audit. PCO Frans Draai inspected the rodent boxes (5 inside and 10 outside the facility) for evidence of activity, checking of walls and roofs and bird activity. Results of inspections was recorded on the Pest Control Register, doc, no. CSFD .13A, version 07 dated 25/06/2018.
Rodent bait used in boxes outside was Maxforce Gel (reg. no. N-AR0584, Namibia). Detection bait used in boxes inside the facility was Coopers Bait Blox.
There were also 7 EFK's installed in the facility and weekly inspection of these were recorded per record no. QAD.02_03, dated 0/02/2013. Verified records completed for 12/10, 19/10, 26/10, 2/11, 09/11 and 16/11 at the time of the audit. Annual service of the EFK's and replacement of UV tubes was conducted by Gordonia Verkoelingsdienste
Frans was also responsible for fumigation activities using only registered fumigant Pybutherine (reg. no. L4629) as per Act 36 of 1947.
The fumigation records were verified for June 2020 – October 2020, application used the Fogger, product used PY4 T4 Lite (Pybutherine), conducted by Frans Draai. The MSDS was verified for PY T 4 Lite, revision date 01 April 2014, Rev 1.
No pest activity was noticed during inspection of the site and building at the time of the audit.

13	**Personal hygiene and employee facilities**	☒	☐	

Summary:
All relevant aspects were considered as per the company Hygiene policies doc. no. PSD.01A, revised 08/02/2017. Hand cleaning instructions, notification of management in cases of illness, wearing of protective clothing when entering production and storage areas and the prohibition of wearing of jewellery. A Personal Hygiene Checklist was in place. doc. no. PSC.08, ver. 06B, dated 12/03/2017. Verified the record completed dated 27/11/2020.A Daily Health Status Questionnaire, doc. no. PS3.03A_05A, dated 08/04/2020 was implemented to check staff for symptoms of Covid-19. Verified record completed on 27/11/2020
Visitor's questionnaire on file explaining the applicable hygiene rules and notification of communicable diseases.
Canteen facilities were provided for all staff members for eating food and these facilities were physically segregated from production and storage areas, these included male and female ablutions facilities.
All staff members in production and storage areas donned clean protective clothing, these included hair nets, mop caps, overalls and closed shoes. No buttons/ pockets above waste line were noted.
Medical Screening was conducted externally. A Health Status Questionnaire was in place, doc. no. PSD.03A_04. Verified for W. Waterboer, completed on 08/04/2020.

14	**Rework**	☒	☐	

Summary:
Rework was rarely conducted and only when broken packaging was discovered on final product.
Rework complied with all relevant aspects of the standard, including traceability.
There were no rework activities observed at the time of the audit.

15	**Product recall procedures**	☒	☐	

Summary:

The company Traceability system was described in procedure Traceability and Recall, doc. no. AD.15A_02, last revised 20/11/2014. Traceability was based on a batching system for each production day. Outer cartons were marked with unique batch numbers per production date, batch numbers on the final product were adequately traceable on the production records up to receiving of the raw materials. The company tested its traceability system at least annually for effectiveness as part of the annual mock recall, the latest traceability test was conducted on 27/05/2020, the product was OR Medium Choice grade raisins, batch number ED 20/152. Total cartons produced 1 800 x 10Kg, 1 800 cartons of batch ED 20/152 were shipped on the MSC Ajaccio on 23 May 2020 to customer Sarl Tegimex in Algiers. Verified all related documentation at the time of the audit related to raisins used into the production of this consignment and packaging used.

16	**Warehousing**	☒	☐	

Summary:

Storage and warehousing areas were physically segregated from production areas, materials were stored on pallets and final products were stored off the floor on treated pallets. Raisins received from suppliers in wooden bins was stored in a separate warehouse facility from other raw materials.

Incoming vehicle inspections were conducted by security. Inspection was in place for vehicles transporting the final product to port. All raw materials, including packaging were inspected on arrival for cleanliness as per company policy. Raisins were inspected and graded per grading specification for raisins. The product was stored and transported at ambient temperature.

17	**Product information/consumer awareness**	☒	☐	

Summary:

The intended use for the product was identified as to be used as an ingredient in secondary product for human consumption. Moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000, E. coli <10 per gram, Salmonella and S. aureus absent in 25g, Aflatoxin < 2ppb, Ochratoxin < 5 ppb, heavy metals: lead max. 0.1 ppm, Cadmium < 0.05 ppm, Mercury < 0.03 ppm, Arsenic < 1.0 ppm per SA regulations for heavy metals in foodstuffs.

The product was not intended for direct sale to consumers.

18	**Food defense, biovigilance and bioterrorism**	☒	☐	

Summary:

The company documented a detailed food defence program as per document AD.24_01, Rev 01, dated 14/102014, which was focused on instances of employee sabotage and bioterrorism, a list of emergency contact numbers was available. The food defence program was reviewed on 26/05/2019. The program also included controls related to computer systems,

The system included access controls using 24/7 manned security, facial recognition biometric turnstiles, CCTV cameras, visitor register, secure storage of chemicals, background checks, inspection of incoming raw materials and vehicles, final product inspection and testing.

* indicate compliance (Y), non-conformance (N), nonconformities to be detailed in nonconformity table, detail any not-applicable clauses with reasons

FSSC 22000, Additional Requirements		Conform*		Remark
Clause	**Requirement**	**Yes**	**No**	**If No – detail NC reference Justify "not applicable" clauses**
2.5.1	**Management of services**	☒	☐	

Summary:

Service level agreements were inspected for the following companies:

The company made use of the services of a local service provider for electrical maintenance, the service provider was Gordonia Verkoeling, the SLA was signed by the service provider and Nicolene Maritz from the Raisin Company 11/06/2019.

He company had an agreement in place with a service provider for supply of diesel for trucks. Agreement signed 07/06/2019 with Kaap Agri.
He company had an agreement in place with a service provider for supply of cleaning chemicals and PPE. Agreement signed 06/06/2019 with Halsted.
The company made use of the services of accredited laboratories for verification testing, but had no formal agreements in place with these service providers as testing was conducted on an ad hoc basis. These laboratories accredited by SANAS were: Microchem (T0393), Pathcare (T0498), PPECB (T0248).

2.5.2	**Product labelling**	☒	☐	

Summary:
The company final product specification and labelling for Golden Raisins, document QAD.10, Ver07C, the intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000. Labels stated product type, batch code, date of manufacture, BBE, allergen: SO2, storage conditions, origin of the product (Republic of South Africa). Product was intended for use in the food industry and not for direct consumer use.

2.5.3	**Food defense**	☒	☐	

Summary:
The company documented a detailed food defence program as per document AD.24_01, Rev 01, dated 14/10/2014, which was focused on instances of employee sabotage and bioterrorism, a list of emergency contact numbers was available. The food defence program was reviewed on 26/05/2019. The program also included controls related to computer systems,
The system included access controls using 24/7 manned security, facial recognition biometric turnstiles, CCTV cameras, visitor register, secure storage of chemicals, background checks, inspection of incoming raw materials and vehicles, final product inspection and testing. Now also installed at bin dumping outside.

2.5.4	**Food fraud mitigation**	☒	☐	

Summary:
The company completed a detailed Food Fraud vulnerability assessment in June 2018, the company made of the SSAFE vulnerability assessment online tool. The risk of food fraud was low since the raw materials were sourced from primary raisin producers situated in rural areas with low technological knowhow of adulteration. Mitigation strategy included sourcing of raw materials (Sunflower oil and packaging) from suppliers with FSSC 22 000 certification. Other mitigation strategies included the use of firewalls, virus protection and monthly back-ups to protect electronically stored data; sensory and physical inspection of raw materials and the inspection of raw materials to confirm the correct variety of raw material was received.

2.5.5	**Logo use**	☒	☐	

Summary:
The company used the FSSC 22000 and QS Cert logos on their letterhead and e-mail footer only. It was verified on the day of the audit that the logo was not used on packaging. A copy of the rules for using the logos was supplied to the company by QS Cert on 22/08/2018.

2.5.6	**Management of allergens**	☒	☐	

Summary:

Allergen cross-contamination was deemed highly unlikely as the products did not contain any allergens except SO2 which was indicated on the product packaging, the final product was also analysed for SO2, i.e., Raisins, batch ED20/203, analysed by Microchem (SANAS accredited T0393) for SO2 content, COA dated 04/11/2020 was verified, result 560.9 ppm, within specification of 2 000 ppm max.

Allergen awareness was included in staff induction training.

2.5.7	**Environmental monitoring**	☒	☐	

Summary:
The company conducted environmental monitoring. Verified the following at the time of the audit:

Hand swabs conducted by Pathcare (SANAS accredited T0498) for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND.

Equipment swabs conducted by Pathcare SANAS accredited T0498) for micro contamination, COA dated 01/03/2020 was verified, E. coli and total Coliforms ND on sorting belt.

Water analysed by Pathcare (SANAS accredited T0498) for micro contamination, COA dated 05/11/2020 was verified, E. coli ND and total coliforms ND.

Water analysed for heave metals by Pathcare (SANAS accredited T0498). Results: Cadmium = 0, Chromium = <0.027 ppm, Lead < 0.017ppm, Mercury < 0.003 ppm.

* indicate compliance (Y), non-conformance (N), nonconformities to be detailed in nonconformity table; detail any not-applicable clauses with reasons

Audit Duration	
Audit duration calculation (auditor days)	1,5+0+0,25+1.0=2,75÷ 3 (1/3 from CA = surveillance audit) = 0.92+ 0,5 (FSSC Additional Time) = 1.42 = 1.5-man days. 2 auditor days, thereof 8 hours of auditing spent on the product realization processes.
Audit time deviations	No deviation from audit plan.
Additional audit time for off-site activities	No additional audit time for off-site activities.

On-site audit time calculation

D	H	MS	FTE	FSSC Additional	FSSC Upgrade
1,5	0	0,25	1.0	0,5	Not applicable

Total time on-site	16 Hours
Other standards	Not applicable
Number of HACCP studies	1 HACCP study on site.
Number of employees (FTEs)	50
Number of shifts	1
Employees per shift (FTE)	50

Off-site activities

No off- site activities

Annexes provided to client
Annex 1: Audits plan (3 years period)
Annex 2: Audit program (this audit)
Annex 3: Attendance sheet
Annex 4: Nonconformities (if any identified)

Auditing is based on sampling
The audit itself and this report represent only the extent of assessment that took place within the time available; as such they are a sample. They cover only what became evident at thetime.

SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP

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: The Raisin Company Today's Date: 04/06/2021

Factory Address: Mainroad, Noagspaal

City: Marchand Province: Northern Cape Country: South Africa

Office Address: Same as above

City: Province: Country:

FDA Registration No.: 16959172394 DUNS No.:

FDA Establishment Id.: Phone No.:

QC/QA's Name: Nicolene Maritz E-mail: nicolene@theraisinco.co.za

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: Golden and Thompson Raisins Product No.: 20AGB10

No. 02, Product Name: Product No.:

No. 03, Product Name: Product No.:

No. 04, Product Name: Product No.:

No. 05, Product Name: Product No.:

No. 06, Product Name: Product No.:

Resources FDA Product Codes and Product Code Builder

FDA–IDENTIFIED BIOLOGICAL HAZARDS

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

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

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* BIOLOGICAL HAZARDS

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

- ☐ **Heat**
- ☐ **Chemical**
- ☐ **CGMPs**
- ☒ **Testing**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

Each container has a retainer box. Samples are taken from this box and send to a registered lab for analysis.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category: Raisins
Category No.:
Subcategory:
Storage: Ambient

FREQUENCY *of* CONTROL VALIDATION

Every container/shipment

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

Each container has a retainer box. Samples are taken from this box and send to a registered lab for analysis.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category: Raisins
Category No.:
Subcategory:
Storage: Ambient

FREQUENCY *of* CONTROL VALIDATION

Every container/shipment

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

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

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FDA–IDENTIFIED PHYSICAL HAZARDS

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

- ☒ Metal
- ☒ Glass
- ☐ Extraneous Matter
- ☒ Plastics
- ☒ 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.*

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

DESCRIPTION *of* CRITICAL CONTROLS

Raw material is inspected with intake. Suppliers also pass a regulatory approval audit. Product is inspected as it goes into the production line. Production line has scanners, sorters, screens, vacuums, magnets and metal detector in place.
Each 10th box goes to QC to be checked and QC passed.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category: Raisins
Category No.:
Subcategory:
Storage: Ambient

FREQUENCY *of* CONTROL VALIDATION

During production on the line - continuous.
Every 10th box goes to QC

Metal detection standards

Ferrous: 3 mm
Non-Ferrous: 6 mm
Stainless Steel: 5.5 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

Golden Raisins are treated with SO2, but planned is cleaned and swabbed for verification to ensure no cross contamination.

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? FSSC 22000 version 5

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:

Solvent Detergent

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: yes

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? 50-70

PEST CONTROL

Is a pest control contractor employed? ☐ Yes ☒ No

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

Number of yearly visits: _____

If no, by what means is pest prevention carried out? In house Pest Control operator

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: Mock recall yearly

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: ED21(year)/001(every shipment has uni

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:

PPECB (state regulatory institute) does the certification of the suppliers.

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.

Received complaint, does inspection of the retainer box, establish root cause and do corrective actions accordingly.

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: NicoleneMaritz

Title: FSMS Team Leader

Today's Date: 4/6/21

ANNUAL FSVP RECERTIFICATION QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP

OVERVIEW *of* QUESTIONNAIRE

As required by Title 21 of the United States Code of Federal Regulations, part 1, subpart L, §1.505 and §1.506; all substantiating information and/or documentation for a supplier's food safety program must be maintained and updated over time. Please complete this Questionnaire to the best of your ability and return your completed copy to United Safety Agents. Once received, United Safety Agents will issue an updated and renewed Letter of Consent for your continued use during U.S. Customs entry.

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 W. Park Avenue, No. 222, Oakhurst, New Jersey 07755-9998, United States of America.

HELPFUL LINKS

United Safety Agents' Website .... ***Website***

Register *of* Entries Portal *(for FSVP Agency Only)* .... ***Portal***

Foreign Supplier Verification Program (FSVP) .... ***Website***

List *of* Food Safety Documents *for* FSVP .... ***Document***

FSVP Supplier Questionnaire .... ***Document***

Additional Useful Information & Links .... ***Website***

OTHER CONSIDERATIONS

This document may contain 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 LLC provides FDA/FSVP compliance services to businesses and has no direct affiliation with the FDA.

FSVP CERTIFICATION QUESTIONNAIRE

Name *of* Company: The Raisin Company

Mailing Address: Noagspaal, Mainroad,Perseel 1187

City: Marchand Province: Northern Cape Country: South Africa

Is factory/facility responsible for controling Biological Hazards? ☐ Yes ☐ No

Is factory/facility responsible for controling Chemical Hazards? ☐ Yes ☐ No

Is factory/facility responsible for controling Physical Hazards? ☐ Yes ☐ No

*If you answered **yes** to any, please provide the following information*

Factory Address: Mainroad, Noagspaal

City: Province: Country:

Factory Phone: 0027 54 441 0200 Factory E-mail Address: nicolene@theraisinco.co.za

FDA Registration No.: 16959172394 Name *of* QC/QA: Erik Makor

To the best of your knowledge...

Within the past 400 days; has your facility's Food Safety Program been revised in any way? ☐ Yes ☐ No

please provide current Food Safety Program.

Within the past 400 days; has any change occurred to product's ingredients? ☐ Yes ☐ No

please provide current Ingredient List / Specifications.

Within the past 400 days; has your facility's HACCP Plan been revised in any way? ☐ Yes ☐ No

please provide current HACCP Plan.

Within the past 400 days; have your facility's Allergen Control Procedures been revised? ☐ Yes ☐ No

please provide current Allergen Control Procedures.

Within the past 400 days; has any change occurred to Product Labeling? ☐ Yes ☐ No

please provide a copy of product's labeling.

Continues onto next page

FSVP CERTIFICATION QUESTIONNAIRE

Continued: To the best of your knowledge...

Within the past 400 days; has your facility's Annual Onsite Audit Report expired or been updated? ☐ Yes ☐ No

please provide a current version.

Within the past 400 days; has your facility undergone a recall, for any reason? ☐ Yes ☐ No

please provide substantiating documents.

Within the past 400 days; has facility been inspected by the U.S. FDA? ☐ Yes ☐ No

Within the past 400 days; have any food items been stopped, held, or rejected by U.S. Customs? ☐ Yes ☐ No

Within the past 400 days; has U.S. FDA issued a Warning Letter to facility or product(s)? ☐ Yes ☐ No

Within the past 400 days; has any batch/lot tested positive for a biological or chemical hazard(s)? ☐ Yes ☐ No

Within the past 400 days; has your facility's conformance with FSVP changed in any way? ☐ Yes ☐ No

Are any products considered to be "Ready To Eat" when leaving facility? ☐ Yes ☐ No

Would you like to share any additional information? ☐ Yes ☐ No

include any additional information that you would like to share below.

CERTIFICATION

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 U.S.

Representative's Name: NicoleneMaritz

Title: FSMS team Leader

Date: 3/23/21 Transcription *of* Response* ☒ Yes ☐ No

** yes indicates that representative's submission was transcribed from USA's online form.*

ANALYTICAL CERTIFICATE

Certificate Number: 2021-77195-001

PPECB

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
E-mail: Lab @ ppecb.com

THE RAISIN COMPANY (PTY) LTD
PO BOX 77
MARCHAND, 8873
Contact Person: Nicole Maritz
TEL: 054 441 0200
E-Mail: nicolene@theraisinco.co.za

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SAMPLE IDENTIFICATION

Document Revision: L129 Rev 6

PRODUCT:	RAISINS	CULTIVAR:	THOMPSON	SAMPLE NO:	SAM1457401
PUC/FBO:	A6111	EXPORTER CODE:	RAC	DESTINATION:	USA
SAMPLING BY:	2346	SAMPLING POINT:	4287	SAMPLING DATE:	28/04/2021
CLIENT ORDER NUMBER:	ED21/068	SERVICE REQUEST AUTHORIZATION	25696 04/05/2021	LAB NO:	77195
DATE RECEIVED:	03/05/2021	ANALYSIS DATE:	07/05/2021	CERTIFICATE DATE:	14/05/2021

- PPECB Laboratory Services is accredited for method **LM126 (Determination of Pesticides by GC-MS-MS techniques) and LM 146 (Determination of Pesticides by LC-MS-MS techniques).**
- The technical signatories are represented by tertiary qualified analytical chemists, as follows:
  - **Hein Engelbrecht (1968)** and **Estelle Chetty (1949) for GC-MS-MS**
  - **Hein Engelbrecht (1968)** and **Feroza Isaacs (2240) for LC-MS-MS**
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the reporting limit is indicated.
- The results are representative of the analyzed laboratory sub-samples.
  Results marked * "**Not SANAS Accredited**" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

Summary of results

Pesticide(s) Detected	Results (mg/kg)	Uncertainty (%)	Reporting Limit (mg/kg)
Piperonyl-butoxide	**0.176**	**± 5**	**0.005**

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The following actives were sought using *GC-MS-MS techniques*, but not detected above their reporting limits (mg/kg), for the sample tested, unless specified in the "Summary of Results":

Beta-Cyfluthrin	0.005	Dimethomorph (sum of isomers)	0.01	Malathion	0.005	Procymidon	0.005
Boscalid	0.005	Endosulfan-beta	0.005	Metalaxyl	0.01	Profenofos	0.005
Bromopropylat	0.005	Esfenvalerate	0.005	Methidathion	0.005	Propiconazole (sum of isomers)	0.005
Chlorfenapyr	0.01	Fenarimol	0.005	Mevinphos	0.005	Prothiofos	0.01
Chlorpyrifos-ethyl	0.005	Fenthion	0.005	Myclobutanil	0.005	Quinoxyfen	0.005
Chlorpyrifos-methyl*	0.01	Fenvalerate (sum of isomers)	0.005	Nuarimol	0.005	Tebuconazole	0.005
Cyhalothrin-lambda	0.005	Fluazifop-P-butyl	0.005	Ofurace	0.005	Tetraconazol	0.005
Cypermethrin (sum of isomers)	0.005	Flutriafol	0.005	Oxadixyl	0.005	Trifloxystrobin	0.005
Cyproconazole (sum of isomers)	0.005	Iprodione	0.005	Penconazole	0.005	Vinclozolin	0.005
Deltamethrin	0.005	Kresoxim-methyl	0.01	Permethrin (sum of isomers)	0.005	Zoxamide	0.005
Difenoconazole (sum of isomers)	0.005			Piperonyl - Butoxide	0.005		

The following actives were sought using *LC-MS-MS techniques*, but not detected above their reporting limits (mg/kg), for the sample tested, unless specified in the "Summary of Results":

1-naphthaleneacetamide	0.005	Diclosulam*	0.01	Haloxyfop-2-ethoxyethyl	0.005	Pyrachlostrobin	0.01
2,4-D (Free Acid)	0.005	Didecyldimethyl ammonium chloride	0.005	Haloxyfop-methyl	0.005	Pyrazaophos	0.005
6-Benzyaminopurine	0.005	Diethofencarb	0.005	Heptenophos	0.005	Pyrethrum (Pyrethrin I + Pyrethrin II)	0.005
Abamectin (Avermectin B1a)	0.01	Diflubenzuron	0.01	Hexaconazole	0.005	Pyridaben	0.005
Acephate	0.025	Dimethomorph (sum of isomers)	0.005	Hexazinone	0.005	Pyrimethanil	0.01
Acetamiprid	0.005	Diniconazole	0.005	Hexythiazox	0.005	Quizalofop-p-tefuryl	0.005
Acetochlor	0.01	Dinocap	0.025	Imazalil	0.005	Sethoxydim	0.005
Acibenzolar-S-methyl	0.005	Dinoseb	0.01	Indoxacarb	0.01	Simazine	0.01
Ametoctradin	0.005	Dithianon	0.01	Iprovalicarb	0.005	Spinetoram	0.005
Amitraz	0.005	Diuron	0.005	Isoprocarb	0.005	Spinosad (Spinosyn A + Spinosyn D)	0.005
Azadirachtin	0.025	Dodine*	0.01	Isoxaben	0.005	Spirodiclofen	0.01

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ANALYTICAL CERTIFICATE

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Azinphos-ethyl	0.005	Emamectin benzoate	0.005	Linuron	0.005	Spirotetramat	0.01
Azinphos -methyl	0.005	Ethion	0.005	Mandipropamid	0.005	Spiroxamine	0.005
Azoxystrobin	0.005	Ethephon	0.02	Metconazole	0.005	Sulfloxaflor	0.025
Benfuracarb	0.005	Etoxazole	0.005	Meptyldinocap	0.025	Tau-Fluvalinate	0.01
Benalaxyl	0.005	Famoxadone	0.01	Methiocarb	0.005	Tebufenozide	0.005
Benomyl	0.005	Fenamidone	0.005	Methomyl	0.005	Tebufenpyrad	0.01
Benzoximate	0.005	Fenazaquin	0.01	Methoxyfenozide	0.01	Teflubenzuron	0.01
Bupirimate	0.005	Fenbuconazole	0.005	Metrafenone	0.005	Temephos	0.005
Cadusafos	0.005	Fenbutatin oxide	0.005	Monocrotophos	0.005	Tepraloxydim	0.005
Carbendazim	0.005	Fenhexamid	0.01	Myclobutanil	0.005	Tetramethrin	0.005
Chlorimuron-ethyl	0.005	Fenoxaprop-p-ethyl	0.005	Novaluron	0.005	Thiabendazole	0.005
Clethodim	0.01	Fenoxycarb	0.005	Omethoate	0.005	Thiacloprid	0.005
Clofentezine	0.005	Fenproximate	0.005	Oxamyl	0.005	Thiamethoxam	0.005
Clothianidin	0.005	Fipronil	0.01	Pencycuron	0.005	Thidiazuron	0.005
Cyantraniliprole	0.005	Fludioxonil	0.01	Phenthoate	0.005	Thiophanate-methyl	0.005
Cycloate	0.005	Flufenoxuron	0.005	Phoxim	0.005	Tolcofos-methyl	0.005
Cymoxanil	0.005	Flumetsulam	0.01	Pirimicarb	0.01	Tralkoxydim	0.005
Cyprodinil	0.005	Fluopyram	0.005	Prochloraz	0.005	Tralomethrin	0.025
Demeton-S-methyl	0.005	Fluoxastrobin	0.005	Propachlor	0.005	Triadimefon	0.005
Demeton-S-methyl-sulfone	0.005	Flusilazole	0.005	Propargite	0.005	Triadimenol	0.005
Dichlofluanid	0.005	Fluxapyroxad	0.005	Propaquizafop	0.005	Trichlorfon	0.005
Dichlorvos	0.005	Forchlorfenuron*	0.01	Propoxur	0.01	Triclopyr	0.025
		Formetanate	0.01	Propyzamide	0.01	Triforine	0.005
		Fosthiazate	0.005	Proquinazid	0.005	Triflumuron	0.005
		Haloxyfop	0.01	Pymetrozine*	0.01	Vamidothion	0.005

* Not SANAS Accredited

Report authorized for release by:

Technical Signatory: Hmg/L 1968
(GC-MS-MS technique)

Technical Signatory: Hmg/L 1968
(LC-MS-MS technique)

Laboratory Manager: Dr. Nandipha Mnonopi

ANALYTICAL CERTIFICATE

Certificate Number: 2021-77195-001

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SAMPLE IDENTIFICATION

Document Revision: L129 Rev 6

PRODUCT:	RAISINS	CULTIVAR:	THOMPSON	SAMPLE NO:	SAM1457401
PUC/FBO:	A6111	EXPORTER CODE:	RAC	DESTINATION:	USA
SAMPLING BY:	2346	SAMPLING POINT:	4287	SAMPLING DATE:	28/04/2021
CLIENT ORDER NUMBER:	ED21/068	SERVICE REQUEST AUTHORIZATION	25696 04/05/2021	LAB NO:	77195
DATE RECEIVED:	03/05/2021	ANALYSIS DATE:	07/05/2021	CERTIFICATE DATE:	14/05/2021

- PPECB Laboratory Services is accredited for method **LM126 (Determination of Pesticides by GC-MS-MS techniques) and LM 146 (Determination of Pesticides by LC-MS-MS techniques).**
- The technical signatories are represented by tertiary qualified analytical chemists, as follows:
  - **Hein Engelbrecht (1968)** and **Estelle Chetty (1949) for GC-MS-MS**
  - **Hein Engelbrecht (1968)** and **Feroza Isaacs (2240) for LC-MS-MS**
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the reporting limit is indicated.
- The results are representative of the analyzed laboratory sub-samples.
  Results marked * "**Not SANAS Accredited**" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

Summary of results

Pesticide(s) Detected	Results (mg/kg)	Uncertainty (%)	Reporting Limit (mg/kg)
Piperonyl-butoxide	**0.176**	**± 5**	**0.005**

Claudio Innocenti

ANALYTICAL CERTIFICATE

Certificate Number: 2021-77195-001

PPECB

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
E-mail: Lab @ ppecb.com

THE RAISIN COMPANY (PTY) LTD
PO BOX 77
MARCHAND, 8873
Contact Person: Nicole Maritz
TEL: 054 441 0200
E-Mail: nicolene@theraisinco.co.za

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The following actives were sought using *GC-MS-MS techniques*, but not detected above their reporting limits (mg/kg), for the sample tested, unless specified in the "Summary of Results":

Beta-Cyfluthrin	0.005	Dimethomorph (sum of isomers)	0.01	Malathion	0.005	Procymidon	0.005
Boscalid	0.005	Endosulfan-beta	0.005	Metalaxyl	0.01	Profenofos	0.005
Bromopropylat	0.005	Esfenvalerate	0.005	Methidathion	0.005	Propiconazole (sum of isomers)	0.005
Chlorfenapyr	0.01	Fenarimol	0.005	Mevinphos	0.005	Prothiofos	0.01
Chlorpyrifos-ethyl	0.005	Fenthion	0.005	Myclobutanil	0.005	Quinoxyfen	0.005
Chlorpyrifos-methyl*	0.01	Fenvalerate (sum of isomers)	0.005	Nuarimol	0.005	Tebuconazole	0.005
Cyhalothrin-lambda	0.005	Fluazifop-P-butyl	0.005	Ofurace	0.005	Tetraconazol	0.005
Cypermethrin (sum of isomers)	0.005	Flutriafol	0.005	Oxadixyl	0.005	Trifloxystrobin	0.005
Cyproconazole (sum of isomers)	0.005	Iprodione	0.005	Penconazole	0.005	Vinclozolin	0.005
Deltamethrin	0.005	Kresoxim-methyl	0.01	Permethrin (sum of isomers)	0.005	Zoxamide	0.005
Difenoconazole (sum of isomers)	0.005			Piperonyl - Butoxide	0.005		

The following actives were sought using *LC-MS-MS techniques*, but not detected above their reporting limits (mg/kg), for the sample tested, unless specified in the "Summary of Results":

1-naphthaleneacetamide	0.005	Diclosulam*	0.01	Haloxyfop-2-ethoxyethyl	0.005	Pyrachlostrobin	0.01
2,4-D (Free Acid)	0.005	Didecyldimethyl ammonium chloride	0.005	Haloxyfop-methyl	0.005	Pyrazaophos	0.005
6-Benzyaminopurine	0.005	Diethofencarb	0.005	Heptenophos	0.005	Pyrethrum (Pyrethrin I + Pyrethrin II)	0.005
Abamectin (Avermectin B1a)	0.01	Diflubenzuron	0.01	Hexaconazole	0.005	Pyridaben	0.005
Acephate	0.025	Dimethomorph (sum of isomers)	0.005	Hexazinone	0.005	Pyrimethanil	0.01
Acetamiprid	0.005	Diniconazole	0.005	Hexythiazox	0.005	Quizalofop-p-tefuryl	0.005
Acetochlor	0.01	Dinocap	0.025	Imazalil	0.005	Sethoxydim	0.005
Acibenzolar-S-methyl	0.005	Dinoseb	0.01	Indoxacarb	0.01	Simazine	0.01
Ametoctradin	0.005	Dithianon	0.01	Iprovalicarb	0.005	Spinetoram	0.005
Amitraz	0.005	Diuron	0.005	Isoprocarb	0.005	Spinosad (Spinosyn A + Spinosyn D)	0.005
Azadirachtin	0.025	Dodine*	0.01	Isoxaben	0.005	Spirodiclofen	0.01

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PPECB

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
E-mail: Lab @ ppecb.com

THE RAISIN COMPANY (PTY) LTD
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E-Mail: nicolene@theraisinco.co.za

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Azinphos-ethyl	0.005	Emamectin benzoate	0.005	Linuron	0.005	Spirotetramat	0.01
Azinphos -methyl	0.005	Ethion	0.005	Mandipropamid	0.005	Spiroxamine	0.005
Azoxystrobin	0.005	Ethephon	0.02	Metconazole	0.005	Sulfloxaflor	0.025
Benfuracarb	0.005	Etoxazole	0.005	Meptyldinocap	0.025	Tau-Fluvalinate	0.01
Benalaxyl	0.005	Famoxadone	0.01	Methiocarb	0.005	Tebufenozide	0.005
Benomyl	0.005	Fenamidone	0.005	Methomyl	0.005	Tebufenpyrad	0.01
Benzoximate	0.005	Fenazaquin	0.01	Methoxyfenozide	0.01	Teflubenzuron	0.01
Bupirimate	0.005	Fenbuconazole	0.005	Metrafenone	0.005	Temephos	0.005
Cadusafos	0.005	Fenbutatin oxide	0.005	Monocrotophos	0.005	Tepraloxydim	0.005
Carbendazim	0.005	Fenhexamid	0.01	Myclobutanil	0.005	Tetramethrin	0.005
Chlorimuron-ethyl	0.005	Fenoxaprop-p-ethyl	0.005	Novaluron	0.005	Thiabendazole	0.005
Clethodim	0.01	Fenoxycarb	0.005	Omethoate	0.005	Thiacloprid	0.005
Clofentezine	0.005	Fenproximate	0.005	Oxamyl	0.005	Thiamethoxam	0.005
Clothianidin	0.005	Fipronil	0.01	Pencycuron	0.005	Thidiazuron	0.005
Cyantraniliprole	0.005	Fludioxonil	0.01	Phenthoate	0.005	Thiophanate-methyl	0.005
Cycloate	0.005	Flufenoxuron	0.005	Phoxim	0.005	Tolcofos-methyl	0.005
Cymoxanil	0.005	Flumetsulam	0.01	Pirimicarb	0.01	Tralkoxydim	0.005
Cyprodinil	0.005	Fluopyram	0.005	Prochloraz	0.005	Tralomethrin	0.025
Demeton-S-methyl	0.005	Fluoxastrobin	0.005	Propachlor	0.005	Triadimefon	0.005
Demeton-S-methyl-sulfone	0.005	Flusilazole	0.005	Propargite	0.005	Triadimenol	0.005
Dichlofluanid	0.005	Fluxapyroxad	0.005	Propaquizafop	0.005	Trichlorfon	0.005
Dichlorvos	0.005	Forchlorfenuron*	0.01	Propoxur	0.01	Triclopyr	0.025
		Formetanate	0.01	Propyzamide	0.01	Triforine	0.005
		Fosthiazate	0.005	Proquinazid	0.005	Triflumuron	0.005
		Haloxyfop	0.01	Pymetrozine*	0.01	Vamidothion	0.005

* Not SANAS Accredited

Report authorized for release by:

Technical Signatory: Hmg/L 1968
(GC-MS-MS technique)

Technical Signatory: Hmg/L 1968
(LC-MS-MS technique)

Laboratory Manager: Dr. Nandipha Mnonopi

Analytical Certificate

Certificate Number: 2020-74515-78049

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PPECB
PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		Raisins

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
- The approximate recovery of the analytical method is also indicated for the analytical results.
- The analytical data is not corrected for recovery or measurement uncertainty.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Recovery", "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
- The technical signatories are represented by tertiary qualified analytical chemists, as follows: Magzelle Goeiman (1806) and Tobias Ngobeza (1895).
- A signature of at least one of the technical signatories is required to certify the authenticity of the certificate. The second signature of the certificate audit signatory, additionally verifies the administrative correctness of the certificate, but may be absent without reducing the technical validation of the certificate.
- Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

Raisins AP43197
Test = 140g
Lab No. 74515

Analysis	Recovery%	Results	Uncertainty	LOQ
Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	17/12/2020	02PO16363	24515 18/12/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	17/12/2020
Certificate Date:	18/12/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Analytical Certificate

Certificate Number: 2020-74516-78050

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PPECB
PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		Raisins

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
- The approximate recovery of the analytical method is also indicated for the analytical results.
- The analytical data is not corrected for recovery or measurement uncertainty.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Recovery", "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
- The technical signatories are represented by tertiary qualified analytical chemists, as follows:
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Raisins AP43198
Test = 140g
Lab No. 74516

Analysis	Recovery%	Results	Uncertainty	LOQ
Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	17/12/2020	02PO16363	24515 18/12/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	17/12/2020
Certificate Date:	18/12/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Analytical Certificate

Certificate Number: 2020-74517-78051

PPECB

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		Raisins

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
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- The approximate recovery of the analytical method is also indicated for the analytical results.
- The analytical data is not corrected for recovery or measurement uncertainty.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Recovery", "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
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Magzelle Goeiman (1806) and Tobias Ngobeza (1895).
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Raisins AP43199
Test = 140g
Lab No. 74517

Analysis	Recovery%	Results	Uncertainty	LOQ
Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	17/12/2020	02PO16363	24515 18/12/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	17/12/2020
Certificate Date:	18/12/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Analytical Certificate

Certificate Number: 2020-74518-78052

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PPECB

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		Raisins

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
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- The analytical data is not corrected for recovery or measurement uncertainty.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Recovery", "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
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	Analysis	Recovery%	Results	Uncertainty	LOQ
Raisins AP43200 Test = 140g Lab No. 74518	Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
	Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
	Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	17/12/2020	02PO16363	24515 18/12/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	17/12/2020
Certificate Date:	18/12/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Analytical Certificate

Certificate Number: 2020-74519-78053

PPECB

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

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Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		Raisins

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Raisins
AP43201
Test = 140g
Lab No. 74519

Analysis	Recovery%	Results	Uncertainty	LOQ
Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	17/12/2020	02PO16363	24515 18/12/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	17/12/2020
Certificate Date:	18/12/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Analytical Certificate

Certificate Number: 2020-74520-78054

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PPECB
PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		Raisins

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
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- Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

	Analysis	Recovery%	Results	Uncertainty	LOQ
Raisins AP43202 Test = 140g Lab No. 74520	Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
	Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
	Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	17/12/2020	02PO16363	24515 18/12/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	17/12/2020
Certificate Date:	18/12/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

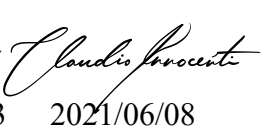
Golden Bold Standard Raisins

Lot Number: ED21/101
Contract no: 21150
Production Date: June 2021
Crop Year: 2021
FBO Code: A6111
Nett Weight: 12.5 Kilograms at time of packing
Best Before Date: June 2022
Product of South Africa

FDA | U.S. Food and Drug Administration
Food Facility Registration

Update Registration Successful

Your Registration Number 16959172394 has been successfully updated.

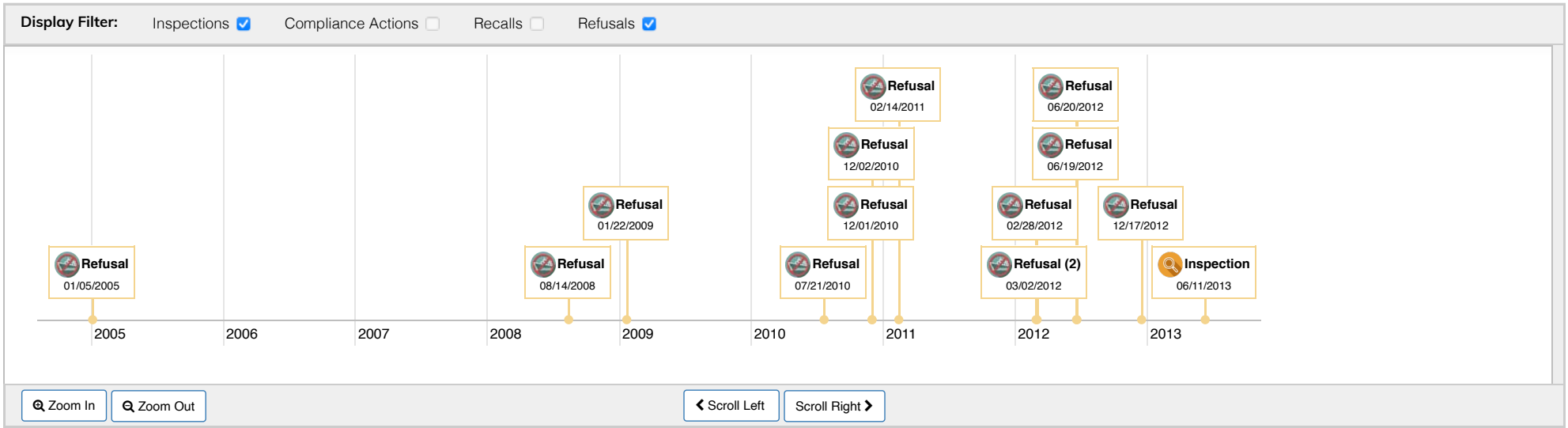


FEI Number
3004694785

Firm Name
The Raisin Company (Pty) Ltd

Firm Address
Plot 1187 Mainroad
Kakamas, Western Cape 8873
South Africa

FDA Actions Timeline



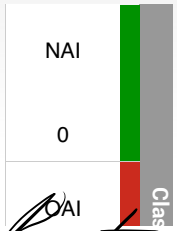
3004694785 – The Raisin Company (Pty) Ltd

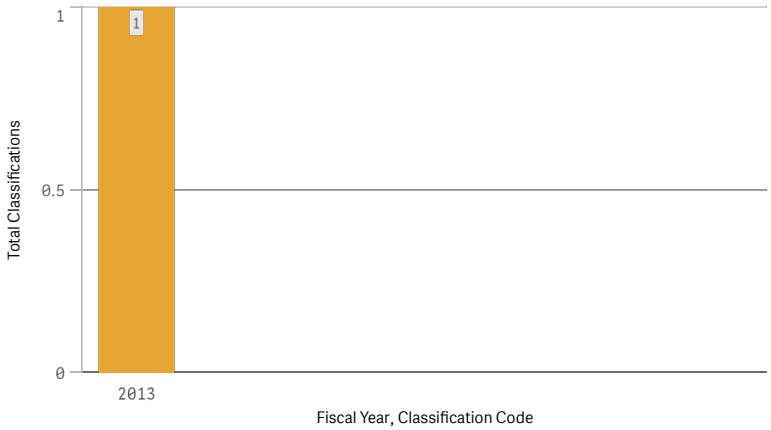
Inspections

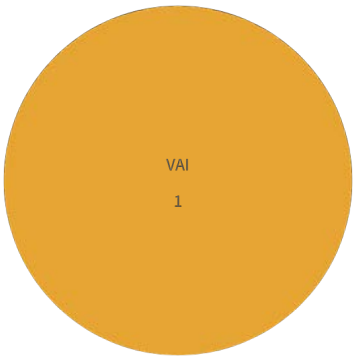
Inspections	Classifications
1	1

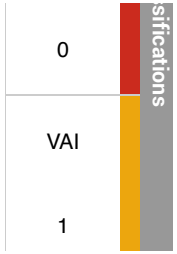
Inspection Classifications by Fiscal Year
Fiscal Years: 2013 - 2013

Inspection Classifications by Type
Fiscal Years: 2013 - 2013









Inspections Details Help

Inspection ID	Inspection End Date	Project Area	Product Type	Classification
838677	06/11/2013	Foodborne Biological Hazards	Food/Cosmetics	VAI

Inspections Citations Details

Inspection ID	Inspection End Date	Program Area	Act/CFR Number	Short Description	Long Description
838677	06/11/2013	Foods	21 CFR 110.10(b)(1)	Suitable outer garments	Suitable outer garments are not worn that protect against contamination of [redacted]ood, food contact surfaces, and food packaging materials.
838677	06/11/2013	Foods	21 CFR 110.10(b)(6)	Failure to wear	Failure to wear hair nets and hair restraints where appropriate.
838677	06/11/2013	Foods	21 CFR 110.20(b)(4)	Floors, walls and ceilings	The plant is not constructed in such a manner as to allow floors to be adeq[redacted]ely cleaned and kept clean and kept in good repair.
838677	06/11/2013	Foods	21 CFR 110.37(b)(3)	As source of contamination	Plumbing constitutes a source of contamination to food.
838677	06/11/2013	Foods	21 CFR 110.37(e)	Running water at suitable temperature	Hand-washing facilities lack running water of a suitable temperature.

3004694785 – The Raisin Company (Pty) Ltd

Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

Fiscal Years: 2009 - 2021

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Recalls

Recalled Products by Classification
Fiscal Years: 2012 - 2021

No data found for the selected firm

Recall Events by Status
Fiscal Years: 2012 - 2021

No data found for the selected firm

Recalls Details

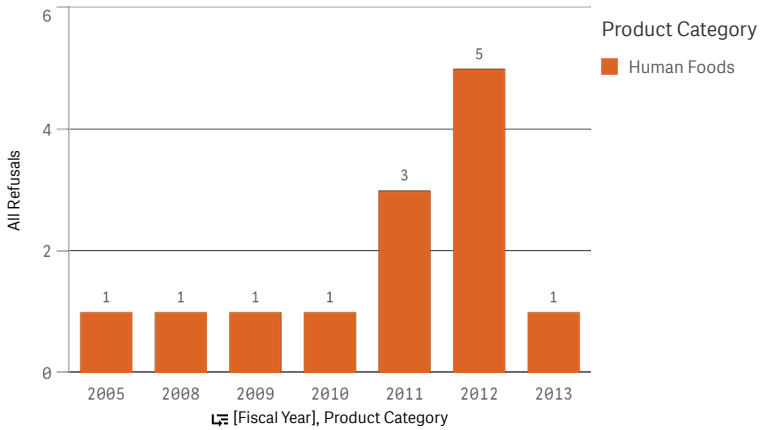
No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Import Refusals

Refusals by Product Category

Fiscal Years: 2005 - 2013



Import Refusals Details

Download Refusal Charges Reference

Product Code and Description	Refused Date	Refusal Charges	Shipment ID
20AFH10 \ RAISINS (DRIED GRAPES) (BERRY)	12/17/2012	3721,3721	M76-7369072-5/1/1/
20AGT10 \ RAISINS (DRIED GRAPES) (BERRY)	06/20/2012	3721	HK8-0054228-2/1/1/
23AFT10 \ PINO-NUT, IN SHELL	06/19/2012	3721	HK8-0053875-1/1/1/
20AFT10 \ RAISINS (DRIED GRAPES) (BERRY)	02/28/2012	3721	595-4869678-6/1/1/
20BGH10 \ RAISINS, DRIED OR PASTE	12/01/2010	2920	523-0649292-8/1/1/
20BGH10 \ RAISINS, DRIED OR PASTE	03/02/2012	249	241-8281799-9/1/1/

3004694785 – The Raisin Company (Pty) Ltd

Import Alerts

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

Import Alert 99-08
https://www.accessdata.fda.gov/CMS_IA/importalert_259.html
Notes: . Red List)AFGHANISTANArman Ghostar Shargh **Company Ltd**

Import Alert 45-02
https://www.accessdata.fda.gov/CMS_IA/importalert_118.html
Notes:);AUSTRALIAArnott'S Biscuits **Pty Ltd** Date Published : 09/18/200911 George St

Import Alert 99-39
https://www.accessdata.fda.gov/CMS_IA/importalert_1144.html
Notes: BJP Laboratories **Pty Ltd** Date Published : 08/10/20212 Alloy St , Yatala,Queensland

3004694785 – The Raisin Company (Pty) 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.

ASC_ID	CHRG_CODE	CHRG_STMN	SCTN_NAME
71	NO LICENSE-	The article is	801(a)(3), 505, 502(f)(1); UNAPPROVED, MISBRAND
72	NEW VET DR	The article is	501(a)(5), 801(a)(3); ADULTERATION
73	DRUG COLOI	The article a	502(m), 801(a)(3); MISBRANDING
74	GINSENG-74	The article a	402(a)(2)(C), 801(a)(3); ADULTERATION
75	UNAPPROVE	The article a	505(a), 801(a)(3); UNAPPROVED NEW DRUG
78	STERILITY-78	The article a	501(a)(2)(A), 801(a)(3); ADULTERATION
82	RX LEGEND-8	The article a	502(a) & (f)(1), 801(a)(3); MISBRANDING
83	NO PROCESS	The article	402(a)(4), 801(a)(3); ADULTERATION
84	RX DEVICE-8	The article a	502(a),(f)(1), 801(a)(3); MISBRANDING
115	DR QUALITY-	The article a	501(b), 801(a)(3); ADULTERATION
117	DANGEROUS	The article a	502(j), 801(a)(3); MISBRANDING
118	NOT LISTED-	It appears th	502(o), 801(a)(3); MISBRANDING
122	ANTIBIOTIC-	The drug app	502(l), 801(a)(3); MISBRANDING
123	BANNED-123	The article a	501(g), 801(a)(3); ADULTERATION
126	FAILS STD-12	The article a	501(e), 801(a)(3); ADULTERATION
152	SOAKED/WE	The article a	402(a)(4), 801(a)(3); ADULTERATION
154	FLUOROCAR	The article a	402(a)(2)(A), 801(a)(3); ADULTERATION
156	NO PERMIT-	The article o	1, 2; PROHIBITION WITHOUT PERMIT
157	FOREIGN OB	The article a	402(a)(3), 801(a)(3); ADULTERATION
160	LEAK/SWELL	The article a	402(a)(3), 801(a)(3); ADULTERATION
170	CONTAM CA	The article a	402(a)(1), 801(a)(3); ADULTERATION
171	CONTAINER-	The containe	402(a)(6), 801(a)(3); ADULTERATION
173	IMITATION-1	The article a	403(c), 801(a)(3); MISBRANDING
175	ALCOHOL-17	The article a	402(d)(2), 801(a)(3); ADULTERATION
178	COL ADDED-1	The article a	501(a)(4)(A), 801(a)(3); ADULTERATION
179	AGR RX-179	The article a	801(d)(1),(2); IMPORTATION RESTRICTED
181	UNDER PRC-	The article a	402(a)(4), 801(a)(3); ADULTERATION
185	REDUCED-18	It appears to	501(d)(1), 801(a)(3); ADULTERATION
186	INSANITARY-	The article a	501(a)(2)(A), 801(a)(3); ADULTERATION
188	FLUOROCAR	The article a	501(a)(5), 801(a)(3); ADULTERATION
189	FLUOROCAR	The article a	601(a), 801(a)(3); ADULTERATION
197	COSM COLOI	The article is	601(e), 801(a)(3); ADULTERATION
198	COLOR LBLG	The color ad	602(e), 801(a)(3); MISBRANDING
199	FEED & NAD-	The article a	501(a)(6), 801(a)(3); ADULTERATION
218	LIST INGRE-2	The article is	403(i)(2), 801(a)(3); MISBRANDING
223	FALSE-223	The labeling	502(a), 801(a)(3); MISBRANDING
226	DEVICE GMP	The methods	501(h), 801(a)(3); ADULTERATION
231	LENS CERT-2	The lenses a	502(a), 801(a)(3); MISBRANDING
235	NOT IMPACT	The article a	501(c), 801(a)(3); ADULTERATION
237	NO PMA-237	The article is	501(f)(1)(B), 801(a)(3); ADULTERATION
238	UNSAFE ADI	The article is	402(a)(2)(C)(i), 801(a)(3); ADULTERATION
241	PESTICIDE-24	The article is	402(a)(2)(B), 801(a)(3); ADULTERATION

245	EXCESS SUL-	The article a	402(a)(1), 801(a)(3); ADULTERATION
249	FILTHY-249	The article a	402(a)(3), 801(a)(3); ADULTERATION
251	POISONOUS	The article is	402(a)(1), 801(a)(3); ADULTERATION
253	STD IDENT-2	The article	403(g)(1), 801(a)(3); MISBRANDING
254	STD QUALIT-	The article	403(h)(1), 801(a)(3); MISBRANDING
255	STD FILL-255	The article is	403(h)(2), 801(a)(3); MISBRANDING
256	INCONSPICU	The article is	403(f), 801(a)(3); MISBRANDING
258	FLAVR LBLG-	The article a	403(k), 801(a)(3); MISBRANDING
260	FALSE-260	The article is	403(a)(1), 801(a)(3); MISBRANDING
3580	TP VIOL911-	The article is	902(8); 801(a)(3), Adulteration
3661	INADQ PAST	The article is	402(a)(4), 801(a)(3); ADULTERATION
3600	REFUSE EI-3	The article is	801(a)(1); INSANITARY MANUFACTURING, PROCESS
3741	FRNMFGREC	The article is	510(i); 801(o)
3641	CHOKE HZRD	The article is	402(a)(3), 801(a)(3); ADULTERATION
3761	FILTH-3761	The article is	501(a)(1)Adulteration
2060	AGRINSULIN	The article a	801(d)(1),(2);IMPORTATION RESTRICTED
2080	COUMARIN-	The article a	402(a)(1), 801(a)(3), Adulteration
2100	POISONOUS	listeria (test	402(A)(3)
2120	UNSFDIETSP	The article a	402(f)(1)(B), 801(a)(3) Adulteration
2140	-2140		%402(a)(1)%
2160	LACK NOTIF-	Adulterated,	301(s)
2161	-2161		301(s)
2162	-2162		333333
2180	-2180		402(a)
2200	DIET INGRE-	The article is	402(a)(3), 801(a)(3); Adulteration
2201	BSE FILTH-22	The article is	402(a)(3), 801(a)(3); Adulteration
2202	INSAN BSE-2	The article is	402(a)(4), 801(a)(3); Adulteration
2220	INGRED FIL-	The article a	402(a)(4), 801(a)(3); Adulteration
2240	COSMETIC-2	The article is	601(c), 801(a)(3); Adulteration
2260	-2260		%402%
2261	-2261		%501%
2262	-2262		%321%
2263	-2263		%402(a)%
2264	-2264		%402%
2280	DIRSEXMPT-	The article is	502(f)(1), 801(a)(3); MISBRANDING
2300	DIETARYLBL-	The article is	403(s)(2)(B), 801(a)(3), misbranded
2340	-2340	The article a	402(a)(1), 402(a)(2)(A), 402(a)(2)(A);801(a)(3)-ADUI
2341	DIOXIN-2341	The article a	402(a)(1),402(a)(2)(A),402(a)(2)(C)(i),801(a)(3)-Adul
2360	HISTAMINE-	The article a	402(a)(1), 801(a)(3); Adulteration
2380	NO PMA/PDI	The article a	501(f)(1)(A); 801(a)(3); ADULTERATION
2400	COLOR-2400		601%
2420	RADIONUC-2	Article appea	402(a)(1); 801(a)(3); Adulteration
2440	-2440		*501*

2460	UNSFDIETLB	The article a	402(f)(1)(A), 801(a)(3) Adulteration
2461	UNSFDIETUS	The article is	402(f)(1)(D), 801(a)(3) Adulteration
2480	RXPERSONA	The article a	502(a), 502(f)(1), 801(a)(3), MISBRANDING
2540	-2540		402%
2580	MFRHACCP-2	The product	402(a)(4), 801(a)(3)
2640	CYCLAMATE-	The article a	402(a)(2)(C); 801(a)(3)
2660	-2660		403%
2680	SACCHARLBL	The article c	403(i); 803(a)(3) Misbranding
2720	DULCIN-272(	The article a	402(a)(2)(C); 801(a)(3)
2740	DR QUALITY-2740		501b
2760	-2760		402(a)(3)%
2780	DEVICEGMPS	The methods	501(h), 801(a)(1); ADULTERATION
2800	POSS N/STR	The article a	501(a)(1); 801(a)(3) ADULTERATION
2820	CALIBRATED	The article is	502(f)(1); 801(a)(3), misbranding
2840	BSE DRUGS-	The article is	501(a)(2)(A), 801(a)(1); Adulteration
2860	VETDRUGRE	The article is	402(a)(2)(C)(ii); 801(a)(3); ADULTERATION
2880	RXCOMPOUI	the labeling	503(b)(4)(A) & 502(c), 801(a)(3); MISBRANDING
2900	CHLORAMP-2	The article a	402(a)(2)(C)(i), 801(a)(3); ADULTERATION
2920	PESTICIDES-2	The article is	402(a)(2)(B), 802(a)(B); ADULTERATION
2940	COSM MISB-	The cosmeti	602(a) & 801(a)(3); MISBRANDING
2960	FALSECAT-29	The article is	403(t), 801(a)(3)
2980	BIO TOXIN-2980		801
2981	BIO TOXIN-2	The article is	402(a)(1), 801(a)(3), Adulteration
3000	N-RX INACT-	The article a	502(e)(1); 801(a)(3); Misbranding
3020	STARANISE-3	The article a	402(a)(2)(C)(i), 801(a)(3), Adulteration
3040	HEPATITISA-	The article is	Section 801(a)(3), 402(a)(1); ADULTERATION
3060	POIS CHLOR-	The article a	402(a)(1), 801(a)(3); ADULTERATION
3080	DEVNOEXPT-3080		501(i), 801(a)(3)
3081	INVDEVICE-3	The article is	501(i), 801(a)(3); ADULTERATION
3100	ANDRO-310(	The article is	402(f)(1)(B),801(a)(3);ADULTERATION
3120	EPHEDALK-3	The product	801(a)3), 402(f)(1); ADULTERATION
3140	SBGINSENG-	The article is	801(a)(3); 403(u) Misbranding
3160	NONRSP-VEI	The article	402(a)(4), 801(a)(3); ADULTERATION
3161	NONRSP-PR(	The article a	402(a)(4), 801(a)(3); ADULTERATION
3340	DE/RX KIT-3	The article a	801(d)(1),(2); IMPORTATION RESTRICTED
3361	NUTR DEF-3	the infant fo	412(a)(1), 801(a)(3); Adulterated
3362	NUTR UNIT-	The article i	403(f), 801(a)(3); MISBRANDED
3400	PB-FOOD-34	The article is	402(a)(1); 801(a)(3); Adulteration
3220	NITROFURAI	The article is	402(a)(2)(C)(i), 801(a)(3); Adulteration
3500	RXLABEL-35(	The labeling	503(b)(4)(A), 801(a)(3); MISBRANDING
3480	E COLI 157-3	The article a	402(a)(1), 801(a)(3); ADULTERATION
3200	COSM MISB2	The article is	602(a) & 801(a)(3); MISBRANDING
3240	NOCONTCOI	The low acid	402(a)(4), 801(a)(3); ADULTERATION

3380	EXPIRED-338	the product s	501(c); 801(a)(3) Adulteration
3300	ALLERGEN-3	the label fail	403(w) 801(a)(3); Misbranding
3420	MELAMINE-3	The article a	402(a)(1), 801(a)(3), Adulteration
3421	MELAMINE-3	The article a	402(a)(2)(C)(i), 801(a)(3); ADULTERATION
3422	UNFIT4FOOI	The article is	402(a)(3), 801(a)(3); ADULTERATION
3440	MELAMINE-3	The article is	402(a)(2)(C)(i), 801(a)(3); ADULTERATION
3520	TP FLAVOR-3	The article is	902(a)(5), 927(a)(1)(A), 801(a)(3); ADULTERATION
3540	NO EXP DAT-	The article a	402(g), 801(a)(3); ADULTERATION
3460	VIBRIO-3460	The article a	402(a)(1), 801(a)(3); ADULTERATION
3560	SUPPL GMP-	The article a	402(g)(1), Adulteration, 801(a)(3), Adulteration
3260	NO ENGLISH	Required lab	502(c); 801(a)(3);Misbranding
3320	TRANSFAT-3	The product i	403(q), 801(a)(3) ;MISBRANDING
3180	PATULIN-318	The article a	402(a)(1), 801(a)(3); ADULTERATION
3280	FRNMFGREC	The article is	502(o), 801(a)(3); MISBRANDING
9	SALMONELL/	The article is	402(a)(1), 801(a)(3); ADULTERATION
11	UNSAFE COL	The article a	402(c), 801(a)(3); ADULTERATION
16	DIRECTIONS-	The article a	502(f)(1), 801(a)(3); MISBRANDING
27	DRUG GMPS	It appears th	501(a)(2)(B), 801(a)(3); ADULTERATION
47	NON STD-47	It appears th	536(a),(b); NON STANDARD
48	NEEDS ACID-	The food app	402(a)(4), 801(a)(3); ADULTERATION
55	OMITTED-55	It appears th	402(b)(1), 801(a)(3); ADULTERATION
62	NEEDS FCE-6	It appears th	402(a)(4), 801(a)(3); ADULTERATION
64	YELLOW #5-(	The food app	402(c), 403(m), 801(a)(3); ADULTERATION, MISBRAI
262	DIETARY-262	The article p	403(j), 801(a)(3); MISBRANDING
265	SUBSTITUTE	The article is	402(b)(2), 801(a)(3); ADULTERATION
268	CONCEALED-	The article is	402(b)(3), 801(a)(3); ADULTERATION
274	COLOR LBLG	The article a	403(k), 801(a)(3); MISBRANDING
276	PRESRV LBL-	The article a	403(k), 801(a)(3); MISBRANDING
278	NO TAG-278	It appears th	536(a),(b); NOT CERTIFIED
280	UNSAFE SUE	The article a	402(a)(2)(A), 801(a)(3); ADULTERATION
281	BACTERIA-28	The article a	402(a)(1), 801(a)(3); ADULTERATION
283	INSULIN-283	The drug app	502(k), 801(a)(3); MISBRANDING
286	POISON PKG	The article a	502(p), 801(a)(3); MISBRANDING
288	STD LABEL-2	The article a	502(s), 801(a)(3); MISBRANDING
289	RECORDS-28	The article a	502(t), 801(a)(3); MISBRANDING
290	DE IMP GMP	The methods	801(a)(1); NON CONFORMING MANUFACTURING PI
292	SUBSTITUTE	It appears to	501(d)(2), 801(a)(3); ADULTERATION
293	SHIGELLA-29	The article a	402(a)(1), 801(a)(3); ADULTERATION
295	LISTERIA-295	The article is	402(a)(1), 801(a)(3); ADULTERATION
297	AFLATOXIN-2	The article a	402(a)(1), 801(a)(3); ADULTERATION
299	IMBED OBJT-	The article a	402(d)(1), 801(a)(3); ADULTERATION
300	NONNUT SU	The article a	402(d)(3), 801(a)(3); ADULTERATION
302	BUTTER-302	The article a	402(e), 801(a)(3); ADULTERATION

304	STERILITY-3(	The article a	501(a)(1), 801(a)(3); ADULTERATION
306	INSANITARY-	The article a	402(a)(4), 801(a)(3); ADULTERATION
308	MFR INSAN-	The article is	801(a)(1); INSANITARY MANUFACTURING, PROCESS
309	FORBIDDEN-	The article is	801(a)(2); FORBIDDEN OR RESTRICTED IN SALE
310	POISONOUS-	The article	601(a), 801(a)(3); ADULTERATION
312	FILTH-312	The cosmeti	601(b), 801(a)(3); ADULTERATION
313	HELD INSAN-	The cosmeti	601(c), 801(a)(3); ADULTERATION
314	CONTAINER-	The containe	601(d), 801(a)(3); ADULTERATION
315	ADDED BULK	The article is	402(b)(4), 801(a)(3); ADULTERATION
316	***-316	The food app	402(a)(5), 801(a)(3); ADULTERATION
318	VITAMN LBL-	The food app	403(a)(2), 801(a)(3); MISBRANDING
319	WRONG IDE	The article is	403(b), 801(a)(3); MISBRANDING
320	LACKS FIRM-	The article	403(e)(1), 801(a)(3); MISBRANDING
321	LACKS N/C-3	The article is	403(e)(2), 801(a)(3); MISBRANDING
324	NO ENGLISH	The article is	403(f), 801(a)(3); MISBRANDING
325	STD NAME-3	The article is	403(g)(2), 801(a)(3); MISBRANDING
327	OPTION ING-	It appears to	403(g)(2), 801(a)(3); MISBRANDING
328	USUAL NAM	The article is	403(i)(1), 801(a)(3); MISBRANDING
329	JUICE %-329	It appears th	403(i)(2), 801(a)(3); MISBRANDING
330	UNSAFE COL	The article a	501(a)(4)(B), 801(a)(3); ADULTERATION
331	DR QUALITC-	The drug app	501(c), 801(a)(3); ADULTERATION
332	CONTAINER-	The containe	501(a)(3), 801(a)(3); ADULTERATION
333	LACKS FIRM-	The article is	502(b)(1), 801(a)(3); MISBRANDING
335	LACKS N/C-3	The article is	502(b)(2), 801(a)(3); MISBRANDING
336	INCONSPICU	Information	502(c), 801(a)(3); MISBRANDING
337	OFF ODOR-3	The article a	402(a)(3), 801(a)(3); ADULTERATION
339	TAMPERING-	It appears th	501(a)(2)(B), 801(a)(3); ADULTERATION
341	REGISTERED	It appears th	502(o), 801(a)(3); MISBRANDING
342	PERSONALR)	The article a	502(a) & (f)(1), 801(a)(3); MISBRANDING
343	VET LEGEND	The article a	502(a) & (f)(1), 801(a)(3); MISBRANDING
344	WARNINGS-	It appears to	502(f)(2), 801(a)(3); MISBRANDING
346	REJECT TEA-	The article is	1 (21USC41); PROHIBITED TEA
469	DISEASED-46	The food app	402(a)(5), 801(a)(3); ADULTERATION
471	CSTIC LBLG-4	The labeling	602(a) and/or (b), and/or (c), 801(a)(3); MISBRANDII
472	NO ENGLISH	Required lab	502(c); 801(a)(3) ;MISBRANDING
473	LABELING-47	The article a	Section 4(a); 801(a)(3) Misbranding
474	COSMETLBL(	It appears th	5(c)(3)(A); 801(a)(3) Misbranding
475	COSMETLBL(	It appears th	5(c)(3)(B); 801(a)(3) Misbranding
476	NO REGISTR	The article a	536(a); Failure to file initial report
477	HOLES-477	The quality o	501(c); 801(a)(3) Adulteration
478	TISSUE-478	This human (	361
479	DV QUALITY-	The article is	501(c); 801(a)(3) Adulteration
480	STAINSTEEL-	The article a	501(c); 801(a)(3) Adulteration

481	LBL STEEL-48	The labeling	502(a); 801(a)(3); Misbranding
482	NUTRIT LBL-	The article a	403(q); 801(a)(3); Misbranding
483	DRUG NAME	The article a	502(e)(1); 801(a)(3); Misbranding
484	DV NAME-48	The article a	502(e)(2); 801(a)(3); Misbranding
487	SACCHARIN-4	The article c	403(o); 801(a)(3) Misbranded
488	HEALTH C-48	The article a	801(a)(3); 403(r)(1)(A)/(B) misbranding
508	NO 510(K)-5	The article is	801(a)(3); 502(o) Misbranding
509	NONSTEEL-5	Labeling app	502(a) and/or 502(f)(1); Misbranding
2000	IMPTRHACCF	The food app	801(a)(3) , 402(a)(4) Adulteration
2020	LBLG ADVER	The art appr	502(a), 201(n) and 801(a)(3) Misbranding
2040	SULFITELBL-	The article is	403(a)(1), 801(a)(3) ;MISBRANDING
3601	IMITN DR-36	The article	502(i) (2), 801(a)(3); MISBRANDING
3602	DR PACKGNC	The article is	502(i) (1), 801(a)(3); MISBRANDING
3603	OTHER DRUC	The article is	502(i) (3), 801(a)(3); MISBRANDING
3701	ALRGN402A4	it appears to	801(a)(3); 402(a)4; Adulterated
3621	JUICEHACCP-	The article is	801(a)(3);402(a)(4)
3721	PESTICIDE2-3	The article is	402(a)(2)(B); 801(a)(3); ADULTERATION
3801	FALSERXLBL-	The article is	503(b)(4)(B), 801(a)(3)
3681	NCONTACTS-	The product i	403(y), 801(2)(3); Misbranding
3781	TPNOWRNLE	This article is	903(a)(8)(B)(i);801(a)(3);MISBRANDING
3782	TPLBLFALSE-	This article	903(a)(1);801(a)(3);MISBRANDING
3841	AF-NONRSP-	The article	402(a)(4), 801(a)(3);ADULTERATION
3842	TP NO PMTA	This article	801(a)(3);902(6)(A);ADULTERATION
3843	TP NO SE-38	This article is	801(a)(3);903(a)(6);MISBRANDING
3844	SACCHARLBL	The article a	403(i), 801(a)(3); Misbranding
3846	807REFUSAL	The food is s	807(b)
3847	FDF4APIGMF	The article is	501(a)(2)(B), 801(a)(3); ADULTERATION
3864	NCONTACT-3	The article is	403(y), 801(a)(3); MISBRANDING
3848	TP NO ING-3	This article is	903(a)(10)(A); 801(a)(3) MISBRANDING
3849	TP NO HPHC-	This article is	903(a)(10)(A); 801(a)(3) MISBRANDING
3850	TPNOHLDOC	This article is	903(a)(10)(A); 801(a)(3) MISBRANDING
3865	COLORLABEL	The article is	403(f);801(a)(3);MISBRANDING
3866	708NEWANI	The article h	501(a)(5), 801(a)(3); ADULTERATION
3867	708NORX-38	The article h	502(a) & (f)(1), 801(a)(3); MISBRANDING
3868	708VETLGNL	The article h	502(a) & (f)(1), 801(a)(3); MISBRANDING
3869	708LBLFIRM-	The article h	502(b)(1), 801(a)(3); MISBRANDING
3870	708NOENGL-	Required lab	502(c); 801(a)(3) ;MISBRANDING
3871	708NODIREC	The article h	502(f)(1), 801(a)(3); MISBRANDING
3872	708LISTING-	It has been d	502(o), 801(a)(3); MISBRANDING
3873	708NOREG-3	It has been d	502(o), 801(a)(3); MISBRANDING
3874	708NEWDRL	The article h	505(a), 801(a)(3); UNAPPROVED NEW DRUG
3875	708REIMPRT	The article h	801(d)(1),(2); IMPORTATION RESTRICTED
3876	GDUFA FEE-	The article is	502(aa), 801(a)(3);MISBRANDING

3877	GDUFA SELF	The article is	502(aa),801(a)(3); MISBRANDING
3878	POISONORD	The article is	402(a)(1), 801(a)(3); ADULTERATION
3879	708UDECAPI	The article h	502(a), 801(a)(3); MISBRANDING
3880	708FALSE-38	The labeling	502(a), 801(a)(3); MISBRANDING
3862	DIETARYING	The article is	403(s)(2)(A),801(a)(3); MISBRANDING
3863	PLANT PART	The article is	403(s)(2)(C), 801(a)(3); MISBRANDING
3821	MFR INJ-382	The article is	402(a)(4),801(a)(3); ADULTERATION
3851	TPLACKFIRM	This article is	903(a)(2)(A); 801(a)(3); MISBRANDING
3852	TPLACKSNC-	This article is	903(a)(2)(B); 801(a)(3); MISBRANDING
3853	TPLKDOMFO	This article is	903(a)(2)(C); 801(a)(3); MISBRANDING
3854	TPLKUSSLLB	This article is	903(a)(2)(D); 801(a)(3); MISBRANDING
3855	TPFDA1LBLG	This article is	903(a)(1); 801(a)(3); 301(tt)(1); MISBRANDING
3856	TPFDA2LBLG	This article is	903(a)(1); 801(a)(3); 301(tt)(2); MISBRANDING
3857	TPFDA3LBLG	This article is	903(a)(1); 801(a)(3); 301(tt)(3); MISBRANDING
3858	TPFDA4ALBL	This article is	903(a)(1); 801(a)(3); 301(tt)(4)(A); MISBRANDING
3859	TPFDA4BLBL	This article is	903(a)(1); 801(a)(3); 301(tt)(4)(B); MISBRANDING
3845	DRG REF EI-	The article is	801(a)(3), 501(j); ADULTERATION
3860	TP USERFEE	This article is	902(4);801(a)(3); ADULTERATION
3861	CYCLAMATE-	The article is	801(a)(3)
3722	RXVETLACK-	The article a	503(f)(4), 801(a)(3)
3723	RXVETLACK2	The article a	503(f)(4), 801(a)(3)
3724	DEVGMPS-3	The article a	520(f); 801(a)(1)
3725	NONCOMEL1	It appears th	534, 536(a)
3726	ELTNOCERT-	It appears th	534, 536(a)

ED & PHS ACT

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HACCP Plan

CCP No..	Process Step	hazard	CCP description	Critical limits, targets or target levels	Monitoring				Corrective action	verification	records
					what	how	frequency	who			
OPRP 1	Inline Earth Magnets	Physical	Pieces of metal from supplier or machinery could end up in the final products	No magnetic metal shavings in the product	Magnets after hand picking belt	Physical inspection and cleaning of the magnets	Every eight hours	Appointed personnel	Magnet inspected and cleaned after every shift	Magnet cleaning checklist	
CCP 1	Metal detector	Physical	Pieces of metal from supplier or machinery could end up in the final products	No metal in the product	Metal Detector	Approved metal test pieces are used to monitor	Every 2 hours	Appointed personnel	Box inspected if alarm sounds	Metal detector checklist	

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Specification Sheet
Golden Raisins

Doc nr : QAD.10 Version:10C
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Approved by : E Klinkenberg

SPECIFICATIONS FOR PROCESSED GOLDEN SEEDLESS RAISINS
THIS PRODUCT WILL BE MADE FROM SOUTH AFRICAN SEEDLESS SULTANA GRAPES
INTENDED USE:TO BE USED AS INGREDIENT OR FOR HUMAN CONSUMPTION
The grading will be done on a 100g unless otherwise stated

	Choice Grade Laser Sorted and double handpicked	**Standard Grade** Laser Sorted and double handpicked	**Industrial Grade** Laser Sorted and double handpicked
Minor Colour Deviations	2%	7%	n/a
Major Colour Deviations	0%	3%	n/a
Damaged Berries	2%	10%	20%
Major Texture Deviations	1%	5%	5%
Cap Stems	2%	4%	4%
Blemished Berries	5%	10%	n/a
Sugared Berries	5%	7%	7%
Foreign Objects	2 per 1000 kg	2 per 1000 kg	2 per 1000 kg
Loose Stalks	1 per 150 kg	3 per 150 kg	5 per 150 kg
Embedded Stalks	3 per 15 kg	3 per 15 kg	5 per 15 kg
Sand(grit)mg/200g	15	15	15

BERRY COUNT	**RAISINS/100G**	**MICROBIOLOGY & MYCOTOXINS**	**LIMITS**
Jumbo-Jumbo	70 – 100	Ochratoxin	5 PPB - WIM-VM-011
Jumbo	100 – 130	Aflatoxin	2 PPB – WIM-VM-011
Bold	130 – 230	Total Viable Count	< 10000 cfu/g Dry Rehydratable Film Method SANS 6887 - 1
Medium	230 – 290	E.coli	Absent < 10 cfu/g Dry Rehydratable Film Method SANS 6887 - 1
Small	290 – 400	Salmonella	Absent-VIDAS SLM
Midget	>400	Listeria	Absent / cfu/g Vidas LM02
		Moulds & Yeasts	< 1000 cfu/g Dry Rehydratable Film Method SANS 6887 - 1
		Total Coli Forms	< 100 / cfu/g Dry Rehydratable Film Method SANS 6887 - 1
		Staphylococcus Aureus	Absent / cfu/g Based on ISO 6888: PC1
		CHEMICAL	**LIMITS**
		MRL(multi-residue-limits for pesticides)	Comply with all applicable legislation for different countries LC-MS by Bemlab, SANAS accredited
		Heavy Metals	LEAD 0.1mg/kg
			CADMIUM 0.05 mg/kg
			MERCURY 0.03mg/kg
			ARSENIC 1mg/kg

Specification Sheet
Golden Raisins

GENERAL SPECIFICATIONS

Food safety	FSSC 22000:2005
Religious states	Kosher(Parev) and Halaal Certified
Moisture Content	Product will have a moisture content of 14 - 17 % at time of packing
Storage	Ideal storage temperature is 12'C
Shelf life	18 months from date of production
Ingredient list	Raisins, Sunflower Oil
Additives and processing aids	No Additives and processing aids is used during packaging of raisins.
Oil Description	**High Oleic Sunflower Oil** will be used at a ratio of 3 - 5 ml to 1 kg fruit.
Appearance	Product will have a uniform brown to dark brown color. Product will be free flowing and not Sticky
Flavor	Will have a sweet flavor that of sun dried grapes.
Odor	Free from rancid or foreign flavors or odors
Texture	Soft to firm fruit without any unduly hard particles
Production process	Sultana seedless grapes naturally sun dried without any additives
Packing	Packed in 10kg, 12.5kg, 13.6kg, 14kg and 15kg boxes. Inside box is a 50 micron plastic liner.
Infestation	Free from infestation or signs of previous infestation.
Admixture	Product will be free from any potentially injurious particle of foreign matter, including glass, metal, wood, plastic and other fragments
Allergens	This product does not contain any type of allergens
Gluten	This product meet the gluten-free labeling regulations outlined by FDA
GMO	This product has not been produced with genetically modified organisms
Sulphur	Product will contain a maximum of 2000ppm Sulphur (SO2)

COUNTRY OF ORIGIN

Thompson Seedless Raisins	99 – 99.5 %	South Africa
Flame Seedless Raisins	99 – 99.5 %	South Africa
Sunflower Oil	0.5 – 1 %	South Africa

Specification Sheet Thompson Raisins Including Flame

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Issued by : TRC
Approved by : E Klinkenberg

SPECIFICATIONS FOR PROCESSED THOMPSON SEEDLESS RAISINS
THIS PRODUCT WILL BE MADE FROM SOUTH AFRICAN SEEDLESS SULTANA GRAPES/FLAME SEEDLESS
INTENDED USE:TO BE USED AS INGREDIENT OR FOR HUMAN CONSUMPTION
The grading will be done on a 100g unless otherwise stated

	Choice Grade Laser Sorted and double handpicked	**Standard Grade** Laser Sorted and double handpicked	**Industrial Grade** Laser Sorted and double handpicked
Minor Colour Deviations	2%	7%	n/a
Major Colour Deviations	0%	3%	n/a
Damaged Berries	2%	10%	20%
Major Texture Deviations	1%	5%	5%
Cap Stems	2%	4%	4%
Blemished Berries	5%	10%	n/a
Sugared Berries	5%	7%	7%
Foreign Objects	2 per 1000 kg	2 per 1000 kg	2 per 1000 kg
Loose Stalks	1 per 150 kg	3 per 150 kg	5 per 150 kg
Embedded Stalks	3 per 15 kg	3 per 15 kg	5 per 15 kg
Sand(grit)mg/200g	15	15	15

BERRY COUNT	**RAISINS/100G**
Jumbo-Jumbo	70 – 100
Jumbo	100 – 130
Bold	130 – 230
Medium	230 – 290
Small	290 – 400
Midget	>400

MICROBIOLOGY & MYCOTOXINS	**LIMITS**
Ochratoxin	5 PPB - WIM-VM-011
Aflatoxin	2 PPB – WIM-VM-011
Total Viable Count	< 10000 cfu/g Dry Rehydratable Film Method SANS 6887 - 1
E.coli	Absent < 10 cfu/g Dry Rehydratable Film Method SANS 6887 - 1
Salmonella	Absent-VIDAS SLM
Listeria	Absent / cfu/g Vidas LM02
Moulds & Yeasts	< 1000 cfu/g Dry Rehydratable Film Method SANS 6887 - 1
Total Coli Forms	< 100 / cfu/g Dry Rehydratable Film Method SANS 6887 - 1
Staphylococcus Aureus	Absent / cfu/g Based on ISO 6888: PC1
CHEMICAL	**LIMITS**
MRL(multi-residue-limits for pesticides)	Comply with all applicable legislation for different countries LC-MS by Bemlab, SANAS accredited
Heavy Metals	LEAD 0.1mg/kg
	CADMIUM 0.05 mg/kg
	MERCURY 0.03 mg/kg
	ARSENIC 1mg/kg

Specification Sheet Thompson Raisins Including Flame

GENERAL SPECIFICATIONS

Food safety	FSSC 22000:2005
Religious states	Kosher(Parev) and Halaal Certified
Moisture Content	Product will have a moisture content of 14 - 17 % at time of packing
Storage	Ideal storage temperature is 12'C
Shelf life	18 months from date of production
Ingredient list	Raisins, Sunflower Oil
Additives and processing aids	No Additives and processing aids is used during packaging of raisins.
Oil Description	**High Oleic Sunflower Oil** will be used at a ratio of 3 - 5 ml to 1 kg fruit.
Appearance	Product will have a uniform brown to dark brown color. Product will be free flowing and not Sticky
Flavor	Will have a sweet flavor that of sun dried grapes.
Odor	Free from rancid or foreign flavors or odors
Texture	Soft to firm fruit without any unduly hard particles
Production process	Sultana seedless grapes naturally sun dried without any additives
Packing	Packed in 10kg, 12.5kg, 13.6kg, 14kg and 15kg boxes. Inside box is a 50 micron plastic liner.
Infestation	Free from infestation or signs of previous infestation.
Admixture	Product will be free from any potentially injurious particle of foreign matter, including glass, metal, wood, plastic and other fragments
Allergens	This product does not contain any type of allergens
Gluten	This product meet the gluten-free labeling regulations outlined by FDA
GMO	This product has not been produced with genetically modified organisms
Sulphur	This product does not contain any traces of Sulphur

COUNTRY OF ORIGIN

Thompson Seedless Raisins	99 – 99.5 %	South Africa
Flame Seedless Raisins	99 – 99.5 %	South Africa
Sunflower Oil	0.5 – 1 %	South Africa

Claudio Innocenti

Cleaning and Sanitation

1. PURPOSE

This procedure outlines the requirements for the procurement, handling and storage of cleaning agents. It also outlines the requirements for effective cleaning practices.

2. SCOPE

This procedure applies to all areas where food handled, prepared and stored.
This procedure also applies to all staff involved in the cleaning processes of the TRC'S facility.

3. RESPONSIBILITY

Supervisory personnel are responsible for ensuring that this procedure is implemented by staff in their section.
HACCP Team Leader is responsible for ensuring that the staff are trained in the use of the chemicals and will evaluate the effectiveness of cleaning on a continuing basis.

4. DEFINITIONS

Cleaning – the removal of dirt, food residue or other objectionable matter.
Deep clean – total dismantling of equipment for cleaning and disinfection purposes.

5. PROCEDURE

5.1 SELECTING AND HANDLING CHEMICALS

- All chemicals for cleaning and sanitation are suitable for use in food establishments and are approved by SABS.
- SABS certificates and Material Safety Data Sheets (MSDS) will be requested from a supplier before ordering and will be kept on-site for all chemicals used in cleaning and sanitation activities.
- All chemicals used for cleaning / sanitation are noted on an Approved Chemicals List (see CSFD.23_01 – APPROVED CHEMICALS LIST).

5.2 STORING CHEMICALS

- All cleaning / sanitation chemicals are stored away from food processing areas and in their original labeled containers.
- If chemicals are temporarily placed in other than their original containers (i.e. dispensed from a bulk container into a spray bottle for ease of use), the other container must be clearly labeled to prevent mixing of incompatible chemicals.

5.3 CLEANING / SANITATION EQUIPMENT

- Non-disposable cloths, when used in the sanitation program, are cleaned and disinfected before every use.
- Brushes are inspected before each use to ensure bristles are not loose.
- Hoses are fitted with valves (nozzles) to prevent water from entering. When not in use, hoses are evacuated and stored off the floor, rolled up to prevent stagnant water from accumulating inside.

- Cleaning equipment is color coded for each area. Color coding will be indicated on the Cleaning and Sanitation Procedure(CSFD.01_05)

5.4 PROTECTING FOOD (INGREDIENTS) WHILE CLEANING / SANITIZING

- During cleaning and sanitizing, all food, food ingredients, and packaging materials are covered and/or relocated to prevent chemicals from contacting them.
- During cleaning operations, care is taken to avoid water splashing from the floor onto clean surfaces. Cleaned surfaces are kept free of excess pooled water to prevent growth of microorganisms.
- Sanitizers and other chemicals are rinsed from all surfaces, unless specifically indicated as a "no-rinse" treatment.

5.5 TRAINING

All individuals performing cleaning / sanitation activities will be trained by qualified personnel.

5.6 RECORD OF CLEANING / SANITATION ACTIVITY AND CORRECTIVE ACTIONS

- Activities related to the cleaning/sanitation program, as well as any corrections or corrective actions required, are recorded on checklists (see CSFD.02_04 Factory Cleaning register;CSFD.04_04 Cleaning and Waste Removal Register ;CSFD.06_04 Kitchen Cleaning Register ;CSFD.08_04 Office Cleaning Register ; CSFD.10_04 Toilet Cleaning Register) by the person designated by the HACCP Team Leader.
- The HACCP Team Leader reviews the inspection checklists who will raise a NCR where major deviations are found.
- A chemical usage list will be maintained (see AD.33_04 – Register for Receiving and Releasing of Cleaning Equipment)

5.7 CLEANING SCHEDULES

- **Factory Cleaning :** All areas of the factory will be cleaned daily after every shift with water. On Fridays the whole factory will be cleaned with chemical products. One is SU166 that is used to clean all machines and equipment. The machines are sprayed with clean water after cleaning. Chlorpower is used on the floors. Scrubbed and washed off. Colour coding for Inside factory is Blue. Outside factory is Yellow.
- **Cleaning and Waste Removal :** The premises will be kept clean on a daily basis. Rubbish bins will be emptied every day from the office and kitchen area. Rubbish bins are fitted with lids and will be removed once a week from the premises to the local dump site.
- **Kitchen Cleaning :** The kitchen area will be cleaned daily. All surfaces will be wiped with a solution of Handy Andy. Crockery will be washed as needed each day. Windows will be washed weekly as well. Colour code used in this area is red.
- **Office Cleaning :** All the offices will be cleaned every day, before staff starts. All bins will be emptied and taken to the outside bins. The desks will be cleaned and polished. Floors will be washed with a PineGel solution. Windows will be washed weekly. Colour code used for this area is Red.

- **Toilet Cleaning :** Walls and surfaces will be wiped off daily with a solution of Handy Andy. Toilet bowls will be cleaned with deo blocks and domestos. If needed Tiket will be added in toilet bowls for extra clean. Hand towels and soap dispensers will be filled up every day. Colour code used for this area is Red.

6. REFERENCES

A. HACCP Manual
B. Procedures and Documents
- CSFD – Cleaning, storing and Fumigation

C. SANS 10330 : Clause 6; SANS 10049 : Clause 10

7. RECORDS

- CSFD.23_01 – Approved Chemical List
- CSFD.02_04 – Factory Cleaning Register
- CSFD.04_04 – Cleaning and Waste Removal Register
- CSFD.06_04 – Kitchen Cleaning Register
- CSFD.08_04 – Office Cleaning Register
- CSFD.10_04 – Toilet Cleaning Register
- AD.33_04 – Register for Receiving and Releasing of Cleaning Equipment
- SABS Certificates
- Material Safety Data Sheets

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Supplier Quality Assurance

Date:_____

Supplier/Farm Name:_____

Address : _____

Tel : _____Fax:_____

Contact:_____

Product you will be supplying:

Chemicals	
Are the products you used registered?	
Did you comply with the withdrawal periods?	

In order to remain competitive in an ever changing market, TRC had undertaken the implementation of a food safety management system. Because of this it is important that there is a written agreement between the Raisin Company and our suppliers, whereby suppliers agree to adhere to the principles of Good Manufacturing Practices (in short GMP's). As you may be aware, GMP's consist of two departments: Factory/Facility hygiene and good production practises. The global market has become much more demanding and even legislation regarding facility hygiene and GMP's for export are in the pipeline.

To meet the international accreditation criteria, supplier quality assurance is of utmost importance and we will be very grateful for your cooperation in this matter. We require documented proof of the conformance to health regulations of your high risk product.

We will appreciate the following:

1. An annual letter of conformance/PPECB Accreditation certificate
2. Applicable analysis reports(example: Water, micro toxins)
3. MSDS's

It is of the utmost importance that we will receive these documents with the first intake. This will enable us to do supplier approval for future purposes.

SUPPLIER AGREEMENT WITH THE RAISIN COMPANY:

I, _____, HEREBY DECLARE THAT I RECEIVED SUPPLIER QUALITY ASSURANCE DOCUMENTATION FROM THE RAISIN COMPANY. _____, ACCEPTS THE PRINCIPLES OF GMP AND FOOD HYGIENE FOR ALL PRODUCTS SUPPLIED TO THE RAISIN COMPANY.

SIGNED_____ DATE_____

Allergen Control Policy

The Raisin Company is a raisin packaging company for export market.

The Raisin Company are providing Raisin Products to our clients that are processed and packed through a systems complying with SANS 10330:2007 and SANS 10049:2011 to ensure that our products is safe for use and meet the highest quality standards."

The Raisin Company acknowledges that the control of allergens is important in order to protect the consumer. This policy will assist The Raisin Company to understand in general how to identify and declare all food allergens, and the ingredients that are of concern to consumers in company processes. The objective of the policy is to accurately identify and control allergens in Raisin Processing Process.

The Raisin Company recognises that for consumers with food allergies and food intolerances, it is vital that they are fully informed about the nature and contents of the foods they are buying.

True food allergies are reproducible adverse reactions to a particular food that involves the immune system. Virtually all known food allergens are proteins; they can be present in the food in large amounts and often survive food processing conditions. Allergies are characterised by the rapid release of chemicals in the body that cause the symptoms of the allergic reactions, which can occur within minutes or up to an hour or more after ingestion.

Whilst almost any food protein can cause an allergic reaction in some people, the most common food allergens are peanuts, nuts, milk, egg, fish and shellfish, soya wheat and sesame which does not form part of The Raisin Companies Food Processing Process.

Some Raisins contains SO_2. If Sulphur dioxide is present at levels above 2000 ppm in the final product, it will be declared as an allergen. Sulphur dioxide dissipates over the life of a product. Cooking of 5 – 7 minutes will also reduce ± 200 ppb SO_2 to below the 2000 ppm allergen level.SO_2 will be monitored via The Raisin Companies Quality Control and HACCP Program

If the factory uses any of the mentioned ingredients or Sulphur Dioxide above 2000 ppm is present in product, and cross contamination cannot be prevented, all products produced on the same equipment must be labelled with a "may contain traces of Sulphur Dioxide (SO_2)" or "manufactured in a factory which uses SO2."

The Raisin Company will indicate clearly whether allergens are present in the factory at any stage, or if allergens are present in a specific manufacturing line. This information will appear in the product specifications.

This Allergen Control Policy will be communicated throughout the company and will be reviewed at least annually.

REFERENCES:

- Proposition 65 - Interpretive Guideline No. 2012-02 - Consumption of Sulfur Dioxide in Dried Fruits (Attachment MD-A)
- Regulations governing the Labeling and advertising of foodstuffs : R2034 & R146(Attachment MD-B 1 and 2)
- Labels get Teeth (Attachment MD-C)
- Food Industry Guide to the Voluntary Incidental Trace Allergen labelling Program(Allergen Bureau)

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Approved by E Klinkenberg

Traceability and Recall

1. PURPOSE

To outline the content and format requirements for identification and caution labels attached to products and to outline the procedure for responding to a recall of potentially unsafe Company product; to prevent or minimize the possible harm to the consumer from the recalled product.

2. SCOPE

This procedure applies to all food products processed by The Raisin Company.

3. RESPONSIBILITIES

The FSMS Team Leader with the FSMS Team is responsible for initiating and overseeing product recalls and ensuring their adequate implementation and effectiveness.
FSMS Team Leader is responsible for determining the scope of the recall and segregation and testing of recalled product to determine proper disposition.
FSMS Team Leader is responsible for communicating information on Company product recalls to regulatory authorities and to the customer/consumer.

4. DEFINITIONS

Recall – Remove a food product from the point of use because it may cause health problems or possible death. Food manufacturers or distributors typically issue recalls, which may be based on internal or external findings (e.g., consumer complaints). A product recall may also be known as a "product withdrawal".

5. PROCEDURE

5.1 TRACEABILITY

- The following diagram is used to outline the traceability procedure.

Information Recorded		**Record**
Product Ordered Supplier Quantity	**Raw Material/Packaging received**	Intake Document number
	↓	
	Processing	Processing Records
	↓	
Product batch number allocated; indicating date of production, product and recipe used, quantity produced	**Packaging**	Processing Records
	↓	

Product batch, quantity, best before dates and date of manufacture	**Ambient Storage**	Receipt into Store Records Stock entered into PC Indicated on actual Packaging
	↓	
Date of despatch, Driver Quantity of Units distributed, best before dates and date of Manufacture	**Distribution of final product**	Despatch records Batch records

- Other information, such as cleaning and sanitation and equipment maintenance are available and can be referred to when necessary in terms of traceability.

5.2 RECALL

- On receipt of a complaint or notification of an incident of unsafe product, the FSMS Team Leader will immediately request all the details as laid out in the Customer Compliant Procedure, including the production code.
- All Production records concerned with the manufacture of suspect product will be drawn and a full traceability carried out in order to determine the process parameters concerned with suspect stock.
- The FSMS Team Leader, in conjunction with Management, will advise all customers to place all suspect products "On Hold" until further notice and enlistment.
- The Retention sample will be drawn from stock and sent away for analysis as per the type of incident, i.e.: Microbiological, allergenic or chemical. Visual object complaints will be dealt with in-house or sent to an appropriate laboratory for source material determination if this can not be handled in-house.
- Appropriate action on any raw materials or processing equipment, etc. must be instituted immediately by rejecting raw materials or stopping Production until the situation has been corrected.
- Any other suspect stock remaining on site in raw, intermediate or final product form, must also be placed "On Hold" until investigation onto the root causes of failure have been determined.
- Any product needing to be destroyed will be done by an approved contractor who can supply a certificate to the affect that product has been destroyed in a socially responsible manner.

- Mock recall will be carried out once per year in order to test the system.
- The FSMS Team Leader will select a product batch at random. It will then be tested as to how much product can be recalled at any one time and over what length of time.
- All incidences of recall and mock recall must be presented at Management Review meetings and FSMS Plan Review meetings.
- The recall committee is made up of the following personnel:

Recall Committee	
	Contact: Edwin Klinkenberg
	Contact: Nicolene Maritz

- The FSMS Team Leader is the only person authorized to deal with the media in the event that this becomes necessary.
- Enlistment of stocks will be handled at National level and the Department of Health notified only in the case of pathogenic contamination, complaints with serious side effects and illness resulting in hospitalization or death due to product consumption.

6. REFERENCES

- Food Safety Manual
- Procedures and Documents
- MD.08C_02– Management Review
- PD.02 – PD.12– Production and Process Control
- MD.25_02– FSMS Plan Review

7. RECORDS

- AD.15B-_02 - Recall Checklist
- All communications regarding recalls

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Approved by E Klinkenberg

COMPLIANCE QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP

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 you complete the following sections to the best of your ability and with as much detail as possible. 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: The Raisin Company (Pty) Ltd. Today's Date: 13 July 2020

Factory Address: Noagspaal, Mainroad,8873

City: Marchand Province: Northern Cape Country: South Africa

Office Address: same as factory address

City: Province: Country:

FDA Registration No.: 16959172394 DUNS No.:

FDA Establishment Id.: Phone No.:

QC/QA's Name: Nicolene Maritz E-mail: nicolene@theraisinco.za

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: Golden Raisins Product No.:

No. 02, Product Name: Product No.:

No. 03, Product Name: Product No.:

No. 04, Product Name: Product No.:

No. 05, Product Name: Product No.:

No. 06, Product Name: Product No.:

Resources FDA Product Codes and Product Code Builder

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

Critical Control(s):

Farmers are approved via PPECB and finished and raw products are tested by external lab.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please confirm following

Appendix 1 (Hazards Tables)
Category: Dried / Dehydrated
Category No.: 7
Subcategory: Dried Fruits
Storage: Shelf-Stable

FREQUENCY *of* CONTROL VALIDATION

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

Critical Control(s):
Farmers are approved via PPECB and finished and raw products are tested by external lab.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please confirm following

Appendix 1 (Hazards Tables)
Category: Dried / Dehydrated
Category No.: 7
Subcategory: Dried Fruits
Storage: Shelf-Stable

FREQUENCY *of* CONTROL VALIDATION

FDA-IDENTIFIED ENVIROMENTAL/PROCESS HAZARDS

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

- ☒ Recontamination with environmental pathogens.
- ☐ Bacterial 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

Critical Control(s):
Environmental swabs taken to ensure the area is clean and safe.
Swabs send to external lab for verification.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please confirm following

Appendix 1 (Hazards Tables)
Category: Dried / Dehydrated
Category No.: 7
Subcategory: Dried Fruits
Storage: Shelf-Stable

FREQUENCY *of* CONTROL VALIDATION

FDA-IDENTIFIED PHYSICAL HAZARDS

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

- ☒ Metal
- ☐ Glass
- ☐ Extraneous Matter
- ☐ Plastics
- ☐ 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.*

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

DESCRIPTION *of* CRITICAL CONTROLS

Critical Control(s):

We have scanners, magnets and metal detector on the production line to pick up any metal in product.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please confirm following

Appendix 1 (Hazards Tables)
Category: Dried / Dehydrated
Category No.: 7
Subcategory: Dried Fruits
Storage: Shelf-Stable

FREQUENCY *of* CONTROL VALIDATION

Metal detection standards

Ferrous: 3.0 mm

Non-Ferrous: 6.0 mm

Stainless Steel: 5.5 mm

Claudio Innocenti

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* CONTROLS

Swabs and cleaning schedule

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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? FSSC22000

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:

Food safe items

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? 50-60

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PEST CONTROL

Is a pest control contractor employed? ☐ Yes ☒ No

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

Number of yearly visits: _____

If no, by what means is pest prevention carried out? Internal P pest control operator

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: ED 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:

Farmers are audited by PPECB

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:

all containers are tested

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? ☑ Yes ☐ No

Please describe your customer complaint procedure.

Upon receipt of a customer contact/complaint as defined above, the FSMS Team Leader will complete the AD.20B_02 CUSTOMER COMPLAINT LOG with the appropriate information including date, customer name, product description and brief description of the problem or reason for the contact
Proper investigation and/or corrective action of all complaints/problems should be taken.

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.

Claudio Innocenti

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: Nicolene Maritz

Title: FSMS team leader

Today's Date: 7/13/20

Claudio Innocenti

TRC

Cleaning Register
Factory

Revision Date : 27/06/19
Page nr : 1
Date issued : 05/07/05
Issued by : TRC
Approved by : E Klinkenberg

Cleaner name: Benjamin & James & Nico & Nai[illegible]   Manager signature: ____________

Month: April   Year: 2020

OUTSIDE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	APPROVED BY
Pre Startup Inspection																																
Tipper/Hopper	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM		
2 x Shaker	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE		
3 x Belts	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE			
4 x Vacuums	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE		
Piping	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	
Pre Stemmer	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM		
Scanner	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE		
Washer/Cap Stemmer	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	BSc	
Cleaning Equipment																																

INSIDE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	APPROVED BY
Pre Startup Inspection																																
3 x Vacuums	NS	KW	KW	NS	NS	KW	KW	NS	RH	KW	KW	KW	NS	RH		KW				KW	NS	RH	KW	NS	RH		KW	NS	KW	NS		
5 x Belts	NS	KW	KW	NS	NS	KW	KW	NS	RH	KW	KW	KW	NS	RH		KW				KW	NS	RH	KW	NS	RH		KW	NS	KW	NS		
3 x Shaker	NS	KW	KW	NS	NS	KW	KW	NS	RH	KW	KW	KW	NS	RH		KW				KW	NS	RH	KW	NS	RH		KW	NS	KW	NS		
Crates	NS	KW	KW	NS	NS	KW	KW	NS	RH	KW	KW	KW	NS	RH		KW				KW	NS	RH	KW	NS	RH		KW	NS	KW	NS		
Screw conveyor	NS	KW	KW	NS	NS	KW	KW	NS	RH	KW	KW	KW	NS	RH		KW				KW	NS	RH	KW	NS	RH		KW	NS	KW	NS		
Floors	NS	KW	KW	NS	NS	KW	KW	NS	RH	KW	KW	KW	NS	RH		KW				KW	NS	RH	KW	NS	RH		KW	NS	KW	NS		
Walls																																
Scale																																

Claudio Innocenti

Cleaning Register
Factory

Doc nr : CSFD.02_07
Revision Date : 27/06/19
Page nr : 1
Date issued : 05/07/05
Issued by : TRC
Approved by : E Klinkenberg

Cleaner name: [illegible] Manager signature: [illegible]

Month: mei Year: 2020

OUTSIDE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	APPROVED BY
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Tipper/Hopper	MM		MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM		
2 x Shaker	JE		JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	
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4 x Vacuums	JE		JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	
Piping	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	JE	JE	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC				
Pre Stemmer	MM		MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM	MM			
Scanner	JE		JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	JE	
Washer/Cap Stemmer	BC		BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC	BC				
Cleaning Equipment																																

INSIDE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	APPROVED BY
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3 x Vacuums	KW			NS	KW	NS	NS	NS	NS	KW	NS	KW	NS	KW	NS	KW	KW	KW	NS	NS	KW	NS	KW	KW	NS	NS	KW	NS	KW			
5 x Belts	KW			NS	KW	NS	NS	NS	NS	KW	NS	KW	NS	KW	NS	KW	KW	KW	NS	NS	KW	NS	KW	KW	NS	NS	KW	NS	KW			
3 x Shaker	KW			NS	KW	NS	NS	NS	NS	KW	NS	KW	NS	KW	NS	KW	KW	KW	NS	NS	KW	NS	KW	KW	NS	NS	KW	NS	KW			
Crates	KW			NS	KW	NS	NS	NS	NS	KW	NS	KW	NS	KW	NS	KW	KW	KW	NS	NS	KW	NS	KW	KW	NS	NS	KW	NS	KW			
Screw conveyor	KW			NS	KW	NS	NS	NS	NS	KW	NS	KW	NS	KW	NS	KW	KW	KW	NS	NS	KW	NS	KW	KW	NS	NS	KW	NS	KW			
Floors	KW			NS	KW	NS	NS	NS	NS	KW	NS	KW	NS	KW	NS	KW	KW	KW	NS	NS	KW	NS	KW	KW	NS	NS	KW	NS	KW			
Walls																																
Scale																																

Cleaning Register
Silver Plate and Scraper/Spoon

Doc nr : CSFD.18B_02
Revision Date : 12/01/2015
Page nr : 1
Date issued : 04/07/2013
Issued by : TRC
Approved by : E Klinkenberg

Cleaner name: [illegible] BETRON

Manager name: [illegible]

Month : MEI Year: 2020

Manager signature:

Silver Plate

Daily	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
07:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
08:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
09:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
10:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
11:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
12:00																															
14:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
15:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
16:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
17:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
18:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		

Silver Spoon/ Scraper

Daily	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
07:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
08:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
09:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
10:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
11:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
12:00																															
14:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
15:00	BD			BD	BD	BD	BD	BD	BD	BA	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
16:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
17:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		
18:00	BD			BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD	BD		

W

WATER CLEANED THAT IS USED FOR WASHING OF THE ITEMS

Daily	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
07:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		
13:00	DG			DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG	DG		

Doc nr : CSFD.18B_02
Revision Date : 12/01/2015
Page nr : 1
Date issued : 04/07/2013
Issued by : TRC
Approved by : E Klinkenberg

Cleaning Register
Silver Plate and Scraper/Spoon

Cleaner name: DeNuille L Betrem

Manager name:

Month : April Year: 2020

Manager signature:

Silver Plate

Daily	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
07:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
08:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
09:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
10:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
11:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
12:00																															
14:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
15:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
16:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
17:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
18:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	

Silver Spoon/ Scraper

Daily	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
07:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
08:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
09:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
10:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
11:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
12:00																															
14:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
15:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
16:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
17:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD
18:00	BD	BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD	BD		BD	BD	BD	BD	BD

W

WATER CLEANED THAT IS USED FOR WASHING OF THE ITEMS

Daily	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
07:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	
13:00	DG	DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	DG	DG		DG	DG	DG	DG	

Claudio Innocenti

Fumigation Report

Doc nr : CSFD.12_05
Revision Date : 23/06/2014
Page nr : 1
Date issued : 07/05/07
Issued by : TRC
Approved by : E Klinkenberg

Month MAY & JUNE 2020

Date	Product used	Quantity	Application	Area	Withdrawal date from application	Equipment Cleaned	Signed
15/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI		Y	
16/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
17/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI		YES	
22/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
23/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
24/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
29/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI		Y	
30/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI		YES	
31/05	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
05/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
06/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
07/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
12/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI		Y	
13/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI		YES	
14/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
19/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
20/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
21/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			
26/06	PY4 T4	10L	FOGGER	P.AREA.W.HOUSE CMI			

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RC

Pest Control Register

Doc nr : CSFD.13A **Version**:07
Revision Date : 25/06/2018
Page nr : 1
Date issued : 07/05/07
Issued by : TRC
Approved by : E Klinkenberg

Pest Controller name: FRANS DRAAI

Manager Name: ____________

Manager Signature: ____________

Month: APRIL & MAY 2020

Year: 2020

Station	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
Week 1 **Date :** 16-04-2020						WEG GEHAAL WEENS FORKLIFT WAT DIT BESKADIG											
Rodent Traps Checked	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Bait Block Eaten	NO	NO	NO	NO	NO		NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
Bait Block Filled Up	NO	NO	NO	NO	NO		NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
Product Used	DEGESCH RAT						BAITING BLOCK										
Checked all walls and roofs for rodent and bird activity	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Week 2 **Date :** 23-04-2020																	
Rodent Traps Checked	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Bait Block Eaten	NO	NO	NO	NO	NO		NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
Bait Block Filled Up	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Product Used	DEGESCH RAT						BAITING BLOCKS										
Checked all walls and roofs for rodent and bird activity	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Week 3 **Date :** 30-04-2020																	
Rodent Traps Checked	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Bait Block Eaten	NO	NO	NO	NO	NO		NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
Bait Block Filled Up	NO	NO	NO	NO	NO		NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
Product Used	DEGESCH RAT						BAITING BLOCKS										
Checked all walls and roofs for rodent and bird activity	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Week 4 **Date :** 07-05-2020																	
Rodent Traps Checked	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Bait Block Eaten	NO	NO	NO	NO	NO		NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
Bait Block Filled Up	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES
Product Used	DEGESCH RAT						BAITING BLOCKS										
Checked all walls and roofs for rodent and bird activity	YES	YES	YES	YES	YES		YES	YES	YES	YES	YES	YES	YES	YES	YES	YES	YES

Claudio Innocenti

Doc nr : CSFD.15A Version.00	
Revision Date : 15/07/2015	
Page nr : 1	
Date issued : 07/05/07	
Issued by : TRC	
Approved by : E Klinkenberg	

Pest Control Register

Pest Controller name: FRANS DRAAÍ

Manager Name: ______

Manager Signature: ______

Month: MARCH & APRIL

Year: 2020

Station	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Week 1 **Date :** 19-03-2020						WEG GEHAAL WEERFORCELET WIT DIT BESKADIG										
Rodent Traps Checked	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Bait Block Eaten	No	No	No	No	No		No	No	No	No	No	No	No	No	No	No
Bait Block Filled Up	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Product Used	DEGESCH RAT						BAITING BLOCKS									
Checked all walls and roofs for rodent and bird activity	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Week 2 **Date :** 26-03-2020	No	No	No	No	No		No	No	No	No	No	No	No	No	No	No
Rodent Traps Checked	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Bait Block Eaten	No	No	No	No	No		No	No	No	No	No	No	No	No	No	No
Bait Block Filled Up	No	No	No	No	No		No	No	No	No	No	No	No	No	No	No
Product Used	DEGESCH RAT						BAITING BLOCKS									
Checked all walls and roofs for rodent and bird activity	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Week 3 **Date :** 02-04-2020																
Rodent Traps Checked	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Bait Block Eaten	No	No	No	No	No		No	No	No	No	No	No	No	No	No	No
Bait Block Filled Up	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Product Used	DEGESCH RAT						BAITING BLOCKS									
Checked all walls and roofs for rodent and bird activity	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Week 4 **Date :** 09-04-2020																
Rodent Traps Checked	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Bait Block Eaten	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Bait Block Filled Up	No	No	No	No	No		No	No	No	No	No	No	No	No	No	No
Product Used	DEGESCH RAT						BAITING BLOCKS									
Checked all walls and roofs for rodent and bird activity	Yes	Yes	Yes	Yes	Yes		Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

Food Safety Training Log

FOOD SAFETY TRAINING LOG

Course: Quality Control & Stock intake

Date: 25/02/2020 **Duration:** 15 min **Internal/External:** Internal

Name and Surname	Designation	Evaluation		Effectiveness of Training
		Attendance	Successful Completion	
Shirley Bock	QC	✓	Yes	Good
Frans Draai	Stock intake	✓	Yes	Good
Niel Meyer	Stock intake	✓	Yes	Good
David Seikaneng	Stock intake	✓	Yes	Good
Veronica Bassen	QC	✓	Yes	Good

Claudio Innocenti

Food Safety Training Log

Doc nr	PSD.06B_03
Revision Date	12/11/14
Page nr	1
Date issued	23/04/12
Issued by	TRC
Approved by	E Klinkenberg

FOOD SAFETY TRAINING LOG

Course: _____

Date: _____ Duration: _____ Internal/External: _____

Name and Surname	Designation	Evaluation		Effectiveness of Training
		Attendance	Successful Completion	

Food Safety Training Log

Claudio Innocenti

FOOD SAFETY TRAINING LOG

Course: Foreign Object (Metal)

Date: 25/02/2020 **Duration:** 30min **Internal/External:** Internal

Name and Surname	Designation	Evaluation		Effectiveness of Training
		Attendance	Successful Completion	
Veronica Busen	Lab/QC	✓	Yes	Sufficient
Kenneth Okere	Handpicking belts	✓	Yes	Sufficient
Jenny Bock	Production/Magnets/Scanners	✓	Yes	Sufficient
Mathetseng Mosala	Handpicking belts	✓	Yes	Sufficient
Lydia Tseng	Handpicking belts	✓	Yes	Sufficient
Leo Nadia Bock	Handpicking belts	✓	Yes	Sufficient
Shelby Bock	Intakes/Handpicking belts	✓	Yes	Sufficient
Magdalena Brandman	Lab/QC	✓	Yes	Sufficient
M. Mosala	Handpicking belts	✓	Yes	Sufficient

Food Safety Training Log

Doc nr	PSD.06B_03
Revision Date	12/11/14
Page nr	1
Date issued	23/04/12
Issued by	TRC
Approved by	E Klinkenberg

FOOD SAFETY TRAINING LOG

Course: Visitor Access

Date: 10/01/20 Duration: 30min Internal/External: Internal

Name and Surname	Designation	Evaluation		Effectiveness of Training
		Attendance	Successful Completion	
Tommy Meyer	Security leader	✓	✓	good
Elias Mtyla	Security	✓	✓	good
Celvin Soncare	Security	✓	✓	good

Claudio Innocenti

Food Safety Training Log

FOOD SAFETY TRAINING LOG

Course: Control of Records

Date: 21/12/2020 **Duration:** 30min **Internal/External:** Internal

Name and Surname	Designation	Evaluation: Attendance	Evaluation: Successful Completion	Effectiveness of Training
Danville Jeums	Foremen - Production	✓	—	Sufficient
Alphons Kapulsa	Loading Liaison	✓	—	Sufficient
Tommy Meyer	Security	✓	✓	Sufficient
Susann a Meyer	Document Controller	✓	✓	Sufficient
Magdalena Stuurman	QC	✓	—	Sufficient
Nolan Ouurman	Fumigation	✓	✓	Sufficient
Frans Dicui	Fumigation, Waste Dem	✓	✓	Sufficient
A Masala	Maintenance	✓	✓	Sufficient
William Marlabsi	Night Production / Cleaning	✓	✓	Sufficient
David Seilcareny	Stock Control, Forklifts	✓	✓	Sufficient

Food Safety Training Log

Doc nr	PSD.06B_03
Revision Date	12/11/14
Page nr	1
Date issued	23/04/12
Issued by	TRC
Approved by	E Klinkenberg

FOOD SAFETY TRAINING LOG

Course: CCP Operators

Date: 24/02/2020 **Duration:** 30 min **Internal/External:** Internal

Name and Surname	Designation	Evaluation		Effectiveness of Training
		Attendance	Successful Completion	
Jannie Bode	Production	✓	Yes	Good
David Seikaneng	Stock Control	✓	Yes	Good
William Matlakotsi	Production	✓	Yes	Good
Anna de Klerk	Canteen / Washing	✓	Yes	Good
Magdalena Steenkamp	QC	✓	Yes	Good
Nolan Steenkamp	Fumigation	✓	Yes	Good
Frans Diaai	Fumigation	✓	Yes	Good
Tommy Meyer	Security	✓	Yes	Good
Shirley Bode	QC Intakes	✓	Yes	Good

Audit report
The Raisin Company (Pty) Ltd
C-FSMS 005/2019-1

Organization profile		
Description of the certified organization		ISO 17021- 1, 9.4.8.
Registered legal name: **The Raisin Company (Pty) Ltd**		9.4.8.2.b)
Registration	Company registered in South Africa, Companies and Intellectual Property Commission, Registration Number: 2002/019845/07.	9.4.8.2.b)
Address	**Property 1187, Marchand, Northern Cape, South Africa, 8873**	9.4.8.2.b)
Contact person	Nicolene Maritz, Nicolene@theraisinco.co.za 054 441 0200	9.4.8.2.b)
General description of audited organization	The organization, The Raisin Company (Pty) Ltd, is located in the Northern Cape Province of South Africa and is focused on the storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry. The company was registered as a legal entity in 2002.	9.4.8.2.b)

		ISO 17021-1, 9.4.8
Head Office (where appropriate)		9.4.8.2.b)
N/A The company does not a central head office.		9.4.8.2.b)
Registered legal name -		9.4.8.2.b)
Trading name (s) -		9.4.8.2.b)
Registration	-	
Location	-	9.4.8.2.b)
Contact person	-	9.4.8.2.b)
Number of sites	-	
Seasonal activities	None.	ISO 22003.9.1.2

Audit details		
		ISO 17021-1,9.4.8
Audit type	Surveillance 1 / Unannounced	9.4.8.2.c)
Audit date(s)	**24-26.06.2019**	9.4.8.2.j)
CB conducting audit	QSCert – South Africa	9.4.8.2.a)
Standard	FSSC Manufacturing, ver. 4.1	
Site(s) audited	Property 1187, Marchand, Northern Cape, South Africa, 8873	9.4.8.2.f)

Audit scope		
Food category	Category CII – Food production	9.4.8.2.f)
Scope statement	**The storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry.** Certified location: Property 1187, Marchand, Northern Cape, South Africa, 8873	9.4.8.2.f)
Exclusions (when appropriate)	No exclusions from the scope.	9.4.8.2.f)
Verification of the scope statement	The scope statement is appropriate.	9.4.8.3.b)

Audit program and plan		
		ISO 17021-1,9.4.8
Audit program	Uploaded document.	
Deviation from audit program	No deviations from audit program.	9.4.8.2.h)
Audit plan	Uploaded document.	
Deviation from audit plan	No deviations from audit plan.	9.4.8.2.g)

Executive summary		
		ISO 17021-1,9.4.8

Summary of audit findings	Food quality and safety management system is implemented in place and effective. The management system documentation demonstrated conformity with the requirements of the audit standard and provided sufficient structure to support implementation and maintenance of the management system. The organization has demonstrated effective improvement of its management system and is capable of achieving its policy objectives, as well as the intended results of the respective management system. The organization has demonstrated the establishment and tracking of appropriate key performance objectives and targets and monitored progress towards their achievement. The internal audit program has been fully implemented and demonstrates effectiveness as a tool for maintaining and improving the management system. The management review process demonstrated capability to ensure the continuing suitability, adequacy and effectiveness of the management system. Throughout the audit process, the management system demonstrated overall conformance with the requirements of the audit standard.	9.4.8.3.a)
Conformation that audit objectives have been fulfilled	Audit objectives have been fulfilled.	9.4.8.3.c)
Unresolved issues	No unresolved results from the audit findings.	9.4.8.2.m)

Summary of audit findings		
		ISO 17021-1,9.4.8
Critical nonconformities	No conformities identified.	9.4.8.2.k)
Major nonconformities	CAR 2 Major Statement of Non-Conformity: The company did not have chemical testing done of the water used for washing of the raisins. Requirement: Clause 6.2 of the ISO/TS 22002-1 standard requires the company to verify the quality of water used in contact with food in the operation. SANS 241:2015 specifies the requirement for chemical testing of water. Objective evidence: No record available of chemical testing of the water during	9.4.8.2.k)

	the past 12 months.	
Minor nonconformities	CAR 1 Minor Statement of Non-Conformity: Record requirements related to an OPRP were not adhered to. Requirement: Clause 7.2 of the ISO 22000 standard requires the company to implement a record to record the effectiveness of an OPRP Objective evidence: There was no record available for inspection of the rare earth magnet installed after the sorting operation. CAR 3 Minor Statement of Non-Conformity: The company did not fully implement requirements related to avoiding possible cross contamination of product from maintenance interventions on production lines. Requirement: Clause 8.6 of the ISO/ TS 22002-1 standard requires the company to implement a procedure to release equipment maintained to production. Objective evidence: The company had not implemented a procedure to release equipment to production after maintenance had been performed on equipment. CAR 4 Minor Statement of Non-Conformity: The company did not implement the requirement related to start-up inspection of equipment. Requirement: Clause 11.3 of the ISO/TS 22002-1 standard requires the company to implement start-up inspection of equipment. Objective evidence: There were no records available of start-up inspection performed on equipment.	9.4.8.2k)
Area of concern (stage 1 only)	N/A	9.4.8.2.k)

Audit details of previous audit		
		ISO 17021-1,9.4.8
Audit type	Certification (Upgrade audit from ISO 22000:2005)	9.4.8.2.c)
Audit date	26-28.06.2018	9.4.8.2.j)
CB conducting audit	QSCert – South Africa	9.4.8.2.a)

Closure of NC´s from previous audit	The results of the last audit of this system have been reviewed, any nonconformity identified during previous audits has been corrected and the corrective action continues to be effective.	9.4.8.2.r)

General findings		
		ISO 17021-1,9.4.8
Legal compliance	All activities of the organization are carried out in accordance with the legislative requirements. All governmental inspections in place (e.g. environmental, work safety, hygiene, etc.) confirmed compliance with legal requirements.	Requirement by Competent authorities
Change management	No major changes occurred since the last audit.	9.4.8.2.l)
Complaints management	The latest Customer Complaint was dated 29 May 2015, the complainant was Prosperity Foods, this was the only complaint received to date, the issue was a stalk was observed in a baked form perceived to be from the seedless grapes used, quality related issue as this was not a foreign object, retainer boxes were inspected, and no evidence of stalks could be found. NCR no 15/002 was raised in this regard, detailed investigation completed by the University of Guelph. No other customer complaints were received by the company up to the time of the audit 24-25 June 2019.	ISO 17021-1, 9.6.2.2
Recalls and withdrawals	No real recalls / withdrawals, no notifications to the CB in recent years have occurred.	ISO 17021-1, 9.6.2.2
Use of FSSC 22000 logo (mark) a certification documents by the client	The company used the FSSC 22000 and QS Cert logos on their letterhead and e-mail footer only. It was verified on the day of the audit that the logo was not used on packaging. A copy of the rules for using the logos was supplied to the company by QS Cert on 22/08/2018.	9.4.8.2.r)

Food Safety Management System (ISO 22000:2005) findings		
		ISO 17021-1, 9.4.8
Food safety management system	The scope of the company food safety and quality management system was defined as 'The storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry 'No scope exclusions. The company documented detailed policies and procedures, and these were included in the FSMS Manual, MD.17C, Version 05. Documentation were compiled and authorized by the	9.4.8.2.k) 9.4.8.3.a)

	Food Safety Team Leader and the MD, E Klinkenberg. All documents included revision numbers, unique document numbers, issue dates, review dates and was listed in the document distribution register, document MD23A_04. The company document control policy was illustrated in document MD22_04, version 8, review date 01/01/2018 A Master list of Documents was in place per doc. no. ML.02, version 8 dated 01/01/2018. Records were maintained in good order for a period in line with the shelf life of the product. Electronic protection, etc. Request for document changes were actioned per doc. no. MD21B, ver. 3, dated 04/04/2015. A Distribution register for documents was in place per doc. no. MD 23A_04, rev. 29/12/2014. The following documents and records were verified on the day of the audit, Company registration certificate (CK2) 2002/019845/07; Food Safety Policy, MD.01, Version 05; Organigram, MD.11, Version 05; Management review meeting minutes, MD.07B, Version 04 and the company Glass Control register QAD.01_03A amongst various others.	
Management commitment	Management Responsibility was described in doc. no. MD.07 A_3 dated 021/05/2018. The company Food Safety Policy, MD.01_05, Version 05, was in place, signed by E Klinkenberg, dated 05/06/07. Quality Policy, doc QAD.33_01, signed by E Klinkenberg on 02/01/2015. The policy was communicated to staff during annual induction training and visually displayed. The policy indicated a commitment by top management to produce safe and legal products that conform to customer requirements. The company Food Safety Policy included a commitment to producing product conforming to legal, quality, safety and customer specifications was included in the policy. Measurable objectives, document AD.23_01, date issued 14/10/2014, as set by top management included the following for 2019: • Customer Satisfaction – 99% • Supplier Performance – 95% • Staff competency – 90% • Customer complaints less than - 5% • Food Safety and Legal Compliance 100% (added since 2018) • Rejects/returns from customers: max. 5% of deliveries (added since 2018) The responsibilities and authority were defined in the Organigram doc.no. MD.11, Version 06, revision date	9.4.8.2.k) 9.4.8.3.a)

	30/06/2017. The responsibilities and authority were verified for the following staff, Susanna Meyer, the newly appointed document controller, appointment letter was on file and dated 05/06/2018. Food Safety Team leader, Nicolene Maritz (Food Safety Team Leader/Senior Manager) her responsibilities included conducting food safety meetings, internal auditing of procedures and practices amongst various others, also verified the responsibilities for Joelanda Bock (QA Manager and Food Safety team member) and Arno Pietersen (Factory Manager (and member of the food Safety Team) An Organigram was also in place to detail the reporting structure of the Food Safety Team members, doc. no. MD03_11, ver. 0, 07/01/2019. Processes and process parameters were defined in the process flow diagram, verified process flow diagram for the production of raisins as per document PD.02, Version 09 during the site walk. Processes included receiving of raisins (farmer stock), inspection, grading, storage, fumigation, stem removal, shakers, vacuum cap stem removal, laser sorting, oiling of raisins, filling into plastic liners in boxes, metal detection and palletizing amongst others. All steps in the process were included in the flow diagram.	
Resource management	Mrs N Maritz, Senior Manager and Food Safety team leader was interviewed and found to be committed to the FSMS, and its continual improvement. Top Management provided adequate resources in terms of food safety and the support of the FSMS as was evident in the 2019 budget for continued FSSC 22000 certification, verification testing of product required by the standard, calibration of identified equipment etc. Food safety training was detailed in the Competence and awareness Training procedure, doc. no. PSD.06A, ver. 5 dated 04/01/2018 detailed the method used for evaluation on effectiveness of training included competency testing and on the job evaluation. Refresher training on hygiene was conducted for employees on 04/03/2019 by the FSTL. Verified the training record on the day of the audit. The following training records were also verified on the day of the audit: CCP operator/metal detection operator training verified dated 19/02/2018 and the competency assessments were also conducted using on the job training. Frans Draai was trained in pest control and fumigation of raisins by the Pest Control Industries Academy, certificate issued 29 November 2017,	9.4.8.2.k) 9.4.8.3.a)

	assessor was Johan Fourie, qualified tutor of the academy. The food safety team was adequately trained in the principles of FSSC 22000 V4, competency certificates were dated 17-18/08/2017, attendees included N Maritz, G Maritz, T Meyer, J Bock and Susanna Meyer. The facility was very well maintained, the surrounding environment did not pose any visible threat to food safety. The process flow was logical and did not pose a risk to possible cross contamination. Working and storage space was adequate, and this was visually confirmed. Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand towels at the entry to the production facilities and toilets. Signs were posted for correct hand washing methods. There was adequate lighting and ventilation as well as the storage facilities for cleaning and inspection. The facility was approved by the local municipality according to the requirements of R962 (Acceptability of food premises) it was visually displayed and issued by the Siyanda District Municipality, person in charge: Mr. E. Klinkenberg, dated 25/03/11. The infrastructure was deemed to be adequate for the storage, sorting, sizing and packing of raisins in bulk. Processing areas were constructed of ISO panelling a non-absorbent insulated material, sufficient waste containers were available, pest control activities were in place. Processing areas were physically segregated from storage and ablution facilities. Floors in the production areas were epoxy coated, non-absorbent and sloped to covered drains. Walls and ceilings, including doors, were constructed of ISO panelling a non-absorbent insulated material. All lights in the processing areas were covered with plastic covers. Workspace was deemed to be sufficient and adequate for the process and the number of staff members concerned. Conventional mode of transport was used for the transportation of the final product and the product was fumigated to reduce the risk of pathogen growth. Communication and information services were deemed adequate for the process. All products were stored on treated pallets and racks and away from walls. Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand towels at the entry	

	to the production facilities and toilets. Signs were posted for correct hand washing methods. Employee facilities included, toilets with liquid soap and disposable hand towels, changing facilities, lockers and canteens. Equipment used was designed in such a way that it could be disassembled for cleaning and disinfection, when required. Equipment used was constructed of stainless steel and hard plastic. Canteen areas and ablution facilities were physically segregated from production and storage areas.	
Planning and realization of safe products	The Food Safety Team consisted of the Team leader, Nicolene Maritz (QA). Joelanda Bock (QA Manager); Gerhard Maritz (HR); Abraham Mosala (Maintenance); Jannie Bock (Production); Alfons Kapotsu (Despatch) and was deemed to be sufficiently multidisciplinary. The food safety team was adequately trained in the principles of FSSC 22000 V4, competency certificates were dated 17-18/08/2017, attendees included N Maritz, G Maritz, T Meyer, J Bock and Susanna Meyer. Raw Material Descriptions as per doc TP5, were in line with the Aps Act, 119 of 1990, Raisins, specifications included sizing requirements, foreign body, amount of pips, grades i.e. choice, standard and sub-standard. The company final product specification for Golden Raisins, document QAD.10, Ver07C, the intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000. Processes and process parameters were defined in the process flow diagram, verified process flow diagram for the production of raisins as per document PD.02, Version 09, the process flow diagram was verified on the day of the audit and by the food safety team. The company documented a detailed HACCP study as per Doc No MD.17C, Version 05, revision date 08/02/2016, the likelihood and severity of hazards were identified, acceptable levels recorded, hazard specified, one CCP identified as metal detection, no OPRPs identified. Hazards included the following: •E. coli, Listeria, Salmonella •SO2 (<2000ppm) •MRL exceedance as per APS requirements •Foreign objects (zero tolerance) •Fumigation residue exceedance (Pybutherine 44 lite,	9.4.8.2.k) 9.4.8.2.3 a)

	(Reg. no. L4629) •Metal contamination •Heavy metals for oil used (ingredient/processing aid) The Hazard analyses was documented per doc. no. MD19A_08, last revised 26/06/2018. A Hazard analyses matrix was used to evaluate the severity of each identified hazard, doc. no. MD.19B_2. Significant hazards were identified using a risk assessment model whereby significant hazards were identified considering the severity and likelihood that each hazard posed to the consumer. The significant hazards were then subject to the OPRP/ CCP decision tree, doc. no. MD.17A version 5, whereby differentiation was made between CCPs and OPRPs based on the fact that CCPs were in-line processes that provide real time monitoring results and OPRPs were not generally managed using in-line processes that provide real time monitoring results. The hazard analysis, MD.19A.08, revised 27/06/2018 was updated as follows: the receiving step control measures identified; acceptable levels, severity and likelihood recorded for physical, chemical and allergenic hazards at the receiving step; acceptable levels for Listeria monocytogenes was recorded; SO2 was identified as an allergen at the receiving step and acceptable levels recorded; processing steps i.e. vacuum and sieves, washing of raisins, removal of cap stems, oiling of raisins, hand picking belts (sorting belts) were included in the risk assessment, fumigation residue and heavy metal levels in the oil were included in the hazard analysis. The rare earth magnet after the sorting operation was identified as an OPRP.	
Validation verification and improvement of the FSMS	The verification methods included the Internal Audits, pesticide residue analysis on the grapes and final product, heavy metal analysis on the final product as well as constant SO2 analysis. Records inspected of verification activities included: •Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 05/05/2019 was verified, result 298.4 ppm, within specification. •Aflatoxin and Ochratoxin A analysis conducted by Pathcare; COA dated 13/06/2019 was verified, product Raisins batch 19080 from supplier Goosen, no residue detected, accreditation number (T0610 V&M Analytical laboratory and T0498 Pathcare) •Final product micro analysis conducted by Pathcare, COA dated 10/05/2019, analysed for E. coli ND, Coliform ND,	9.4.8.2.k) 9.4.8.3.a)

	Total Coliform ND. Salmonella ND.TVC = 850 TVC/g, with-in specification. •Final product heavy analysis conducted by Pathcare, COA dated 20/02/2019, analysed for lead, arsenic, cadmium, nickel and aluminium. All results were with-in specification •Hand swabs conducted by Pathcare for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND. •Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil. •Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND and total coliforms ND. •MRL, Pesticide residue analysis, COA dated 04/04/2019, product Thomson Seedless, result for Piperomyl butoxide of 0.08 mg/Kg was with-in specification. The company internal audit procedure, document MD.28, Version 02, date issued 20/12/2017, revised 27/06/2018, indicated that the entire Food Safety Management System will be audited on an annual basis as a minimum. For the purpose the auditor used an Internal Audit Checklist doc. no. MD.22B_7 which included all the clauses of the FSSC22000 standard to be audited. All audits were scheduled as per document MD.22_10, Version 10, dated 02/07/2018. The auditors were independent of the processes being audited and no internal audit findings were raised on this occasion. The internal audit conducted on 10/01/2019 was verified, area audited included ISO 22000, the audit was conducted by Nicolene Maritz, she was trained in internal auditing as per competency certificate dated 30/10/2012, certificate number IABB022.	
Food Fraud Mitigation	The company completed a detailed Food Fraud vulnerability assessment in June 2018, the company made of the SSAFE vulnerability assessment online tool. The risk of food fraud was low due to the fact that the raw materials were sourced from primary producers situated in rural areas with low technological knowhow of adulteration. Mitigation strategies included the use of Firewalls, virus protection and monthly back-ups to protect electronically stored data; sensory and physical inspection of raw materials and the inspection of raw materials to confirm the correct variety of raw material was received.	

Food Defense	The company documented a detailed food defence program as per document AD.24_01, Rev 01, dated 14/102014, which was focused on instances of employee sabotage and bioterrorism, a list of emergency contact numbers was available. The food defence program was reviewed on 26/05/2019. The program also included controls related to computer systems, The system included access controls using 24/7 manned security, facial recognition biometric turnstiles, CCTV cameras, visitor register, secure storage of chemicals, background checks, inspection of incoming raw materials and vehicles, final product inspection and testing. Now also installed at bin dumping outside.	
Prerequisite Program findings (name of PRP standard version)		
		ISO 17021-1, 9.4.8
Summary of PRP implementation	The company Supplier Approval Programme was detailed in procedure, Control of Suppliers, doc. no. QAD. 16A_04. An Approved Supplier list was in place, doc. no. QAD.16C_02. Primary producers were evaluated on pesticide residue levels i.e. pesticide spray application records and if registered chemicals were used, this included supplier questionnaires. Oil supplier, Southern Oil, was certified to FSSC 22000 by Pro Cert, certificate number 14994-62, valid to 04 April 2020. Packaging supplier, plastic liners, direct food contact, was supplied by Plastic Packaging, the COC was verified and indicated that the product conformed to EC No 1935/2004 and EC, 10/2011 and the FDA 21 CFR 177.1520 and FDA 21 CFR 178.3297. Suppliers of raisins completed a Supplier Quality Assurance Statement, doc. no. QAD.16B_02, dated 12/01/2015. Verified record for supplier J.G du Plessis, questionnaire completed 21/03/2019. Supplier approval was verified for Kenmas BK, R707 certification no. FS 104781, dated 07/02/2019 and LO Trust, R707 certificate no. FS 104782, dated 04/02/2019. Certificates valid for 3 years. Pest Control was documented in a procedure, doc. no. CSFD.11 ver. 9A, dated 01/02/2019.Pest control activities were conducted internally by a registered pest control operator, GC Cloete, registration number P34562. Frans Draai was trained in fumigation of raisins and pest control by the Pest Control Industries	9.4.8.2.k)

	Academy, certificate issued 29 November 2017, assessor was Johan Fourie, qualified tutor. P number to be issued by the Department of Agriculture. The latest inspection records were verified for 2 May – 23 May 2019, PCO Frans Draai inspected the rodent traps, bait block evidence of activity, checking of walls and roofs and bird activity. Results of inspections was recorded on the Pest Control Register, doc, no. CSFD .13A, version 07 dated 25/06/2018. He was also responsible for fumigation activities using only registered fumigant Pybutherine (reg. no. L4629) as per Act 36 of 1947. The fumigation records were verified for May to June 2019, application used the Fogger, product used PY4 T4 Lite (Pybutherine), conducted by Frans Draai. The MSDS was verified for PY T 4 Lite, revision date 01 April 2014, Rev 1. The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all cleaning activities were scheduled per the Cleaning register on file, doc CSFD.02_05, last revised 12/01/2015. Cleaning records were verified for equipment, floors and walls for 06/05/2019 to 20/05/2019. A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, registered supplier for supply of cleaning and sanitation chemicals. All chemicals used were approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning chemicals) Maintenance activities were well documented as per procedure Maintenance and Calibration, document MDD.01_05, Rev 05, date issued 30/12/2014, and activities scheduled as per document MMD.02_04 and included corrective and preventative maintenance activities. Maintenance records (doc. no. MMD.07, ver 4) were verified for: Replacement of conveyor belt on 16/05/2019 by A. Mosala, Cleaning of the Filter on the Scanner on 06/04/2019 by J. Block. The lubricant used, Strub Magic Grease USDA H 1 & H2 1-2, MSDS on file and indicated that the product was food grade. Food grade grease supplied by Blue Chip Lubricants	

	and the licensed manufacturer was Q8 Oils. The company Traceability system was described in procedure Traceability and Recall, doc. no. AD.15A_02, last revised 20/11/2014. Traceability was based on a batching system for each production day. Outer cartons were marked with unique batch numbers per production date, batch numbers on the final product was adequately traceable on the production records up to receiving of the raw materials. The company tested its traceability system at least annually for effectiveness as part of the annual mock recall, the latest traceability test was conducted on 14/06/2019, the product was OR Medium Choice grade raisins, batch number ED 19/063 produced 4 March 2019, total cartons produced 1 300 x 13.6, QC form dated 04/03/2019, Batch ED 19/063 was trucked to port per delivery noted/19/072 on 06/03/2019 and shipped on the DAL Kalahari on 12 March 2019. Verified all related documentation at the time of the audit. The latest Customer Complaint was dated 29 May 2015, the complainant was Prosperity Foods, this was the only complaint received to date, the issue was a stalk was observed in a baked form perceived to be from the seedless grapes used, quality related issue as this was not a foreign object, retainer boxes were inspected, and no evidence of stalks could be found. NCR no 15/002 was raised in this regard, detailed investigation completed by the University of Guelph. No other customer complaints were received by the company up to the time of the audit 24-25 June 2019. Facial Recognition Biometric turn styles were in place leading to staff facilities. Protective clothing (PPE) included hair nets, mop caps, overalls and closed shoes. Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand towels at the entry to the production facilities and toilets. Signs were posted for correct hand washing methods. Employee facilities included, toilets with liquid soap and disposable hand towels, changing facilities, lockers and canteens. Visitor health questionnaire to	

	be completed by all visitors as per document AD.42. Calibration was included in the procedure Maintenance and Calibration, doc. no. MDD.01_05, last revised 30/12/2014 and records were verified for the following: Metal detector calibration by J-Pak verified calibration dated 14 March 2019, S/N F5557, model Fortress Phantom, certificate No THE0051P2GH, next calibration due 14 March 2020. Scales were calibrated by Scales Incorporated (SANAS cert no. CM/18/180C), verified scale with serial number UWE 10144, date of calibration 05/03/2019, certificate no. 71841. Scale verification was done daily per doc. no. MMD.10, ver 01, last revised 12/01/2015. Verified verification records for 06/05/2019 to 20/05/2019. Glass and hard plastic: Register doc. no. QAD.01_03A, last revised 13/04/2016 was in place. Integrity checks were completed on a daily basis, the records dated 18 – 21/06/2019 were verified on the day of the audit.	

Additional Requirements findings		
		ISO 17021-1,9.4.8
Summary of all additional requirements	<u>Management of services</u> Service level agreements were inspected for the following companies: The only service provider used was electrical engineers from the local town Kakamas, the service provider was Gordonia Verkoeling, the SLA was signed by the service provider and Nicolene Maritz from the Raisin Company. SANAS ISO 17025 accredited laboratories were used for pathogen, SO2 and pesticide residue verification tests on product and raw materials. Records inspected of verification activities included: •Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 05/05/2019 was verified, result 298.4 ppm, within specification. •Aflatoxin and Ochratoxin A analysis conducted by Pathcare; COA dated 13/06/2019 was verified, product Raisins batch 19080 from supplier Goosen, no residue detected, accreditation number (T0610 V&M	9.4.8.2.k)

	Analytical laboratory and T0498 Pathcare) •Final product micro analysis conducted by Pathcare, COA dated 10/05/2019, analysed for E. coli ND, Coliform ND, Total Coliform ND. Salmonella ND.TVC = 850 TVC/g, with-in specification. •Final product heavy analysis conducted by Pathcare, COA dated 20/02/2019, analysed for lead, arsenic, cadmium, nickel and aluminium. All results were with-in specification •Hand swabs conducted by Pathcare for micro analysis COA dated 18/04/2019, Leloth Ceza was swabbed, E. coli ND. •Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil. •Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND and total coliforms ND. •MRL, Pesticide residue analysis, COA dated 04/04/2019, product Thomson Seedless, result for Piperomyl butoxide of 0.08 mg/Kg was with-in specification. <u>Product labelling</u> The company final product specification and labelling for Golden Raisins, document QAD.10, Ver07C, the intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000. <u>Food defence</u> The company documented a detailed food defence program as per document AD.24_01, Rev 01, dated 14/102014, which was focused on instances of employee sabotage and bioterrorism, a list of emergency contact numbers was available. The food defence program was reviewed on 26/05/2019. The program also included controls related to computer systems, The system included access controls using 24/7 manned security, facial recognition biometric turnstiles, CCTV cameras, visitor register, secure storage of chemicals, background checks, inspection of incoming raw materials and vehicles, final product inspection and testing. Now also installed at bin dumping outside. <u>Food Fraud prevention</u>	

	The company completed a detailed Food Fraud vulnerability assessment in June 2018, the company made of the SSAFE vulnerability assessment online tool. The risk of food fraud was low due to the fact that the raw materials were sourced from primary producers situated in rural areas with low technological knowhow of adulteration. Mitigation strategies included the use of Firewalls, virus protection and monthly back-ups to protect electronically stored data; sensory and physical inspection of raw materials and the inspection of raw materials to confirm the correct variety of raw material was received. <u>Logo use</u> The company used the FSSC 22000 and QS Cert logos on their letterhead and e-mail footer only. It was verified on the day of the audit that the logo was not used on packaging. A copy of the rules for using the logos was supplied to the company by QS Cert on 22/08/2018. <u>Management of allergens</u> Allergen cross-contamination was deemed highly unlikely as the products did not contain any allergens except SO2 which was indicated on the product packaging, the final product was also analysed for SO2, i.e. Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 07/05/2019 was verified, result 298.4 ppm, within specification in terms of statutory requirements. <u>Environmental monitoring</u> Hand swabs conducted by Pathcare for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND. Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil. Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND.	

Audit recommendation		
		ISO 17021-1 ,9.4.8
Stage 1 audit to be repeated Proceed to stage	Following these facts, after the documentary evidence about elimination of serious non-conformities no. 02 (max within 28 days), I suggest to continue the	9.4.8.2.p)

2 audit Initial certification Continue certification Re- certification	Certificate of the Food Safety Management System to audited organisation according to FSSC 22000 Version 4.1 in the scope "The storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry." for the facility situated at Property 1187, Marchand, Northern Cape, South Africa, 8873 and with the company name The Raisin Company (Pty) Ltd. The management system will be effective and in accordance with the audit criteria after the elimination of serious non-conformities.	

Audit details		
		ISO 17021-1, 9.4.8
Certificate number	FS-8175/18 (expiry date 02.08.2021)	ISO 17021-1, 8.2.2.d)
CB Name and Office location	QSCert – South Africa	9.4.8.2.a)
Audit language	English / Afrikaans	9.1.2.2e)
Audit team		
Name 1 (role)	Jacques Siebrits / Lead auditor	9.4.8.2.i)
Name 2 (role)	Auditor – None	9.4.8.2.i)
Name 3 (role)	Observer – None	9.4.8.2.i)
Audit objectives	To determine conformity of the management system with standard and legislation requirements.	9.4.8.2.e)
Audit criteria	The organization is supposed to demonstrate and provide the evidence to: - *ability to ensure applicable statutory, regulatory and contractual requirements are met,* - *effectiveness to ensure the client can reasonably expect to achieve specified objectives, and* - *ability to identify as applicable areas for potential improvement.*	9.4.8.2.d)
Audit type	Surveillance 1 /Unannounced	9.4.8.2.c)
Audit dates and times	Audit date 1: 24.06.2019 1 Man day Audit date 2: 25.06.2019 1 Man day Audit date 3: 26.06.2019 0.5 Man day	9.4.8.2.j)
Audit duration calculation (auditor days)	2.5 auditor days, thereof 10 hours of auditing spent on the product realization processes.	9.4.8.2.j)
Audit time reduction	No deviation from audit plan.	9.4.8.2.g) ISO 17021-1, 9.1.4 ISO 22003,9.1.4

Additional audit time for off-site activities		No additional audit time for off-site activities.			9.4.8.2.g) ISO 17021-1, 9.1.4 ISO22003, 9.1.4
On- site audit time calculation					
D	H	MS	FTE	FSSC addition	9.4.8.2.g) ISO17021-1, 9.1.4 ISO 22003, 9.1.4
1,5	0	0,25	1.0	0,5+0,25+0,5 upgrade=1.25	
1,5+0+0,25+1.0= **2,75** ÷ 3 (1/3 from CA = surveillance audit) = 0.92 + 0,5 (FSSC-Org Size) + 0,25 (FSSC-Prep Time) + 0,5 (FSSC-Report Time) = 2.17 = 2.5-man days					
Other standards		N/A			9.4.8.2.n)
Number of HACCP studies		1 HACCP study on site.			9.4.8.2.g)
Number of employees (FTEs)		50			9.4.8.2g) ISO 17021-1, 9.1.4 ISO 22003,9.1.4
Number of shifts		1			9.4.8.2.g) ISO 17021-1, 9.1.4 ISO 22003 ,9.1.4
Employees per shift (FTE)		50			9.4.8.2.g) ISO 17021-1, 9.1.4 ISO 22003 ,9.1.4
Off- site activities					
No off- site activities					9.4.8.2.j)
Registered legal name		N/A			9.4.8.2.j)
Trading name (s)		N/A			9.4.8.2.j)
Scope		N/A			9.4.8.2.j) and f)
Location		N/A			9.4.8.2.j)

Annexes (in local language)
Annex 1: Audit plan and audit program (upload documents)
Annex 2: Attendance sheet (upload document)
Annex 3: ISO 22000:2005 checklist
Annex 4: PRP standard checklist(s) applicable to scope (not audited during stage 1)
Annex 5: Additional FSSC requirements checklist
Annex 6: Closing meeting report (upload document)
Annex 7: Report on detected nonconformities (in case nonconformities - upload document)

Annex 3

Fulfilment of ISO 22000:2005 requirements		Issue: 5
Art. 4. Food Safety Management System		
Art. 4.1 – The FSMS is established, documented, implemented and maintained in accordance with the standard and when necessary it is updated. Processes are determined, controlled, monitored and when appropriate measured, analysed and improved. The organization defines the scope of the FSMS. The scope shall specify products or product categories, processes, technologies and production sites. If organization assigns performance of operation with an effect to end product conformity to the other organization, this operation shall by identified and documented into the FSMS and its control shall by ensured.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The scope of the company food safety and quality management system was defined as 'The storage, sorting, sizing and packing of raisins in plastic lined cartons for use in the food industry 'No scope exclusions.		
Art. 4.2.1 – The organization has elaborated the FSMS documentation containing all documents and records required by the standard, documentation is periodically reviewed, updated and maintained effectively. Art. 4.2.2 – All documents related to the FSMS control are available and controlled. Documented procedure is established to approve, review, update and revise the documents according to the standard requirements. The organization ensures identification of relevant external documents (legal and other requirements) and control of its distribution. Art. 4.2.3 – The organization establishes and maintains records, providing evidence of conformity to requirements and evidence of effective operation of the FSMS. A documented procedure fulfilling the standard requirements is established for records control. Flow diagrams are maintained as records (art.7.3.5.1).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company documented detailed policies and procedures, and these were included in the FSMS Manual, MD.17C, Version 05. Documentation were compiled and authorized by the Food Safety Team Leader and the MD, E Klinkenberg. All documents included revision numbers, unique document numbers, issue dates, review dates and was listed in the document distribution register, document MD23A_04. The company document control policy was illustrated in document MD22_04, version 8, review date 01/01/2018 A Master list of Documents was in place per doc. no. ML.02, version 8 dated 01/01/2018. Records were maintained in good order for a period in line with the shelf life of the product. Electronic protection, etc. Request for document changes were actioned per doc. no. MD21B, ver. 3, dated 04/04/2015. A Distribution register for documents was in place per doc. no. MD 23A_04, rev. 29/12/2014. The following documents and records were verified on the day of the audit, Company registration certificate (CK2) 2002/019845/07; Food Safety Policy, MD.01, Version 05; Organigram, MD.11, Version 05; Management review meeting minutes, MD.07B, Version 04 and the company Glass Control register QAD.01_03A amongst various others.		

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Art. 5 Management responsibility		
Art. 5.1 – The top management provides and claims elaboration, implementation and improvement of FSMS. The food safety is supported by the business objectives of the organization, internal communication, meeting of the standard, legal and customers´ requirements, establishing the food safety policy and ensuring the availability of resources. Art. 5.2 – The top management has defined the food safety policy fulfilling the standard requirements. The policy is published and understood at all levels of the organization. The top management reviews its appropriation and regency at planned intervals. The food safety policy is supported by the measurable objectives.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Management Responsibility was described in doc. no. MD.07 A_3 dated 021/05/2018. The company Food Safety Policy, MD.01_05, Version 05, was in place, signed by E Klinkenberg, dated 05/06/07. Quality Policy, doc QAD.33_01, signed by E Klinkenberg on 02/01/2015. The policy was communicated to staff during annual induction training and visually displayed. The policy indicated a commitment by top management to produce safe and legal products that conform to customer requirements. The company Food Safety Policy included a commitment to producing product conforming to legal, quality, safety and customer specifications was included in the policy.		
Art. 5.3. – The top management provides planning of the FSMS and planning of objectives fulfilled. System integrity is maintained when changes to the FSMS are planned and implemented. Art. 5.4 – The top management provides defining and communication of responsibilities and authorities throughout the organization. All personnel have responsibility to report problems with the FSMS to identified person/people who have defined responsibility and authority to perform and record actions.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Measurable objectives, document AD.23_01, date issued 14/10/2014, as set by top management included the following for 2019: • Customer Satisfaction – 99% • Supplier Performance – 95% • Staff competency – 90% • Customer complaints less than - 5% • Food Safety and Legal Compliance 100% (added since 2018) • Rejects/returns from customers: max. 5% of deliveries (added since 2018) The responsibilities and authority were defined in the Organigram doc.no. MD.11, Version 06, revision date 30/06/2017. The responsibilities and authority were verified for the following staff, Susanna Meyer, the newly appointed document controller, appointment letter was on file and dated 05/06/2018. Food Safety Team leader, Nicolene Maritz (Food Safety Team Leader/Senior Manager) her responsibilities included conducting food safety meetings, internal auditing of procedures and practices amongst various others, also verified the responsibilities for Joelanda Bock (QA Manager and Food Safety team member) and Arno Pietersen (Factory Manager (and member of the food Safety Team) An Organigram was also in place to detail the reporting structure of the Food Safety Team members, doc. no. MD03_11, ver. 0, 07/01/2019. Processes and process parameters were defined in the process flow diagram, verified process flow diagram for the production of raisins as per document PD.02, Version 09 during the site walk. Processes included receiving of raisins (farmer stock), inspection, grading, storage, fumigation, stem removal, shakers, vacuum cap stem removal, laser sorting, oiling of raisins, filling into plastic liners in boxes, metal detection and palletizing amongst others. All steps in the process were included in the flow diagram.		
Art. 5.5 – A food safety team leader – was appointed by the top management, has clearly defined responsibilities and authority according to the standard. He has training, mainly HACCP and appropriate experience in the FSMS control. He is responsible, and he controls the training of the FSMS HACCP team. He reports to the	☒ C ☐ Cr ☐ Ma ☐ Mi	

organization´s top management on the effectiveness and suitability of the FSMS.		
Objective evidence on audited sample Food Safety Team leader was identified as Nicolene Maritz (Quality Assurance Manager) as per signed appointment letter. The food safety team was adequately trained in the principles of ISO 22000:2005, competency certificates were dated 09/09/2014. The team members had a refresher course in the principles of FSSC 22000 on 16 February 2019 conducted by the FSTL. Team members signed food safety appointment letters on 08/02/2016, verified appointment letters for Joelanda Bock and Jannie Bock, that illustrated their responsibilities.		
Art. 5.6.1 – The organization has implemented effective system of external communication with suppliers, customers and/or consumers, competent bodies and other organizations. Records of external communication are maintained. Art. 5.6.2 - The organization has established effective system of internal communication about all arrangements having an impact on food safety.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company documented detailed communication procedures per doc. no. MD08_01, rev. 2, dated 14/04/2015 which included internal and external communication. Internal communication included e-mail notifications, telephonic notifications, memorandums and letters. External communication policies were also addressed in document MD08_01, Rev 02, these included suppliers, customers and statutory and regulatory bodies.		
Art. 5.7 – The top management has established, implements and maintains procedures to manage potential emergency situation and accidents. The organization performs regular review of the procedures of emergency preparedness and maintains records about it.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company emergency preparedness procedure, Document MD15A, Version 02, dated 14/04/2015, Emergency situations included; Fire, Vehicle accidents, Power outage, Water leak, Sabotage and Flooding amongst others. Emergency drills were to be completed annually to ensure that the system was effective, the latest emergency drill was completed on 22/02/2019 and an Emergency Activity Log, doc. no. MD15B ver. 2 dated 22/07/2015 was completed at the time of the drill. The emergency situation simulated was a gas leak.		
Art. 5.8 – The top management performs the FSMS management review at planned intervals, records about it are maintained. Inputs into the review and outputs from the review include all information, decisions and measures required by the standard Art. 5.8.1- 5.8.3.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company documented a detailed management review procedure as per Doc no: MD. 09B, ver. 5, dated 04/07/2016. Inputs included, internal/external audit results, training needs, and effectiveness of CCP monitoring procedures, review of corrective actions, product disposals, HACCP plan verification results and customer and consumer complaints amongst others. The latest management review meeting minutes was dated 01/02/2019 and outputs included the following; external audit results, new legislation, emergency drill effectiveness, no CCP failures, improve communication with clients. The company conducted management review meetings at least annually. Outputs to the management review included the installation of a new printer for the cartons, upgrade of certain floor areas in the facility and upgrade of certain sections of the food safety management system.		
Art. 6 Resource Management		
Art. 6.1 – The organization provides adequate resources for the establishment, maintenance, updating and improvement of the FSMS.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Mrs N Maritz, Senior Manager and Food Safety team leader was interviewed and found to be committed to the FSMS, and its continual improvement. Top Management provided adequate resources in terms of food safety and the support of the FSMS as was evident in the 2019 budget for continued FSSC 22000 certification, verification testing of product required by		

the standard, calibration of identified equipment etc..		
Art. 6.2 – The food safety team and the other personnel carrying out activities having an impact on food safety is competent and have appropriate training. Standard requirements of Art. 6.2.2 a) – 6.2.2 g) are fulfilled. Training and competence records of staff in accordance with Art. 6.2.2 b) and 6.2.2 c) requirements are maintained.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Food safety training was detailed in the Competence and awareness Training procedure, doc. no. PSD.06A, ver. 5 dated 04/01/2018 detailed the method used for evaluation on effectiveness of training included competency testing and on the job evaluation. Refresher training on hygiene was conducted for employees on 04/03/2019 by the FSTL. Verified the training record on the day of the audit. The following training records were also verified on the day of the audit: CCP operator/metal detection operator training verified dated 19/02/2018 and the competency assessments were also conducted using on the job training. Frans Draai was trained in pest control and fumigation of raisins by the Pest Control Industries Academy, certificate issued 29 November 2017, assessor was Johan Fourie, qualified tutor of the academy. The food safety team was adequately trained in the principles of FSSC 22000 V4, competency certificates were dated 17-18/08/2017, attendees included N Maritz, G Maritz, T Meyer, J Bock and Susanna Meyer.		
Art. 6.3 – The necessary infrastructure is specified, provided and maintained (buildings, workspace, work equipment, transport, communication services, information systems) and the organization provides resources required for its maintenance.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The facility was very well maintained, the surrounding environment did not pose any visible threat to food safety. The process flow was logical and did not pose a risk to possible cross contamination. Working and storage space was adequate, and this was visually confirmed. Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand towels at the entry to the production facilities and toilets. Signs were posted for correct hand washing methods.		
Art. 6.4 – The organization provides resources for the establishment, management and maintenance of the work environment according to the legal requirements and requirements of the standard.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample There was adequate lighting and ventilation as well as the storage facilities for cleaning and inspection. The facility was approved by the local municipality according to the requirements of R962 (Acceptability of food premises) it was visually displayed and issued by the Siyanda District Municipality, person in charge: Mr. E. Klinkenberg, dated 25/03/11. The infrastructure was deemed to be adequate for the storage, sorting, sizing and packing of raisins in bulk. Processing areas were constructed of ISO panelling a non-absorbent insulated material, sufficient waste containers were available, pest control activities were in place. Processing areas were physically segregated from storage and ablution facilities. Floors in the production areas were epoxy coated, non-absorbent and sloped to covered drains. Walls and ceilings, including doors, were constructed of ISO panelling a non-absorbent insulated material. All lights in the processing areas were covered with plastic covers. Workspace was deemed to be sufficient and adequate for the process and the number of staff members concerned. Conventional mode of transport was used for the transportation of the final product and the product was fumigated to reduce the risk of pathogen growth. Communication and information services were deemed adequate for the process. All products were stored on treated pallets and racks and away from walls. Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand towels at the entry to the production facilities and toilets. Signs were posted for correct hand washing methods. Employee facilities included, toilets with liquid soap and disposable hand towels, changing facilities, lockers and canteens. Equipment used was designed in such a way that it could be disassembled for cleaning and disinfection, when required. Equipment used was constructed of stainless steel and hard plastic. Canteen areas and ablution facilities were physically segregated from production and storage areas.		

Art. 7 Planning and realization of safe products		
Art. 7.1 - The processes needed for the realization of safe product according to the standard requirements are planned and developed. Art. 7.2. – PRPs are established, implemented and maintained according to the standard requirements, they are appropriate to the organizational needs, size and type of the operation and the nature of the products, implemented across the entire production system and approved by the food safety team. The organization identifies statutory and regulatory requirements related to the standard requirements. When selecting and establishing PRP the organization shall consider appropriate information specified in the standard, Codex Alimentarius, statutory and regulatory requirements and customers' requirements. It is provided that the organization is able to fulfil the standard requirements. PRP changes are controlled according to the standard requirements, the organization plans PRP verification and maintains records about PRP.	☐ C ☐ Cr ☒ Ma ☒ Mi	

Objective evidence on audited sample

CAR 1 Minor
Statement of Non-Conformity:
Record requirements related to an OPRP were not adhered to.
Requirement: Clause 7.2 of the ISO 22000 standard requires the company to implement a record to record the effectiveness of an OPRP
Objective evidence:
There was no record available for inspection of the rare earth magnet installed after the sorting operation.

CAR 2 Major
Statement of Non-Conformity:
The company did not have chemical testing done of the water used for washing of the raisins.
Requirement:
Clause 6.2 of the ISO/TS 22002-1 standard requires the company to verify the quality of water used in contact with food in the operation. SANS 241:2015 specifies the requirement for chemical testing of water.
Objective evidence:
No record available of chemical testing of the water during the past 12 months.

CAR 3 Minor
Statement of Non-Conformity:
The company did not fully implement requirements related to avoiding possible cross contamination of product from maintenance interventions on production lines.
Requirement:
Clause 8.6 of the ISO/ TS 22002-1 standard requires the company to implement a procedure to release equipment maintained to production.
Objective evidence:
The company had not implemented a procedure to release equipment to production after maintenance had been performed on equipment.

CAR 4 Minor
Statement of Non-Conformity:
The company did not implement the requirement related to start-up inspection of equipment.
Requirement:
Clause 11.3 of the ISO/TS 22002-1 standard requires the company to implement start-up inspection of equipment.
Objective evidence:
There were no records available of start-up inspection performed on equipment.

The company Supplier Approval Programme was detailed in procedure, Control of Suppliers, doc. no. QAD. 16A_04. An Approved Supplier list was in place, doc. no. QAD.16C_02. Primary producers were evaluated on pesticide residue levels i.e. pesticide spray application records and if registered chemicals were used, this included supplier questionnaires.
Oil supplier, Southern Oil, was certified to FSSC 22000 by Pro Cert, certificate number 14994-62, valid to 04 April 2020.
Packaging supplier, plastic liners, direct food contact, was supplied by Plastic Packaging, the COC was verified and indicated that the product conformed to EC No 1935/2004 and EC, 10/2011 and the FDA 21 CFR 177.1520 and FDA 21 CFR 178.3297.
Suppliers of raisins completed a Supplier Quality Assurance Statement, doc. no. QAD.16B_02, dated 12/01/2015. Verified record for supplier J.G du Plessis, questionnaire completed 21/03/2019. Supplier approval was verified for Kenmas BK, R707 certification no. FS 104781, dated 07/02/2019 and LO Trust, R707 certificate no. FS 104782, dated 04/02/2019. Certificates valid for 3 years.

Pest Control was documented in a procedure, doc. no. CSFD.11 ver. 9A, dated 01/02/2019.Pest control activities were conducted internally by a registered pest control operator, GC Cloete, registration number P34562. Frans Draai was trained in fumigation of raisins and pest control by the Pest Control Industries Academy, certificate issued 29 November 2017, assessor was Johan Fourie, qualified tutor. P number to be issued by the Department of Agriculture.
The latest inspection records were verified for 2 May – 23 May 2019, PCO Frans Draai inspected the rodent traps, bait block evidence of activity, checking of walls and roofs and bird activity. Results of inspections was recorded on the Pest Control Register, doc, no. CSFD .13A, version 07 dated 25/06/2018.
He was also responsible for fumigation activities using only registered fumigant Pybutherine (reg. no. L4629) as per Act 36 of 1947.
The fumigation records were verified for May to June 2019, application used the Fogger, product used PY4 T4 Lite (Pybutherine), conducted by Frans Draai. The MSDS was verified for PY T 4 Lite, revision date 01 April 2014, Rev 1.

The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all cleaning activities were scheduled per the Cleaning register on file, doc CSFD.02_05, last revised 12/01/2015. Cleaning records were verified for equipment, floors and walls for 06/05/2019 to 20/05/2019. A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, registered supplier for supply of cleaning and sanitation chemicals. All chemicals used were approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning chemicals)

Maintenance activities were well documented as per procedure Maintenance and Calibration, document MDD.01_05, Rev 05, date issued 30/12/2014, and activities scheduled as per document MMD.02_04 and included corrective and preventative maintenance activities. Maintenance records (doc. no. MMD.07, ver 4) were verified for: Replacement of conveyor belt on 16/05/2019 by A. Mosala, Cleaning of the Filter on the Scanner on 06/04/2019 by J. Block. The lubricant used, Strub Magic Grease USDA H 1 & H2 1-2, MSDS on file and indicated that the product was food grade. Food grade grease supplied by Blue Chip Lubricants and the licenced manufacturer was Q8 Oils.

The company Traceability system was described in procedure Traceability and Recall, doc. no. AD.15A_02, last revised 20/11/2014. Traceability was based on a batching system for each production day. Outer cartons were marked with unique batch numbers per production date, batch numbers on the final product was adequately traceable on the production records up to receiving of the raw materials. The company tested its traceability system at least annually for effectiveness as part of the annual mock recall, the latest traceability test was conducted on 14/06/2019, the product was OR Medium Choice grade raisins, batch number ED 19/063 produced 4 March 2019, total cartons produced 1 300 x 13.6, QC form dated 04/03/2019, Batch ED 19/063 was trucked to port per delivery noted/19/072 on 06/03/2019 and shipped on the DAL Kalahari on 12 March 2019. Verified all related documentation at the time of the audit.

The latest Customer Complaint was dated 29 May 2015, the complainant was Prosperity Foods, this was the only complaint received to date, the issue was a stalk was observed in a baked form perceived to be from the seedless grapes used, quality related issue as this was not a foreign object, retainer boxes were inspected, and no evidence of stalks could be found. NCR no 15/002 was raised in this regard, detailed investigation completed by the University of Guelph. No other customer complaints were received by the company up to the time of the audit 24-25 June 2019.

Facial Recognition Biometric turn styles were in place leading to staff facilities.

Protective clothing (PPE) included hair nets, mop caps, overalls and closed shoes.
Staff was provided with hand washing facilities, liquid dispensable soap and disposable hand towels at the entry to the production facilities and toilets. Signs were posted for correct hand washing methods.
Employee facilities included, toilets with liquid soap and disposable hand towels, changing facilities, lockers and canteens. Visitor health questionnaire to be completed by all visitors as per document AD.42.

Calibration was included in the procedure Maintenance and Calibration, doc. no. MDD.01_05, last revised 30/12/2014 and records were verified for the following:
Metal detector calibration by J-Pak verified calibration dated 14 March 2019, S/N F5557, model Fortress Phantom, certificate No THE0051P2GH, next calibration due 14 March 2020.
Scales were calibrated by Scales Incorporated (SANAS cert no. CM/18/180C), verified scale with serial number UWE 10144, date of calibration 05/03/2019, certificate no. 71841. Scale verification was done daily per doc. no. MMD.10, ver 01, last revised 12/01/2015. Verified verification records for 06/05/2019 to 20/05/2019.

Glass and hard plastic**:** Register doc. no. QAD.01_03A, last revised 13/04/2016 was in place. Integrity checks were completed on a daily basis, the records dated 18 – 21/06/2019 were verified on the day of the audit.

Art. 7.3.1 – All relevant information related to the hazard/risk analysis are documented and records are maintained.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

All relevant information needed to conduct the hazard analysis was kept on file, these included:
PPECB export inspection and control of final product release as per statutory requirements under Act 119 of 1990.
Agricultural Products Standard Act, no 119 of 1990. Export regulations of Dried Fruit South Africa
Food stuffs, Cosmetics and disinfectants Act 54 of 1972.

Art. 7.3.2 – The organization has appointed the food safety team according to the standard requirements. Records are maintained that demonstrate that the food safety team has the required knowledge and experience.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

The Food Safety Team consisted of the Team leader, Nicolene Maritz (QA). Joelanda Bock (QA Manager); Gerhard Maritz (HR); Abraham Mosala (Maintenance); Jannie Bock (Production); Alfons Kapotsu (Despatch) and was deemed to be sufficiently multidisciplinary. The food safety team was adequately trained in the principles of FSSC 22000 V4, competency certificates were dated 17-18/08/2017, attendees included N Maritz, G Maritz, T Meyer, J Bock and Susanna Meyer.

Art. 7.3.3 – Specifications of all raw materials, ingredients, materials and characteristics of end products are documented according to the standard requirements to the extent needed to conduct the hazard analysis. The organization identifies statutory and regulatory requirements to fulfil above requirements. Art. 7.3.4 – Intended use of the products is documented (reasonably expected handling of the end products) and groups of users are identified according to the standard requirements. Art. 7.3.5 – Flow diagrams are established according to the standard requirements, they are verified by the HACCP team on site. Verified flow diagrams are maintained as records. Control measures are specified to the extent needed to conduct the hazard analysis. External requirements that may impact the choice of the control measures are described.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

Raw Material Descriptions as per doc TP5, were in line with the Aps Act, 119 of 1990, Raisins, specifications

included sizing requirements, foreign body, amount of pips, grades i.e. choice, standard and sub-standard. The company final product specification for Golden Raisins, document QAD.10, Ver07C, the intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000. Processes and process parameters were defined in the process flow diagram, verified process flow diagram for the production of raisins as per document PD.02, Version 09, the process flow diagram was verified on the day of the audit and by the food safety team.		
Art. 7.4.1 – The food safety team has conducted a hazard/risk analysis according to the standard requirements of Art. 7.4.2.1 and 7.4.2.2. The acceptable level of the food safety hazard in the final product for each identified hazard is specified. Records about justification and result of the determination are maintained. Art. 7.4.3 – The methodology of the hazard/risk assessment is described, and results are recorded. Each hazard/risk must be assessed according to the severity of its effects and the possibility of its occurrence. Art. 7.4.4 - The chosen control measure is categorized as to whether they need to be managed through operational PRP or by the HACCP plan. The methodology and parameters used for this categorization of control measures are documented; the records of control measurements assessment results are maintained.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company documented a detailed HACCP study as per Doc No MD.17C, Version 05, revision date 08/02/2016, the likelihood and severity of hazards were identified, acceptable levels recorded, hazard specified, one CCP identified as metal detection, no OPRPs identified. Hazards included the following: •E. coli, Listeria, Salmonella •SO2 (<2000ppm) •MRL exceedance as per APS requirements •Foreign objects (zero tolerance) •Fumigation residue exceedance (Pybutherine 44 lite, (Reg. no. L4629) •Metal contamination •Heavy metals for oil used (ingredient/processing aid) The Hazard analyses was documented per doc. no. MD19A_08, last revised 26/06/2018. A Hazard analyses matrix was used to evaluate the severity of each identified hazard, doc. no. MD.19B_2. Significant hazards were identified using a risk assessment model whereby significant hazards were identified considering the severity and likelihood that each hazard posed to the consumer. The significant hazards were then subject to the OPRP/ CCP decision tree, doc. no. MD.17A version 5, whereby differentiation was made between CCPs and OPRPs based on the fact that CCPs were in-line processes that provide real time monitoring results and OPRPs were not generally managed using in-line processes that provide real time monitoring results. The hazard analysis, MD.19A.08, revised 27/06/2018 was updated as follows: the receiving step control measures identified; acceptable levels, severity and likelihood recorded for physical, chemical and allergenic hazards at the receiving step; acceptable levels for Listeria monocytogenes was recorded; SO2 was identified as an allergen at the receiving step and acceptable levels recorded; processing steps i.e. vacuum and sieves, washing of raisins, removal of cap stems, oiling of raisins, hand picking belts (sorting belts) were included in the risk assessment, fumigation residue and heavy metal levels in the oil were included in the hazard analysis. The rare earth magnet after the sorting operation was identified as an OPRP.		
Art. 7.5 – The implemented operational prerequisite programmes (PRPs) are documented and contain information according to the standard requirements of Art 7.5 a) – 7.5 f).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The PRP's were well documented as outlined in section 7.2 of this report		
Art. 7.6 – HACCP plan must be documented and include all information according to the standard requirements of Art. 7.6.1 a) – 7.6.1 g).		

Art. 7.6.2, 7.6.3 - Determination of CCPs and critical limits shall be performed in accordance with the standard requirements. Substantiation of the determined critical limits must be documented. Art. 7.6.4 - Monitoring system for CCP is established according to the standard requirements and includes all required procedures, instructions and records specified in standard. Critical limits monitoring records are maintained. Art. 7.6.5 - The organization has established and maintained in the HACCP plan the documented procedures (7.10.2) and planned corrective actions in case of exceeding the critical limits. It's established a documented procedure in place for the treatment of potentially unsafe products (7.10.3).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample OPRP1: Rare earth magnet. The hazard was identified as metal from equipment upstream in the process. Was supplied with certificate dated 06/10/2017 that certified the strength of the magnet. The CCP identified, CCP1; Metal detection, the hazard was identified as metal in the final product. The critical limits were identified as 5.5 mm stainless steel, 6.0 mm ferrous and 3.0 mm non-ferrous. Accuracy of test pieces certified by JPak, certificate no. J1500045 dated 09/05/2018. The sensitivity of the metal detector was verified every two hours and results recorded per record, Metal Detector Testing no. QUD.15, ver. 03B, reviewed11/03/2013 to monitor the CCP. The metal detector was calibrated by JPak. CCP monitoring records indicated the CCP/metal detector was in a proper working condition, verified records dated 24/06/2019 (3.0 mm ferrous, 5.5 S/S; 6.0 mm ferrous)		
Art. 7.7 – Updating of provisional information and documents specifying PRPs and HACCP plan is done in accordance with the standard requirements referred in Art. 7.7 a) – 7.7 e).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company conducted HACCP plan reviews at least annually or when automatic triggers occurred, the HACCP plan review meeting conducted on 01/02/2019 was verified, discussion points included FSSC audit scheduled for June/July, Halaal in process, new raisin intake season, scales tested and communication planning for verification testing.		
Art. 7.8 – Verification planning defines objectives, methods, frequencies and responsibilities for the verification activities. Inputs and outputs of the verification planning are in accordance with the standard requirements in Art.7.8 a) – 7.8 e). Verification results must be recorded and reported to the HACCP team.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The verification methods included the Internal Audits, pesticide residue analysis on the grapes and final product, heavy metal analysis on the final product as well as constant SO2 analysis. Records inspected of verification activities included: •Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 05/05/2019 was verified, result 298.4 ppm, within specification. •Aflatoxin and Ochratoxin A analysis conducted by Pathcare; COA dated 13/06/2019 was verified, product Raisins batch 19080 from supplier Goosen, no residue detected, accreditation number (T0610 V&M Analytical laboratory and T0498 Pathcare) •Final product micro analysis conducted by Pathcare, COA dated 10/05/2019, analysed for E. coli ND, Coliform ND, Total Coliform ND. Salmonella ND.TVC = 850 TVC/g, with-in specification. •Final product heavy analysis conducted by Pathcare, COA dated 20/02/2019, analysed for lead, arsenic, cadmium, nickel and aluminium. All results were with-in specification •Hand swabs conducted by Pathcare for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND. •Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil. •Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND and total coliforms ND.		

•MRL, Pesticide residue analysis, COA dated 04/04/2019, product Thomson Seedless, result for Piperomyl butoxide of 0.08 mg/Kg was with-in specification.		
Art. 7.9 – The organization has established and applied a traceability system according to the standard requirements. Traceability records are in accordance with the specified requirements and maintained for a determined time.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company Traceability system was described in procedure Traceability and Recall, doc. no. AD.15A_02, last revised 20/11/2014. Traceability was based on a batching system for each production day. Outer cartons were marked with unique batch numbers per production date, batch numbers on the final product was adequately traceable on the production records up to receiving of the raw materials. The company tested its traceability system at least annually for effectiveness as part of the annual mock recall, the latest traceability test was conducted on 14/06/2019, the product was OR Medium Choice grade raisins, batch number ED 19/063 produced 4 March 2019, total cartons produced 1 300 x 13.6, QC form dated 04/03/2019, Batch ED 19/063 was trucked to port per delivery noted/19/072 on 06/03/2019 and shipped on the DAL Kalahari on 12 March 2019. Verified all related documentation at the time of the audit.		
Art. 7.10.1, 7.10.2 – The organization has documented procedure of product nonconformity control, specification of corrections and corrective actions according to the standard requirements and keeps and maintains required records about corrections and corrective actions. Review of the corrective actions and their effectiveness is carried out.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company non conformance and corrective action procedure, doc. no. QAD.36, ver 1, dated 11/04/2016, included recording of corrective actions, identifying the root cause of non-conformances and verifying the effectiveness of corrective action taken to prevent recurrence. The latest CARs received included: NCR no 18/003, document QAD.13B, Version 04, date issued 02/09/2015 was verified, the NCR was dated 11/04/2018, the root cause was identified and the NCR was signed off by Nicolene Maritz, NCR no 18/001 and NCR no 18/002 was also verified on the day of the audit, no major issues were identified, mostly opportunities for improvement and customer preferences. The latest customer complaint was dated 29 May 2015, the complainant was Prosperity Foods, this was the only complaint received to date, the issue was a stalk was observed in a baked form perceived to be from the seedless grapes used, quality related issue as this was not a foreign object, retainer boxes were inspected, and no evidence of stalks could be found. NCR no 15/002 was raised in this regard, detailed investigation completed by the University of Guelph. No customer complaint received since then.		
Art. 7.10.3 – The organization has documented procedure for handling with potentially unsafe products (necessary restrictions and relevant reactions and approvals related to the potential hazardous products are defined), to ensure that these products are not released until the evaluation. Evaluation for release confirms the standard requirements. Product characteristics are monitored and measured at suitable product realization process stages and records about it are maintained. The product is released after all planned measures are performed.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Actions related to Non-Conformance was documented in the company Non-Conformance and Recall Procedure, doc. no. QAD.36, ver. 1, dated 11/04/2014. All Non-conforming products were physically segregated from other products and marked for identification purposes as per company policy. Non-conforming product was located outside the main production facility and no non-conforming products or materials were observed during the site visit.		
Art. 7.10.4 – The organization has established and documented procedure for products withdrawal, including keeping of records about the cause reasons and withdrawal´s results. The organization verifies function and effectiveness of the withdrawal programme and keeps records about this. There are documented	☒ C ☐ Cr ☐ Ma ☐ Mi	

procedures for withdrawn products handling in place.		
Objective evidence on audited sample The company documented detailed Product Recall procedures as per document AD.15B, Version 02 20/11/2014. The latest mock recall was conducted on 14/06/2019, the product was OR Medium Choice grade raisins, batch number ED 19/063 produced 4 March 2019, total cartons produced 1 300 x 13.6, QC form dated 04/03/2019, Batch ED 19/063 was trucked to port per delivery noted/19/072 on 06/03/2019 and shipped on the DAL Kalahari on 12 March 2019. Verified all related documentation at the time of the audit.		
Art. 8 Validation, verification and improvement of the FSMS		
Art. 8.1 – HACCP team plans and realizes processes needed to validate control measures / control measure combinations and verifies and improves FSMS according to the standard requirements. Art. 8.2 - HACCP team properly plans and realizes processes of validation in control measures combination. The organization validates chosen control measures prior their implementation and at each change.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Refer comments under clause 7.8		
Art. 8.3 – The organization has specified used measuring methods and equipment according to the standard requirements. Appropriate measures are described and implemented for measuring equipment nonconformity. Records required by the standard are kept. When used in the monitoring and measuring of specified requirements, the ability of computer software to satisfy the intended application is confirmed.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Calibration was included in the procedure Maintenance and Calibration, doc. no. MDD.01_05, last revised 30/12/2014 and records were verified for the following: Metal detector calibration by J-Pak verified calibration dated 14 March 2019, S/N F5557, model Fortress Phantom, certificate No THE0051P2GH, next calibration due 14 March 2020. Scales were calibrated by Scales Incorporated (SANAS cert no. CM/18/180C), verified scale with serial number UWE 10144, date of calibration 05/03/2019, certificate no. 71841. Scale verification was done daily per doc. no. MMD.10, ver 01, last revised 12/01/2015. Verified verification records for 06/05/2019 to 20/05/2019.		
Art. 8.4.1 – Internal audits are conducted at planned intervals by independent auditors. Documented procedure meets the standard requirements. Records about audit results are maintained. Audit nonconformities are eliminated and when required corrective actions are taken. Follow-up activities include the verification of the effectiveness of actions taken.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company internal audit procedure, document MD.28, Version 02, date issued 20/12/2017, revised 27/06/2018, indicated that the entire Food Safety Management System will be audited on an annual basis as a minimum. For the purpose the auditor used an Internal Audit Checklist doc. no. MD.22B_7 which included all the clauses of the FSSC22000 standard to be audited. All audits were scheduled as per document MD.22_10, Version 10, dated 02/07/2018. The auditors were independent of the processes being audited and no internal audit findings were raised on this occasion. The internal audit conducted on 10/01/2019 was verified, area audited included ISO 22000, the audit was conducted by Nicolene Maritz, she was trained in internal auditing as per competency certificate dated 30/10/2012, certificate number IABB022.		
Art. 8.4.2, 8.4.3 – HACCP team systematically evaluates the individual results of planned verification and analyses the results of verification activities according to the standard requirements and when needed it takes measures for correction. The analysis is carried out in accordance with standard requirements in Art. 8.4.3 a) – 8.4.3 e). The results of the verification analysis and	☒ C ☐ Cr ☐ Ma ☐ Mi	

consequent activities are recorded and reported to top management as an input to the management review.		
Objective evidence on audited sample Refer comments under clause 7.8		
Art. 8.5 – Top management regularly reviews, updates the FSMS, review activities and updates ate recorded. Top management provides continual improvement of the FSMS effectiveness through the tools specified in the standard.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Evidence of continual improvement included the following: Installation of a new printer for the cartons, two new forklifts procured and FSSC 22000 V4 refresher training received by the food safety team in 2019, upgrade of certain floor areas in the facility, upgrade of treatment of effluent water...		

Annex 4

Fulfilment of ISO/TS 22002-1:2009 requirements		Issue: 4
Art. 4 Construction and layout of buildings		
Art. 4.1 Buildings are designed, constructed and maintained in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs. Buildings are of durable construction which presents no hazard to the product.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 4.2 Environment – Consideration is given to potential sources of contamination from the local environment. Food production shouldn't be carried out in areas where potentially harmful substances could enter the product. The effectiveness of measures taken to protect against potential contaminants is periodically reviewed.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 4.3 The site boundaries are clearly identified. Access to the site is controlled. The site is maintained in good order. Vegetation is tended or removed. Roads, yards and parking areas are drained to prevent standing water and are maintained.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The facility was situated in a farming area with no obvious contamination risks identified and purpose built for the production and packing of raisins. The site was well maintained and the surrounding areas well-tended.		
Art. 5 Layout of premises and workspace		
Art. 5.1 Internal layouts are designed, constructed and maintained to facilitate good hygiene and manufacturing practices. The movement patterns of materials, products and people, and the layout of equipment, is designed to protect against potential contamination sources.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 5.2 The building provides adequate space, with a logical flow of materials, products and personnel, and physical separation of raw from processed areas. Openings intended for material transfer are designed to minimize entry of foreign matter and pests.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 5.3 Internal structures and fittings. Process area walls and floors are washable or cleanable, as appropriate for the process or product hazard, and fulfil further requirements of the standard. Ceilings and overheads are designed to minimize build-up of dirt and condensation. External opening windows, roof vents and fan are	☒ C ☐ Cr ☐ Ma ☐ Mi	

insect screened. External openings doors are closed or screened when not in use.		
Art. 5.4 Equipment is designed and located so as to facilitate good hygiene practices and monitoring. Equipment is located to permit access for operation, cleaning and maintenance.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 5.5 Laboratory facilities – In-line and on-line test facilities are controlled to minimize risk of product contamination. Microbiology laboratories are located, designed and operated so as to prevent contamination of people, plant and products. Microbiology laboratories shall not open directly on to a production area.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 5.6 Temporary or mobile premises and vending machines are located, designed and operated to avoid pest harbourage and potential contamination of products.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 5.7 Storage of food, packaging materials, ingredients and chemicals - according to the legal requirements and requirements of the standard. - protection from dust, condensation, drains, waste and other sources of contamination, - stores are dry and well ventilated, - separation of raw materials, semi-finished and finished products, - temperature and humidity monitoring and control is done when prescribed, - all materials and products are stored off the floor, sufficient space between the material and the wall is carried out, maintenance and cleaning should be possible - separate and secure storage areas for cleaning materials, chemicals and other hazardous substances, - exceptions for bulk or agricultural crop materials are documented;	☒ C ☐ Cr ☐ Ma ☐ Mi	-
Objective evidence on audited sample The facility was purpose built for the production and packing of raisins. Space was adequate. Walls in good hygienic condition and floors were sloped. The building fabric did not pose a contamination risk to the product and was well maintained, constructed of easy to clean non-absorbent materials. Space was adequate. Ablution facilities were physically segregated from production and storage areas. Sufficient hand washing stations at strategic places, taps leading to production facilities were non-hand operated. Floors were in a good condition; no standing water observed and was adequately sloped. Ceilings, and overhead fixtures were made of non-absorbent and easy to clean materials. Equipment was stored off the floor to facilitate cleaning and inspection. The equipment used was constructed of stainless steel and the conveyors in the processing area were constructed of hard plastic to facilitate hygiene practices. No On-site laboratory. No temporary structures or vending machines. Storage areas were segregated from production areas, materials were stored on pallets and final products were stored on treated pallets and away from walls.		
Art. 6 Utilities – air, water, energy		
Art. 6.1 The provision and distribution routes for utilities to processing and storage areas are designed to minimize the risk of contamination. Utilities' quality is monitored.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 6.2 Water supply – facilities for water distribution are designed to meet specified legal requirements and requirements of the standard. Water used as a product ingredient or entering in contact with, incl. steam or ice, meet specified quality and microbiological requirements.	☐ C ☐ Cr ☒ Ma ☐ Mi	

Art. 6.3 Boiler chemicals – storage and use are in full compliance with the standard requirements and law.		
Art. 6.4 Air quality and ventilation – ventilation systems are designed to minimize risk from airborne microbiological contamination. All other standard requirements concerning air quality and ventilation are fulfilled.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 6.5 Compressed air and other gases – all gases intended for contact with product are approved for food contact use. The oil used for compressors is food grade.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 6.6 Lighting – is appropriate to the nature of operations. Lighting fixtures are protected against breaking.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

CAR 2 Major

Statement of Non-Conformity:

The company did not have chemical testing done of the water used for washing of the raisins.

Requirement:

Clause 6.2 of the ISO/TS 22002-1 standard requires the company to verify the quality of water used in contact with food in the operation. SANS 241:2015 specifies the requirement for chemical testing of water.

Objective evidence:

No record available of chemical testing of the water during the past 12 months.

There was no obvious contamination risk from distribution routes for utilities.
Water analysed by Pathcare for microbial contamination, COA dated 16/04/2019 was verified, E. coli ND., the result indicated that the water conformed to the microbiological requirements of SANS 241 (South African National standard for drinking water)
All the chemicals used had MSDS as well as to ensure that the product used was safe and in line with the specifications from the supplier.
No gases were used in direct contact with the food product.
Lighting provided was sufficient and visually confirmed. All lamps were protected which caused a contamination risk to the product. Glass/Hard plastic inspections were also carried out at defined intervals.

Art. 7 Waste disposal		
Art. 7.1 General requirements Organisation introduced and carried out in place the systems for identification, collection, removing and disposal of waste materials and waste water by legal way, which prevents contamination of product, equipment and environment.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 7.2 Containers for waste and another for hazardous substances – standard requirements in Art. 7.1 a) – e) are fulfilled.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 7.3 Waste management and removal – organisation introduced and carried out in place the systems for segregation, storage and removal of waste. Removal frequencies is managed to avoid accumulation with a minimum daily removal. Organisation retains records of waste removal.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 7.4 Drains and drainage – drains have the sufficient capacity to remove expected flow loads. Drains do not pass over the processing lines. Drains are trapped and covered.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

Procedures in place for the management of the waste, Waste Disposal doc. no. CSFD.04A, version 3 dated 11/04/2016. Waste was generated from the raw material, through processing as well as the general waste and packaging waste. At the time of the audit, there was no evidence to indicate that the storage and handling of the waste practices would cause a potential contamination risk. Organic waste was disposed of as fodder, waste packing material was collected by a contractor, liquid waste was treated and pumped to an evaporation pond.

All waste containers were clearly marked and physically segregated from production and storage areas.
Production waste containers were emptied daily and sanitized.
A Waste Removal Register was in place, doc. no. CSFD.04B_5. Verified records for waste removed 3June – 21 June 2019 at the time of the audit.

Art.8 Equipment suitability, cleaning and maintenance		
Art. 8.1 General requirements Equipment entering into contact with food are designed and constructed to facilitate cleaning, disinfection and maintenance. A contact surface does not affect the intended product or isn't affected by the cleaning system.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 8.2 Hygienic design – Equipment meets principles of hygienic design, determined in Art. 8.2 a) - 8.2 c) of the standard. Pipelines and vent holes must be able to be cleaned.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 8.3 Product contact surfaces – are constructed from food use designed materials, without rust or corrosion.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 8.4 Temperature control and monitoring equipment. Thermal food processing equipment meets the temperature gradient and holding conditions given in relevant product specification. Equipment can provide temperature monitoring and control during the thermal process.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 8.5 Plant, utensils and equipment cleaning Dry and wet plant cleaning programmes at defined frequencies are determined and documented. Cleaning program contains cleaning conditions according to in Art. 8.5 standard requirements, mainly methods for verifying the cleaning effectiveness.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 8.6 Preventive and corrective maintenance. A preventive maintenance programme has in place, incl. all devices used to monitor and/or control food safety hazards. Lubricants are approved for food use. Maintenance personnel are trained in the food safety risks and product hazards associated with their activities. All other requirements of preventive and corrective maintenance, given in Art. 8.2 of the standard are fulfilled.	☐ C ☐ Cr ☐ Ma ☒ Mi	

Objective evidence on audited sample

CAR 3 Minor

Statement of Non-Conformity:

The company did not fully implement requirements related to avoiding possible cross contamination of product from maintenance interventions on production lines.

Requirement:

Clause 8.6 of the ISO/ TS 22002-1 standard requires the company to implement a procedure to release equipment maintained to production.

Objective evidence:

The company had not implemented a procedure to release equipment to production after maintenance had been performed on equipment.

The product contact surfaces were constructed of stainless steel and hard plastic in most cases.
The equipment used for the processing was constructed of stainless steel.
All equipment used was purpose designed and facilitated the cleaning process by allowing easy access to equipment i.e. access under, inside and around.
Ductwork and piping were neat. No dead ends observed.
The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all activities scheduled. Cleaning register on

file, doc CSFD.02_05, last revised 12/01/2015. Cleaning records were verified for equipment, floors and walls for 06/05/2019 to 20/05/2019. A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, all chemicals used were approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning chemicals)
Maintenance activities were well documented as per procedure Maintenance and Calibration, document MDD.01_05, Rev 05, date issued 30/12/2014, and activities scheduled as per document MMD.02_04 and included corrective and preventative maintenance activities. Maintenance records (doc. no. MMD.07, ver 4) were verified for: Replacement of conveyor belt on 16/05/2019 by A. Mosala, Cleaning of the Filter on the Scanner on 06/04/2019 by J. Block. The lubricant used, Strub Magic Grease USDA H 1 & H2 1-2, MSDS on file and indicated that the product was food grade. Food grade grease supplied by Blue Chip Lubricants and the licensed manufacturer was Q8 Oils.

Art.9 Management of purchased materials		
Art. 9.1 General requirements. Process of purchasing of materials impacts food safety is controlled to ensure that suppliers used have capability to meet the specified requirements. The conformance of incoming materials to specified purchase requirements is verified.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 9.2 Selection and management of suppliers. Process for the selection, approval and monitoring of suppliers on the basis of hazard analysis and the potential risk to the final product is defined and documented.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 9.3 Incoming material requirements (raw, ingredients, packaging) Delivery vehicles are checked prior to, and during unloading to ensure that quality and safety of the material has been maintained during the transport (e.g. freedom of infestation, temperature records or temperature measurement, etc.). Input inspection – is it in place documented method of verifying of material conformity with material or product specifications prior to acceptance or use. Materials which do not conform to relevant specifications are handled under a documented procedure to ensure prevention from unintended use. Access point to bulk material receiving is identified, capped and locked.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

The company Supplier Approval Programme was detailed in procedure, Control of Suppliers, doc. no. QAD. 16A_04. An Approved Supplier list was in place, doc. no. QAD.16C_02. Primary producers were evaluated on pesticide residue levels i.e. pesticide spray application records and if registered chemicals were used, this included supplier questionnaires.
Oil supplier, Southern Oil, was certified to FSSC 22000 by Pro Cert, certificate number 14994-62, valid to 04 April 2020.
Packaging supplier, plastic liners, direct food contact, was supplied by Plastic Packaging, the COC was verified and indicated that the product conformed to EC No 1935/2004 and EC, 10/2011 and the FDA 21 CFR 177.1520 and FDA 21 CFR 178.3297.
Suppliers of raisins completed a Supplier Quality Assurance Statement, doc. no. QAD.16B_02, dated 12/01/2015. Verified record for supplier J.G du Plessis, questionnaire completed 21/03/2019. Supplier approval was verified for:

Supplier of Raisins	R707 Registration cert. no	Date issued
Kenmas BK	FS 104781	04/02/2019
LO Trust	FS 104782	07/02/2019

Certificates valid for 3 years.
Suppliers pesticide spray records were annually reviewed by the FSTL.

Art.10 Measures for prevention of cross-contamination		
Art. 10.1 General requirements. Programmes are in place to prevent, control and detect contamination, incl. measures to prevent	☒ C ☐ Cr ☐ Ma ☐ Mi	

physical, allergen and microbiological contamination.		
Art. 10.2 Microbiological cross-contamination Areas for potential microbiological cross-contamination are identified and segregation plan implemented. A hazard analysis is carried out to determine potential contamination sources, susceptibility of product and control measures according to Art. 10.2 a) – 10.2 e) standard requirements.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 10.3 Allergen management Allergens present in the product are declared. Allergen control is carrying out in according to standard requirements. Employees handling foods have received specific training in allergen awareness and associated practices.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 10.4 Physical contamination Where brittle materials are used, periodic inspection requirements and defined procedures in case of breakage are realized in place. Glass breakage records are maintained. Preventive measures based on hazard analysis, have put in place to prevent, control and detect potential physical contamination.	☐ C ☐ Cr ☐ Ma ☒ Mi	

Objective evidence on audited sample

CAR 1 Minor

Statement of Non-Conformity:

Record requirements related to an OPRP were not adhered to.

Requirement: Clause 7.2 of the ISO 22000 standard requires the company to implement a record to record the effectiveness of an OPRP

Objective evidence:

There was no record available for inspection of the rare earth magnet installed after the sorting operation.

Allergen cross-contamination was deemed highly unlikely as the products did not contain any allergens except SO2 which was indicated on the product packaging, the final product was also analysed for SO2, i.e. Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 07/05/2019 was verified, result 298.4 ppm, within specification in terms of statutory requirements.

CCP1; Metal detection, the hazard was identified as metal in the final product. The critical limits were identified as 5.5 mm stainless steel, 6.0 mm ferrous and 3.0 mm non-ferrous.

The sensitivity of the metal detector was verified every two hours. The metal detector was calibrated by JPak, certificate THE 005 1P2GH valid to14/03/2010. CCP monitoring records indicated the CCP/metal detector was in a proper working condition, verified records dated 12/06/2018 (3.0 mm ferrous, 5.5 S/S; 6.0 mm ferrous)

Aflatoxin and Ochratoxin A analysis conducted by Pathcare; COA dated 13/052019 was verified, product Raisins batch ED19/080, no residue detected, accreditation number (T0610 V&M Analytical laboratory and T0498 Pathcare)

Final product micro analysis conducted by Pathcare, COA dated 10/05/2019, analysed for E. coli ND, Coliform ND, Total Coliform ND.

Final product heavy analysis conducted by Pathcare, COA dated 20/02/2019, analysed for lead, arsenic, cadmium, nickel and aluminium. All results with-in legal limits

Hand swabs conducted by Pathcare for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND.

Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil.

Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND.

MRL, Pesticide residue analysis, COA dated 04/04/2019, product Thomson Seedless, result no residue.

Art. 11 Cleaning and sanitizing		
Art. 11.1 General requirements Organisation have created and introduced in place the cleaning and sanitizing programmes in according	☒ C ☐ Cr ☐ Ma ☐ Mi	

to standard requirements.		
Art. 11.2 Cleaning and sanitizing agents and tools – are clearly identified, food grade, separately stored and used only in accordance with the manufacturer instructions.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 11.3 Cleaning and sanitizing programmes Cleaning and/or sanitizing programmes are documented and specify at a minimum by standard requirements, determined in Art. 11.3 a) – f) of standard.	☐ C ☐ Cr ☐ Ma ☒ Mi	
Art. 11.4 Cleaning in place (CIP) systems CIP control systems are separated from active product pipelines. Parameters for CIP systems are defined and monitored at determined frequencies (applied chemicals and their concentration, contact time and temperature)	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 11.5 Monitoring of sanitation effectiveness Cleaning and sanitation programmes are monitored and verified at frequencies specified by the organisation to ensure their continuing suitability and effectiveness.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample CAR 4 Minor Statement of Non-Conformity: The company did not implement the requirement related to start-up inspection of equipment. Requirement: Clause 11.3 of the ISO/TS 22002-1 standard requires the company to implement start-up inspection of equipment. Objective evidence: There were no records available of start-up inspection performed on equipment. The company Cleaning and Sanitizing activities were performed in line with documented procedures, as per document CSFD.01_08, Rev 08, date issued 08/02/2018, and all activities scheduled. Cleaning register on file, doc CSFD.02_05, last revised 12/01/2015. Cleaning records were verified for equipment, floors and walls for 06/05/2019 to 20/05/2019. A list of approved cleaning chemicals was in place, doc. no. CSFD,19C_02, revised 12/01/2015. Cleaning chemicals were supplied by Medichem, all chemicals used were approved for use in the food industry, verified Medisure and Supersolve (MSDS on file for both cleaning chemicals) Cleaning effectiveness was verified through surface swabbing, analysed by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND.		
Art. 12 Pest control		
Art. 12.1 General requirements Hygiene, cleaning, incoming material inspection and monitoring procedures are implemented to avoid creating a convenient environment conductive to pest activity.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 12.2 Pest control programmes Pest control programmes must be documented and specify at a minimum by standard requirements, determined in Art. 12.2, including a list of chemicals approved for use in specified areas of the establishment.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 12.3 Preventing access Effective measures against access of pests are taken; potential pest access points are sealed. External doors, windows or ventilation openings are designed to minimize the potential for entry of pests.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 12.4 Harbourage and infestations Potential pest harbourage points were removed. Where outside space is used for storage, stored items are protected from weather or pest damage.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 12.5 Monitoring and detection A map of detectors and traps is maintained. Detectors and traps are designed and located as so	☒ C ☐ Cr ☐ Ma ☐ Mi	

to prevent potential contamination of materials, products or facilities and they are inspected at a frequency intended to identify new pest activity. The results of inspections are analysed to identify trends.		
Art. 12.5 Eradication Eradication measures shall be put in place immediately after new evidence of infestation is reported. Pesticide use, and application shall be restricted to trained operatives and are controlled to avoid product safety hazards. Records of pesticide use are maintained.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Pest Control was documented in a procedure, doc. no. CSFD.11 ver. 9A, dated 01/02/2019.Pest control activities were conducted internally by a registered pest control operator, GC Cloete, registration number P34562. Frans Draai was trained in fumigation of raisins and pest control by the Pest Control Industries Academy, certificate issued 29 November 2017, assessor was Johan Fourie, qualified tutor. P number to be issued by the Department of Agriculture. The latest inspection records were verified for 2 May – 23 May 2019, PCO Frans Draai inspected the rodent traps, bait block evidence of activity, checking of walls and roofs and bird activity. Results of inspections was recorded on the Pest Control Register, doc, no. CSFD .13A, version 07 dated 25/06/2018. He was also responsible for fumigation activities using only registered fumigant Pybutherine (reg. no. L4629) as per Act 36 of 1947. The fumigation records were verified for May to June 2019, application used the Fogger, product used PY4 T4 Lite (Pybutherine), conducted by Frans Draai. The MSDS was verified for PY T 4 Lite, revision date 01 April 2014, Rev 1.		
Art. 13 Personnel hygiene and employee facilities		
Art. 13.1 General requirements Requirements for personal hygiene and behaviours proportional to the hazard posed to the process area or product are established and documented, are adopted by all personnel including suppliers and visitors.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 13.2 Personnel hygiene facilities and toilets Personnel hygiene facilities are available to ensure that the degree of personal hygiene required by the organisation can be maintained. Personnel hygiene facilities fulfil the standard requirements documented in Art. 13.2 a) – 13.2 f).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 13.3 Staff canteens and designated eating areas - are situated so that the potential risk of cross-contamination of product is minimized. Saving and serving of prepared meals is managed to ensure hygienic requirements. Storage conditions, cooking and holding temperatures are specified. Employees own food is stored and consumed in designated areas only.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 13.4 Workwear and protective clothing Personnel, visitors, and contractors working in or entering food-handling areas wear suitable company issued protective clothing that is fit for purpose, clean and in good condition. Protective clothing worn in high care areas is identifiable and is laundered under the control of the company. Workwear and protective clothing fulfils the further standard requirements particularized in Art. 13.4).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 13.5 Health status Art. 13.6 Illness and injuries Medical screening before commencing work and after return following sickness is carried out in place for employees working in high risk areas where product safety could be compromised. Employees	☒ C ☐ Cr ☐ Ma ☐ Mi	

are required to report appointed conditions to management for possible exclusion from food-handling areas. Additional medical examinations, where required, carried out at intervals defined by organisation.		
Art. 13.6 Illness and injuries People known or suspected to be infected with, or carrying, a disease or illness transmissible through food shall be prevented from handling food or materials which come into contact with food. Injuries are adequately treated to minimize risk of contamination. Any loss of dressing covered wounds or burns must be reported to supervisor immediately.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 13.7 Personal cleanliness Personnel in food production areas is obligatory to wash and where required, sanitize hands and meet all rules of personal cleanliness by standard requirements.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 13.8 Personal behaviour A documented policy described the behaviours required of personnel in processing, packing and storage areas. Policy covered minimum requirements described in standard Art. 13.8 a) – 13.8 g).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample All relevant aspects were considered as per the company Hygiene policies doc. no. PSD.01A, revised 08/02/2017. Hand cleaning instructions, notification of management in cases of illness, wearing of protective clothing when entering production and storage areas and the prohibition of wearing of jewellery. A Personal Hygiene Checklist dated 12/03/2017 was in place. doc. no. PSC.08, ver. 06B, dated 12/03/2017 was in place. Verified for completion, record dated 12/06/2019. Visitor's questionnaire on file explaining the applicable hygiene rules and notification of communicable diseases. Canteen facilities were provided for all staff members for eating food and these facilities were physically segregated from production and storage areas, these included male and female ablutions facilities. All staff members in production and storage areas donned clean protective clothing, these included hair nets, mop caps, overalls and closed shoes No buttons/ pockets above waste line noted. Medical Screening was conducted externally. A Health Status Questionnaire was in place, doc. no. PSD.03A_04. Verified for S. Sanana, completed on 06/03/2019.		
Art. 14 Rework		
Art. 14.1 General requirements Rework is stored, handled and used in such a way that product safety, quality, traceability and regulatory compliance are maintained.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 14.2 Storage, identification and traceability Full traceability to be available for all raw materials used in the production of products including any permitted rework and packaging materials. Segregation requirements for rework are documented and met. Traceability records for rework are maintained. The rework classification or the reason for rework designation is recorded (e.g. product name, production date, shift, line of origin, shelf-life).	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 14.1 Rework usage The process step and method of addition, where rework is incorporated into a product, including any necessary pre-processing steps, is defined.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Rework activities complied with all relevant aspects of the standard, including traceability. There were no contamination risks observed during rework activities which could compromise the safety, legality or quality of the product.		

Art. 15 Product recall procedures		
Art. 15.1 General requirements System have in place to ensure that products failing to meet food safety requirements can be identified, located and removed from necessary points of the supply chain.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 15.1 Product recall requirements A list of key contacts in the event of product recall is maintained. Where products are withdrawn due to immediate health hazards, the safety of other products produced under the same conditions is evaluated. The need for public warnings shall be considered as well.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company Traceability system was described in procedure Traceability and Recall, doc. no. AD.15A_02, last revised 20/11/2014. Traceability was based on a batching system for each production day. Outer cartons were marked with unique batch numbers per production date, batch numbers on the final product was adequately traceable on the production records up to receiving of the raw materials. The company tested its traceability system at least annually for effectiveness as part of the annual mock recall, the latest traceability test was conducted on 14/06/2019, the product was OR Medium Choice grade raisins, batch number ED 19/063 produced 4 March 2019, total cartons produced 1 300 x 13.6, QC form dated 04/03/2019, Batch ED 19/063 was trucked to port per delivery noted/19/072 on 06/03/2019 and shipped on the DAL Kalahari on 12 March 2019. Verified all related documentation at the time of the audit.		
Art. 16 Warehousing		
Art. 16.1 General requirements Materials and products are stored in clean, dry, well-ventilated spaces protected from dust, condensation, fumes, odours and other sources of contamination.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 16.2 Warehousing requirements Ensure of effective warehousing environmental conditions control where required by product or storage specifications. Waste materials and chemicals are stored separately. A separate area is for non- conforming products. Specified stock rotation system (FIFO or FEFO) is observed. Use of gasoline- or diesel-powered fork-lift trucks is prohibited in food ingredients and product storage areas.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 16.3 Vehicles, conveyances and containers Vehicles, conveyances and containers are maintained in a state of repair, cleanliness and condition consistent with requirements of relevant specifications. Monitoring of temperature and humidity shall be applied and recorded if required.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Storage and warehousing areas were physically segregated from production areas, materials were stored on pallets and final products were stored off the floor on treated pallets. Incoming vehicle inspections were in place for vehicles transporting the final product and delivering raw materials. All raw materials, including packaging and delivery vehicles were inspected as per company policy. The product was stored and transported at ambient temperature.		
Art. 17 Product information and consumer awareness		
To the consumer are presented all needed information applicable to the product, include storage, preparation and use.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company final product specification and labelling for Golden Raisins, document QAD.10, Ver07C, the intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000.		

Art. 18 Food defence, biovigilance and bioterrorism		
Art. 18.1 General requirements Each establishment assess the hazard to product posed by potential act of sabotage, vandalism or terrorism and will put in place proportional protective measures.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Art. 18.2 Access controls Potentially sensitive areas are identified, mapped and subjected to access control. Where feasible, access should by physically restricted by use of locks, electronic card or key or alternative systems.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company documented a detailed food defence program as per document AD.24_01, Rev 01, dated 14/102014, which was focused on instances of employee sabotage and bioterrorism, a list of emergency contact numbers was available. The food defence program was reviewed on 26/05/2019. The program also included controls related to computer systems, The system included access controls using 24/7 manned security, facial recognition biometric turnstiles, CCTV cameras, visitor register, secure storage of chemicals, background checks, inspection of incoming raw materials and vehicles, final product inspection and testing.		
Other items required by applicable legislation, recognized sector codes and customer requirements are identified and controlled.	☒ C ☐ Cr ☐ Ma ☐ Mi	
N/A, all requirements were covered.		
Registered complaints on Food Safety and reports to concerning government	☒ C ☐ Cr ☐ Ma ☐ Mi	
The latest customer complaint was dated 29 May 2015, the complainant was Prosperity Foods, this was the only complaint received to date, the issue was a stalk was observed in a baked form perceived to be from the seedless grapes used, quality related issue as this was not a foreign object, retainer boxes were inspected, and no evidence of stalks could be found. NCR no 15/002 was raised in this regard, detailed investigation completed by the University of Guelph. No customer complains received since the complaint referred to above.		

Annex 5

Additional FSSC 22000 ver.4.1 requirements		
Fulfilment of additional FSSC 22000 requirements		Issue: 1
Section 2.1.4.1 Management of services All services that may have an impact on food safety (minimum water supply and energy, transport, maintenance, cleaning, outsourcing activities): - have specified requirements which are regularly reviewed, - are described in documents to the extent needed to conduct hazard analysis, - are managed according to the requirements ISO/TS 22002 – 1:2009, - are assessed and approved demonstrating compliance with specified requirements, - are monitored to assure continued service provider approval status. The organization has implemented a system to assure that when analysis critical to the verification of food safety is undertaken, it is conducted by a competent laboratory that has the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO	☒ C ☐ Cr ☐ Ma ☐ Mi	

17025).		

Objective evidence on audited sample

Service level agreements were inspected for the following companies:
The only service provider used was electrical engineers from the local town Kakamas, the service provider was Gordonia Verkoeling, the SLA was signed by the service provider and Nicolene Maritz from the Raisin Company.
SANAS ISO 17025 accredited laboratories were used for pathogen, SO2 and pesticide residue verification tests on product and raw materials.
Records inspected of verification activities included:
•Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 05/05/2019 was verified, result 298.4 ppm, within specification.
•Aflatoxin and Ochratoxin A analysis conducted by Pathcare; COA dated 13/06/2019 was verified, product Raisins batch 19080 from supplier Goosen, no residue detected, accreditation number (T0610 V&M Analytical laboratory and T0498 Pathcare)
•Final product micro analysis conducted by Pathcare, COA dated 10/05/2019, analysed for E. coli ND, Coliform ND, Total Coliform ND. Salmonella ND.TVC = 850 TVC/g, with-in specification.
•Final product heavy analysis conducted by Pathcare, COA dated 20/02/2019, analysed for lead, arsenic, cadmium, nickel and aluminium. All results were with-in specification
•Hand swabs conducted by Pathcare for micro analysis COA dated 18/04/2019, Leloth Ceza was swabbed, E. coli ND.
•Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil.
•Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND and total coliforms ND.
•MRL, Pesticide residue analysis, COA dated 04/04/2019, product Thomson Seedless, result for Piperomyl butoxide of 0.08 mg/Kg was with-in specification.

Section 2.1.4.2 Product labelling The organization shall ensure that the finished product is labelled according to the applicable food regulations in the country of intended sale.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

The company final product specification and labelling for Golden Raisins, document QAD.10, Ver07C, the intended use was identified as to be used as an ingredient or for human consumption, moisture content indicated as 14-17%, allergen identified as SO2, Listeria absent, Total Viable Count < 10 000.

Section 2.1.4.3 Food defense It is documented and implemented threat assessment procedure which identifies potential threats, develops control measures and prioritises them against the identified threats. It is assessed the food sensibility of its product to potential food defense acts. There are implemented control measures to reduce or eliminate the identified threats. All policies, procedures and records are included in a food safety. This plan supported by the organization´s FSMS for all its products. The plan shall comply with applicable legislation.	☒ C ☐ Cr ☐ Ma ☐ Mi	

Objective evidence on audited sample

The company documented a detailed food defence program as per document AD.24_01, Rev 01, dated 14/102014, which was focused on instances of employee sabotage and bioterrorism, a list of emergency contact numbers was available. The food defence program was reviewed on 26/05/2019. The program also included controls related to computer systems,
The system included access controls using 24/7 manned security, facial recognition biometric turnstiles, CCTV cameras, visitor register, secure storage of chemicals, background checks, inspection of incoming raw materials and vehicles, final product inspection and testing. Now also installed at bin dumping outside.

Section 2.1.4.4 Food Fraud prevention It is documented and implemented vulnerability assessment procedure in place that identifies potential vulnerabilities, develops control measures and prioritises them against the identified vulnerabilities. It is assessed the susceptibility of its products to the potential food fraud acts. There are implemented control measures to reduce or eliminate the identified vulnerabilities. All policies, procedures and records are included in a food fraud prevention plan. This plan is supported by the organization´s FSMS for all its products. The plan complies with the applicable legislation.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company completed a detailed Food Fraud vulnerability assessment in June 2018, the company made of the SSAFE vulnerability assessment online tool. The risk of food fraud was low due to the fact that the raw materials were sourced from primary producers situated in rural areas with low technological knowhow of adulteration. Mitigation strategies included the use of Firewalls, virus protection and monthly back-ups to protect electronically stored data; sensory and physical inspection of raw materials and the inspection of raw materials to confirm the correct variety of raw material was received.		
Section 2.1.4.5 Logo use Logo FSSC 22000 is used in accordance with the norm FSSC 22000.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample The company used the FSSC 22000 and QS Cert logos on their letterhead and e-mail footer only. It was verified on the day of the audit that the logo was not used on packaging. A copy of the rules for using the logos was supplied to the company by QS Cert on 22/08/2018.		
Section 2.1.4.6 Management of allergens. A documented allergen management includes the risk assessment addressing potential allergen cross contamination, control measures to eliminate these risks, validation and verification of effective implementation. All finished products intentionally or potentially containing allergenic materials are labelled according to the allergen labelling regulations in the country of manufacture and country of destination.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Allergen cross-contamination was deemed highly unlikely as the products did not contain any allergens except SO2 which was indicated on the product packaging, the final product was also analysed for SO2, i.e. Raisins, batch ED19/002, analysed by SABS for SO2 content, COA dated 07/05/2019 was verified, result 298.4 ppm, within specification in terms of statutory requirements.		
Section 2.1.4.7 Environmental monitoring The environmental monitoring program is ensured to verify the effectiveness of cleaning and sanitation programs which shall meet the verification requirements as described in ISO 22000.	☒ C ☐ Cr ☐ Ma ☐ Mi	
Objective evidence on audited sample Hand swabs conducted by Pathcare for micro analysis COA dated 28/02/2019, James Ejang was swabbed, E. coli ND. Equipment swabs conducted by Pathcare for micro contamination, COA dated 18/04/2019 was verified, E. coli ND, stainless steel utensil. Water analysed by Pathcare for micro contamination, COA dated 16/04/2019 was verified, E. coli ND.		

Standards regarding Food Safety and Food Hygiene of Regulated Agricultural Products of Plant Origin destined for Export.

- as stipulated under 4(3)(a)(ii) of the Agricultural Products Standards Act 119 of 1990, and promulgated in notice R707 of 13 May 2005.

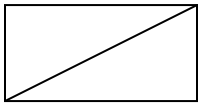
FBO Type: Drying Facilities – Dried Fruit & Rooibos/Honey bush tea

CHECKLIST

Revision: September 2007

Implementation date: 01 December 2007

Scope: Drying, handling, preparation and chemical treatment of dried fruit, rooibos and honey bush tea destined for export



Not applicable is **not** justified

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R/P	Item	Control Point	Level	Compliance Y / N / N/a	Comments
1		**TRACEABILITY**			
1.1		**Is product traceable at the drying facility?**			
R/P	1.1.1	Is product that is received for drying identified?	MAJOR		
R/P	1.1.2	Is the source of the product received (i.e. the “sender” of the product) identified?	MAJOR		
R/P	1.1.3	Is product traceable within the drying facility?	MAJOR		
1.2		**Are products that leave the facility trackable to the next entity?**			
R/P	1.2.1	Is the drying facility identified as the “sender” of the product?	MAJOR		
R/P	1.2.2	Is the product that leaves the drying facility identified?	MAJOR		
R/P	1.2.3	Is the next receiver in the supply chain identified?	MAJOR		
2.		**HACCP PRINCIPLES**			
R	2.1	Is a document available to indicate that a hazard analysis of the process in the store has been done taking into consideration biological, chemical and physical hazards, and if a hazard was identified that is not addressed by the measures indicated in this checklist, were appropriate control points implemented to control the hazard?	MAJOR		
3.		**LOCATION OF DRYING FACILITY**			
P	3.1	Is the storage facility not located in an area that poses a threat to food safety?	MINOR		
4.		**WATER SUPPLY**			
R	4.1	Where water used comes into contact with the product is it potable, i.e. drinking quality?	MAJOR		
5.		**DRAINAGE AND WASTE DISPOSAL**			

R/P	Item	Control Point	Level	Compliance Y / N / N/a	Comments
R/P	5.1	Are all waste disposal containers and areas specifically identified, cleaned and maintained?	MINOR		
P	5.2	Are the grounds in the vicinity of the preparation and drying areas free of litter, waste and improperly stored garbage?	MINOR		
6.		**PERSONAL HYGIENE**			
R	6.1	Does the storage facility have documented hygiene instructions?	MAJOR		
P	6.2	Do workers implement the hygiene instructions?	MAJOR		
R	6.3	Are workers trained in basic hygiene?	MINOR		
P	6.4	Do workers have access to first-aid facilities?	MINOR		
P	6.5	Are adequate, suitable and conveniently located sanitary facilities available?	MINOR		
P	6.6	Are sanitary facilities maintained?	MINOR		
7.		**STORAGE (CLEANING CHEMICALS)**			
P	7.1	Is the storage facility for the storage of cleaning chemicals suitable for the purpose and secure?	MINOR		
P	7.2	Are all chemicals properly labeled?	MINOR		
8.		**HANDLING AND DRYING AREA AND EQUIPMENT**			
P	8.1	Are all surfaces adequately maintained to minimize product contamination and to facilitate cleaning?	MINOR		
P/R	8.2	Is there a procedure in place to remove standing water from the drying facility?	MINOR		n/a if floor surfaces are not used for drying.
P	8.3	Is the drying area fenced off to prevent the access by animals?	MINOR		
P/R	8.4	Is there a procedure in place for the effective management of weeds?	MINOR		n/a if floor surfaces are not used for drying.
R	8.5	Is the application of chemical means of weed control done within legislative requirements?	MAJOR		n/a if floor surfaces are not used for drying.

R/P	Item	Control Point	Level	Compliance Y / N / N/a	Comments
R	8.6	Is the application of chemical form of weed control recorded?	MAJOR		
P	8.7	Is the area used for drying, free from trees, plants and bushes to prevent contamination of the product with seeds, thorns and fruit?	MINOR		
P/R	8.8	Is there a procedure in place whereby the drying area is closely searched for any source of possible contamination (glass, hard plastic etc.)?	MINOR		
9.		**MAINTENANCE & CLEANING**			
R/P	9.1	Are the drying surfaces cleaned regularly?	MINOR		
R/P	9.2	Is there a procedure in place whereby preparation and drying equipment and containers are cleaned, inspected and sanitized regularly?	MINOR		
R/P	9.3	Is all equipment (including tractors) used, adequately maintained without oil leaks?	MINOR		
10.		**HANDLING OF POST HARVEST CHEMICALS & DRYING AIDS**			
10.1		**General**			
P	10.1.1	Are chemicals used for their specified use as indicated on the product label?	MINOR		
R	10.1.2	Are these products used registered in for use in South Africa?	MAJOR		
10.2		**Records of chemical application**			
R	10.2.1	Has the date for all applications been recorded?	MINOR		
R	10.2.2	Has the amount of chemical applied been recorded?	MINOR		
10.3		**Storage of chemicals (only applicable to commercial drying facilities)**			
P	10.3.1	Is the storage facility used for the storage of post harvest chemicals suitable for the purpose, secure and only permitted to authorize personnel?	MINOR		
P	10.3.2	Are only pesticides, measuring and spraying equipment stored in the pesticide store?	MINOR		

R/P	Item	Control Point	Level	Compliance Y / N / N/a	Comments
P	10.3.3	Are chemicals stored in their original packaging?	MINOR		
11.		**TRANSPORT OF DRIED PRODUCT**			
P	11.1	Is there a procedure whereby the transport of dried product to the following destination is done in a hygienic way?	MINOR		

AUDIT SUMMARY

	Control points / Checklist	Number N/A justified	Results of this Audit	
			No of control points applicable	No of control points n/a
TOTAL NO OF CRITICAL CONTROL POINTS	**0**	**0**		
TOTAL NO OF MAJOR CONTROL POINTS	**13**	**2**		
TOTAL NO OF MINOR CONTROL POINTS	**25**	**2**		
TOTAL CONTROL POINTS	**38**			

General Comments

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Auditor Signature …….. FBO Representative Signature……FBO Code ……

Name…….(……) Name ……

Date ……/……./…….. Date ……/……./……..

Claudio Innocenti

** Pathologists **
Drs Dietrich, Voigt & Mia

PathCare Reference Laboratory
PathCare Park
Neels Bothma Street
Tel : +27 21 596 3400

PracNum: 5200539

FINAL REPORT

Doctor
THE RAISIN COMPANY
ATT: SUSANNA MEYER
PO BOX 77
8873 MARCHAND KAKAMAS

Patient
U EC/20/148 B RAISINS

Age : Sex : DOB : 32:U:
ID Number 0360
Other Number NONE
Specimen : 0601:BS00088R
Collection Date : 2020-06-01 05:30
Received Date : 2020-06-02 16:17
Report Date : 2020-06-09 15:44

Tel No (H) NOT AVAILABLE
Tel No (C) NONE
Lab Ref
716183594

Tests Requested :
~PathCare, MULTIRESIDUE PESTICI

----- BIOCHEMISTRY -----

Test	Result	Flag	Reference
> MULTIRESIDUE PESTICIDE ANALY			

The samples were analysed by UPLC-MS/MS and the following results were obtained:

Multiresidue Pesticides = Negative

Piperonyl butoxide (Pesticide synergist) = Positive
0.084 mg/kg

Piperonyl butoxide MRL on dried fruits = 0.2 mg/kg
(Referense CODEX ALIMENTARIUS)

Piperonyl butoxide has no pesticidal activity, it enhances the potency of certain pesticides such as carbamates, pyrethrins, pyrethroids, and rotenone.
This test has been performed at a referral Laboratory

Authorised on 2020-06-09 15:32:00
For consultation, contact a Chemical Pathologist - +27 21 596 3400
H=High, L=Low, *H=Critically High, *L=Critically Low
In rare cases, analytical interference may cause erroneous results.
Please inform pathologist if results and clinical picture do not concur.
~ File [ ] Phone Patient [ ] Appointment [ ] Prescription [ ] Draw File [ ]

microchem
Specialized Lab Services

Microbiology Certificate Of Analysis

Our Lab Reference Number: 2020-05-05-176

Product: Raisins
Client Sample ID: Ed/20/148A
Batch Code:
Temperature: °C
Sample Condition: As Received
Laboratory Sample ID: AN71610
Production Date: 25-Apr-2020
Sell-By Date:
Best Before Date :
Use-By Date:

TEST DATE	TEST TYPE	REPORTING UNIT	METHOD REFERENCE	RESULT
6-May-2020	Total Viable Count	CFUs/g	S.O.P.M. 1C	<10 000
6-May-2020	Coliforms Count	CFUs/g	S.O.P.M. 2C	NO GROWTH
6-May-2020	Escherichia coli Count	CFUs/g	S.O.P.M. 3F	NO GROWTH
6-May-2020	Yeast Count	CFUs/g	S.O.P.M. 5B	NO GROWTH
6-May-2020	Mould Count	CFUs/g	S.O.P.M. 5B	20 E
6-May-2020	Salmonella spp. Detection	per 25g	S.O.P.M. 9F	NEGATIVE

Sample Comments:

Product: Raisins
Client Sample ID: Ed/20/148B
Batch Code:
Temperature: °C
Sample Condition: As Received
Laboratory Sample ID: AN71611
Production Date: 25-Apr-2020
Sell-By Date:
Best Before Date :
Use-By Date:

TEST DATE	TEST TYPE	REPORTING UNIT	METHOD REFERENCE	RESULT
6-May-2020	Total Viable Count	CFUs/g	S.O.P.M. 1C	<10 000
6-May-2020	Coliforms Count	CFUs/g	S.O.P.M. 2C	NO GROWTH
6-May-2020	Escherichia coli Count	CFUs/g	S.O.P.M. 3F	NO GROWTH
6-May-2020	Yeast Count	CFUs/g	S.O.P.M. 5B	NO GROWTH
6-May-2020	Mould Count	CFUs/g	S.O.P.M. 5B	NO GROWTH
6-May-2020	Salmonella spp. Detection	per 25g	S.O.P.M. 9F	NEGATIVE

Sample Comments:

Paul Hartzenberg
Confirmed by: Technical Signatory

15-May-2020
Date:

E = Estimated Count (count reported falls outside of the recommended countable range of the method); NR = Non-Reportable; NO GROWTH = Not Detected in the 1 in 10 dilution of the sample analysed; Where NO GROWTH is observed at other dilutions, it is reported as <1 X the dilution plated (e.g. <1; <100; <1 000; etc.; < = Less than, > = Greater than; The lower LOD for Pseudomonas enumeration is <100 CFUs/g (non-liquids). Negative = Not Detected in the test portion analysed; Positive = Detected in the test portion analysed; All results are reported as "number of Colony Forming Units (CFUs) per gram of product" unless otherwise stated.

*** = Not SANAS Accredited.**

Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory. These results relate only to the items tested. Opinions and interpretations expressed herein are outside the scope of SANAS accreditation. This certificate shall not be reproduced except with the approval of the laboratory. The integrity of results reported are only valid from sample receipt by the laboratory.

sanas testing laboratory
T0393

ilac-MRA

Claudio Innocenti

microchem
Specialized Lab Services

Certificate Of Analysis

Our Lab Reference Number: 2020-05-06-038
Laboratory Sample ID: AN71872

Product: Raisins
Client Sample ID: Ed20/148B
Batch Code:
Barcode:
Sample Condition: As Received
Production Date: 25-April-2020
Sell- By Date:

Test Date: 06-May-2020
Sampling Date:
Best Before Date:
Use-By Date:

TEST TYPE	TEST METHOD REF	MOU (%)	RESULT
Sulphur Dioxide (ppm)	S.O.P.C. NO. 11		586.8

Sample Comments:

S Tsewu
Confirmed by: Technical Signatory

11-May-2020
Date:

Total Dietary Fibre content determined by AOAC Method 991.43
MoU = Measurement of Uncertainty. Calc = By calculation.

microchem
Specialized Lab Services

Certificate Of Analysis

Our Lab Reference Number: 2020-05-06-040
Laboratory Sample ID: AN71916

Product: Raisins
Client Sample ID: Ed20/148B
Batch Code:
Barcode:
Sample Condition: As Received
Production Date: 25-April-2020
Sell- By Date:

Test Date: 08-May-2020
Sampling Date:
Best Before Date:
Use-By Date:

TEST TYPE	TEST METHOD REF	MOU (%)	RESULT
Aflatoxins	Outsourced		Outsourced
Ochratoxins	Outsourced		Outsourced

Sample Comments:

S Tsewu
Confirmed by: Technical Signatory

21-May-2020
Date:

Total Dietary Fibre content determined by AOAC Method 991.43
MoU = Measurement of Uncertainty. Calc = By calculation.

Analytical Certificate

Certificate Number: 2020-68072-71763

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PPECB
PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
- The approximate recovery of the analytical method is also indicated for the analytical results.
- The analytical data is not corrected for recovery or measurement uncertainty.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Recovery", "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
- The technical signatories are represented by tertiary qualified analytical chemists, as follows:
Magzelle Goeiman (1806) and Tobias Ngobeza (1895).
- A signature of at least one of the technical signatories is required to certify the authenticity of the certificate. The second signature of the certificate audit signatory, additionally verifies the administrative correctness of the certificate, but may be absent without reducing the technical validation of the certificate.
- Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

AN71916	Analysis	Recovery%	Results	Uncertainty	LOQ
Test = 140g	Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
Lab No. 68072	Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
	Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	18/05/2020	02PO14393	21998 20/05/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	21/05/2020
Certificate Date:	21/05/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Claudio Innocenti

microchem
Specialized Lab Services

Certificate Of Analysis

Our Lab Reference Number: 2020-04-29-059
Laboratory Sample ID: AN67319

Product: Raisins
Client Sample ID: Ed20/127
Batch Code:
Barcode:
Sample Condition: As Received
Production Date: 09-April-2020
Sell- By Date:
Test Date: 29-April-2020
Sampling Date:
Best Before Date:
Use-By Date:

TEST TYPE	TEST METHOD REF	MOU (%)	RESULT
Sulphur Dioxide (ppm)	S.O.P.C. NO. 11		628.9

Sample Comments:

K Stungu
Confirmed by: Technical Signatory

07-May-2020
Date:

Total Dietary Fibre content determined by AOAC Method 991.43
MoU = Measurement of Uncertainty. Calc = By calculation.

microchem
Specialized Lab Services

Microbiology Certificate Of Analysis

Our Lab Reference Number: 2020-04-28-040

Laboratory Sample ID: AN66525

Product: Raisins
Client Sample ID: Ed20/109
Batch Code:
Temperature: °C
Sample Condition: As Received

Production Date: 16-Apr-2020
Sell-By Date:

Best Before Date :
Use-By Date:

TEST DATE	TEST TYPE	REPORTING UNIT	METHOD REFERENCE	RESULT
28-Apr-2020	Total Viable Count	CFUs/g	S.O.P.M. 1C	<10 000
28-Apr-2020	Coliforms Count	CFUs/g	S.O.P.M. 2C	NO GROWTH
28-Apr-2020	Escherichia coli Count	CFUs/g	S.O.P.M. 3F	NO GROWTH
28-Apr-2020	Yeast Count	CFUs/g	S.O.P.M. 5B	150
28-Apr-2020	Mould Count	CFUs/g	S.O.P.M. 5B	NO GROWTH
28-Apr-2020	Salmonella spp. Detection	per 25g	S.O.P.M. 9F	NEGATIVE

Sample Comments:

Laboratory Sample ID: AN66526

Product: Raisins
Client Sample ID: Ed20/127
Batch Code:
Temperature: °C
Sample Condition: As Received

Production Date: 09-Apr-2020
Sell-By Date:

Best Before Date :
Use-By Date:

TEST DATE	TEST TYPE	REPORTING UNIT	METHOD REFERENCE	RESULT
28-Apr-2020	Total Viable Count	CFUs/g	S.O.P.M. 1C	<10 000
28-Apr-2020	Coliforms Count	CFUs/g	S.O.P.M. 2C	NO GROWTH
28-Apr-2020	Escherichia coli Count	CFUs/g	S.O.P.M. 3F	NO GROWTH
28-Apr-2020	Yeast Count	CFUs/g	S.O.P.M. 5B	65 E
28-Apr-2020	Mould Count	CFUs/g	S.O.P.M. 5B	10 E
28-Apr-2020	Salmonella spp. Detection	per 25g	S.O.P.M. 9F	NEGATIVE

Sample Comments:

Sean Moses — *Confirmed by: Technical Signatory*

07-May-2020 — *Date:*

E = Estimated Count (count reported falls outside of the recommended countable range of the method); NR = Non-Reportable; NO GROWTH = Not Detected in the 1 in 10 dilution of the sample analysed; Where NO GROWTH is observed at other dilutions, it is reported as <1 X the dilution plated (e.g. <1; <100; <1 000; etc.; < = Less than, > = Greater than; The lower LOD for Pseudomonas enumeration is <100 CFUs/g (non-liquids). Negative = Not Detected in the test portion analysed; Positive = Detected in the test portion analysed; All results are reported as "number of Colony Forming Units (CFUs) per gram of product" unless otherwise stated.

*** = Not SANAS Accredited.**

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sanas Testing Laboratory T0393

ilac-MRA

Claudio Innocenti

microchem
Specialized Lab Services

Certificate Of Analysis

Our Lab Reference Number: 2020-04-29-058
Laboratory Sample ID: AN67317

Product: Raisins
Client Sample ID: Ed20/127
Batch Code:
Barcode:
Sample Condition: As Received
Production Date: 09-April-2020
Sell- By Date:

Test Date: 29-April-2020
Sampling Date:
Best Before Date:
Use-By Date:

TEST TYPE	TEST METHOD REF	MOU (%)	RESULT
Aflatoxins	Outsourced		Outsourced
Ochratoxins	Outsourced		Outsourced

Sample Comments:

S Tsewu
Confirmed by: Technical Signatory

13-May-2020
Date:

Total Dietary Fibre content determined by AOAC Method 991.43
MoU = Measurement of Uncertainty. Calc = By calculation.

Analytical Certificate

Certificate Number: 2020-67744-71528

MICROCHEM LAB SERVICES (PTY) LTD
1st Floor Fairweather House
176 Sir Lowry Road
Woodstock
8001
CONTACT PERSON: John Williams
TEL: 021 465-6996
EMAIL: Chem@microchem.co.za

PPECB

PO BOX 17485, LYTTELTON, 0140
CENTURION CLOSE, 119 GERHARD STREET
CENTURION, 0157
SOUTH AFRICA
TEL: +27 - 12 - 644 2076 / 0385
FAX: +27 - 12 - 664 8571 / 7973
EMAIL: lab@ppecb.com

sanas Testing Laboratory T0248

Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
MICROCHEM LAB SERVICES (PTY) LTD		

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
- The approximate recovery of the analytical method is also indicated for the analytical results.
- The analytical data is not corrected for recovery or measurement uncertainty.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Recovery", "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
- The technical signatories are represented by tertiary qualified analytical chemists, as follows:
Magzelle Goeiman (1806) and Tobias Ngobeza (1895).
- A signature of at least one of the technical signatories is required to certify the authenticity of the certificate. The second signature of the certificate audit signatory, additionally verifies the administrative correctness of the certificate, but may be absent without reducing the technical validation of the certificate.
- Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

Product: AN67317 Test = 140g Lab No. 67744	Analysis	Recovery%	Results	Uncertainty	LOQ
	Aflatoxin B1(µg/kg)	84 ± 6	< 0.83	N/A	0.83
	Total Aflatoxins(µg/kg)	93 ± 6	< 0.83	N/A	0.83
	Ochratoxin A(µg/kg)	88 ± 4	< 0.26	N/A	0.26

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Receival Date	Client Order Number	Service Request Authorisation
Customer	Microchem Default	07/05/2020	02P014331	21899 12/05/2020

Technical Signatory

Certificate Audit Signatory

Analysis Date:	12/05/2020
Certificate Date:	13/05/2020
Document Revision:	L81 Rev 8

Laboratory Manager: Dr. N. Mnonopi

Claudio Innocenti

** Pathologists **
Drs Dietrich, Voigt & Mia

PathCare Reference Laboratory
PathCare Park
Neels Bothma Street
Tel : +27 21 596 3400

PracNum: 5200539 FINAL REPORT

Doctor
THE RAISIN COMPANY
ATT: SUSANNA MEYER
PO BOX 77
8873 MARCHAND KAKAMAS

Patient
U THOMPSON JUMBO PRIME RAISINS

Age : Sex : DOB : 32:U:
ID Number : U
Other Number : NONE
Specimen : 0128:BS00121R
Collection Date : 2020-01-28 05:30
Received Date : 2020-01-28 13:13
Report Date : 2020-02-07 08:43

Tel No (H) NOT AVAILABLE
Tel No (C) NONE
Lab Ref
716173754

Tests Requested :
~PathCare, 10 MINERAL RESIDUE, 10 HEAVY METALS-FOOD, MULTIRESIDUE PESTICI

----- BIOCHEMISTRY -----

Test	Result	Flag	Reference
> ZINC	1.215		mg/kg
> COPPER	1.556		mg/kg
> MANGANESE	4.061		mg/kg
> CHROMIUM	0.011		mg/kg
> SELENIUM	0		mg/kg
> LEAD	0		ug/kg
> ARSENIC	53.623		ug/kg
> CADMIUM	0.092		ug/kg
> NICKEL	0		ug/kg
> MERCURY	1.926		ug/kg
> CHROMIUM METAL	11.067		ug/kg
> ALUMINIUM	1881.351		ug/kg

The above tests have been performed at a referral Laboratory

> MULTIRESIDUE PESTICIDE ANALY .

THE SAMPLE WAS ANALYSED BY LC-MS/MS AND THE FOLLOWING RESULTS WERE OBTAINED:
GENERAL PESTICIDE: NEGATIVE
PIPERONYL BUTOXIDE (PBO): 0.203 MG/KG (SYNTHETIC NON-PESTICIDE THAT ENHANCES THE EFFECTS OF PYRETHROIDS

Claudio Innocenti

Golden Medium Choice
Delivery no: ED20/127
Contract no: 20248
Day Code:20100
FBO Code: A6111
Gross Weight: 31 lbs
Net Weight: 30 lbs
at time of packing
Expiry Date: April 2021
FDA Reg no.16959172394
Packed for: Ziba Nut Corp.

PAREV

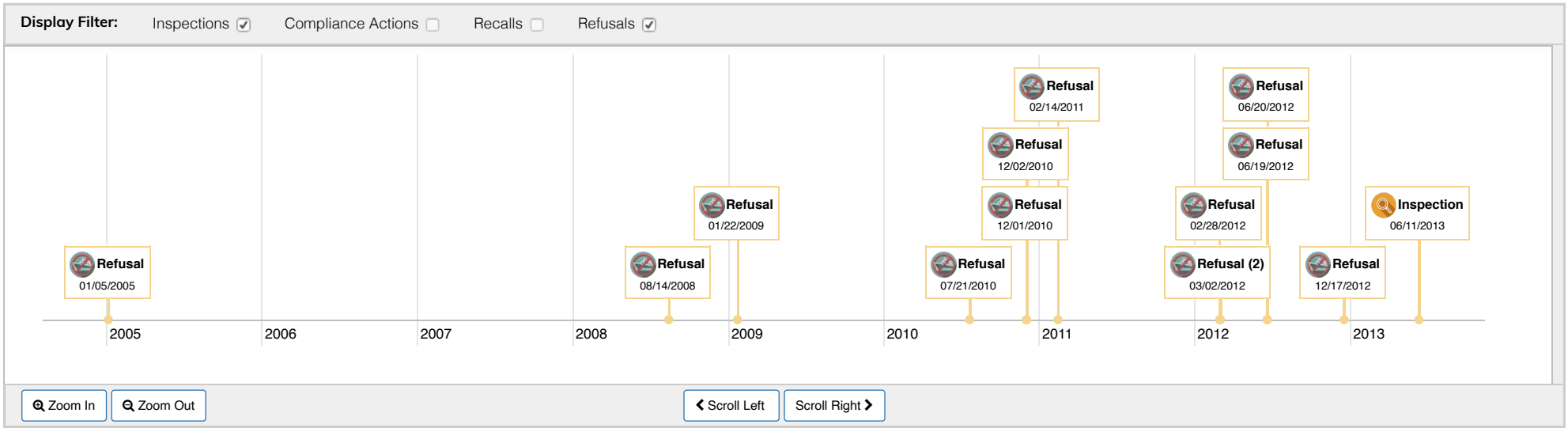
Claudio Innocenti

FEI Number
3004694785

Firm Name
The Raisin Company (Pty) Ltd

Firm Address
Plot 1187 Mainroad
Kakamas,
South Africa

FDA Actions Timeline



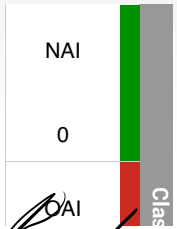
3004694785 – The Raisin Company (Pty) Ltd

Inspections

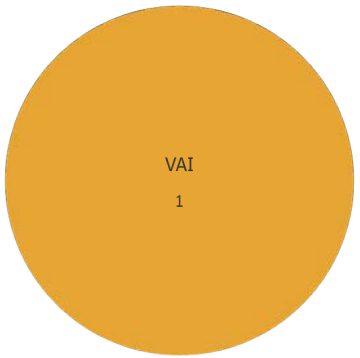
Inspections	Classifications
1	1

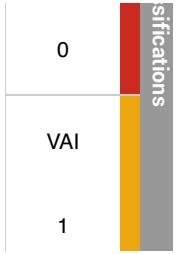
Inspection Classifications by Fiscal Year
Fiscal Years: 2013 - 2013

Inspection Classifications by Type
Fiscal Years: 2013 - 2013



Claudio Innocenti





Inspections Details Help

Inspection ID	Inspection End Date	Project Area	Product Type	Classification	
838677	06/11/2013	Foodborne Biological Hazards	Food/Cosmetics	VAI	

Inspections Citations Details

Claudio Innocenti

Inspection ID	Inspection End Date	Program Area	Act/CFR Number	Short Description	Long Description	
838677	06/11/2013	Foods	21 CFR 110.10(b)(1)	Suitable outer garments	Suitable outer garments are not worn that protect against contamination of food, food contact surfaces, and food packaging materials.	
838677	06/11/2013	Foods	21 CFR 110.10(b)(6)	Failure to wear	Failure to wear hair nets and hair restraints where appropriate.	
838677	06/11/2013	Foods	21 CFR 110.20(b)(4)	Floors, walls and ceilings	The plant is not constructed in such a manner as to allow floors to be adequately cleaned and kept clean and kept in good repair.	
838677	06/11/2013	Foods	21 CFR 110.37(b)(3)	As source of contamination	Plumbing constitutes a source of contamination to food.	
838677	06/11/2013	Foods	21 CFR 110.37(e)	Running water at suitable temperature	Hand-washing facilities lack running water of a suitable temperature.	

3004694785 – The Raisin Company (Pty) Ltd

Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

Fiscal Years: 2009 - 2020

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Recalls

Recalled Products by Classification
Fiscal Years: 2012 - 2020

No data found for the selected firm

Recall Events by Status
Fiscal Years: 2012 - 2020

No data found for the selected firm

Recalls Details

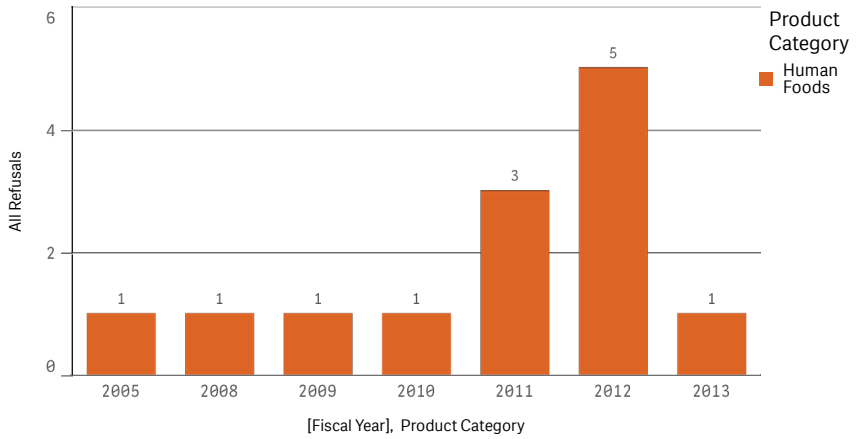
No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Import Refusals

Refusals by Product Category

Fiscal Years: 2005 - 2013



Import Refusals Details

Download Refusal Charges Reference

Product Code and Description	Refused Date	Refusal Charges	Shipment ID	
20AGT10 \ RAISINS (DRIED GRAPES) (BERRY)	06/20/2012	3721	HK8-0054228-2/1/1/	
23AFT10 \ PINO-NUT, IN SHELL	06/19/2012	3721	HK8-0053875-1/1/1/	
20AFT10 \ RAISINS (DRIED GRAPES) (BERRY)	02/28/2012	3721	595-4869678-6/1/1/	
20BGH10 \ RAISINS, DRIED OR PASTE	12/01/2010	2920	523-0649292-8/1/1/	
20BGH10 \ RAISINS, DRIED OR PASTE	03/02/2012	249	241-8281799-9/1/1/	
20BGH10 \ RAISINS, DRIED OR PASTE	03/02/2012	249	241-8281799-9/1/2/	
20AGT10 \ RAISINS	02/14/2011	249	DP4-0533895-6/1/1/	

3004694785 – The Raisin Company (Pty) Ltd

Import Alerts

- The search results below should be reviewed to determine whether the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see Import Alerts.

Import Alert 99-08
https://www.accessdata.fda.gov/CMS_IA/importalert_259.html
Notes:)AFGHANISTANArman Ghostar Shargh **Company Ltd** Date Published : 12/24/2015Shahr Now

Import Alert 45-02
https://www.accessdata.fda.gov/CMS_IA/importalert_118.html
Notes: Arnott'S Biscuits **Pty Ltd** Date Published : 09/18/200911 George St , Homebush Nsw

3004694785 – The Raisin Company (Pty) Ltd

Claudio Innocenti

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:

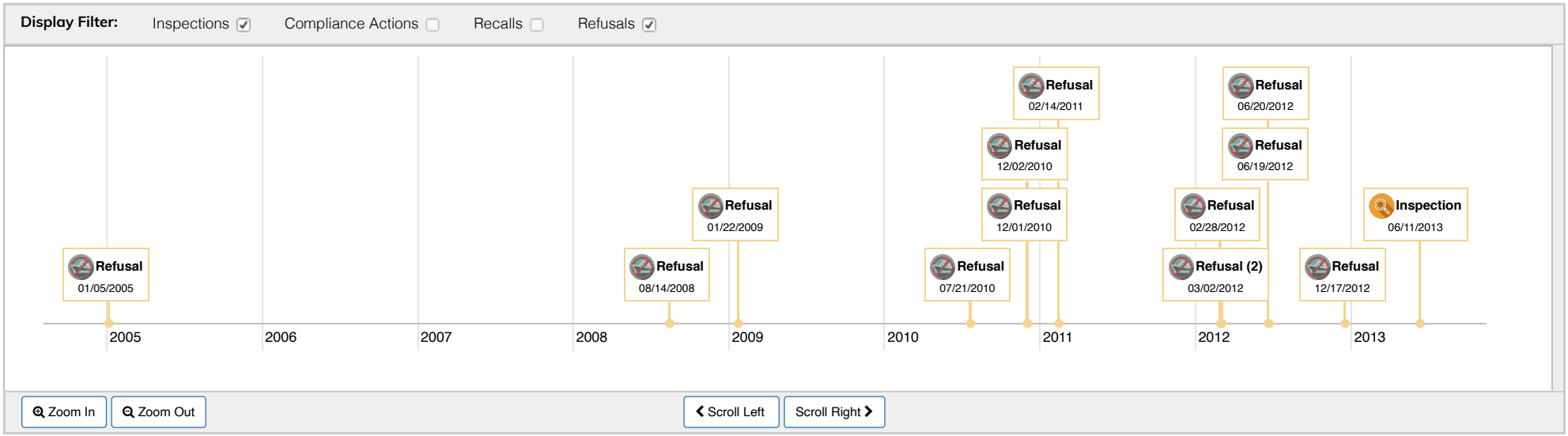
- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated monthly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact 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.

FEI Number
3004694785

Firm Name
The Raisin Company (Pty) Ltd

Firm Address
Plot 1187 Mainroad
Kakamas,
South Africa

FDA Actions Timeline



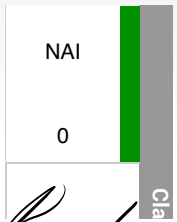
3004694785 – The Raisin Company (Pty) Ltd

Inspections

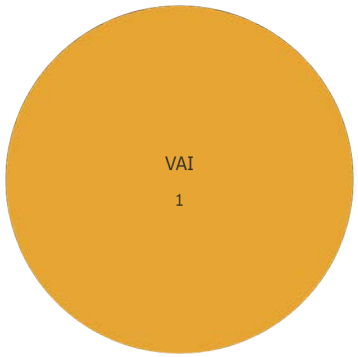
Inspections	Classifications
1	1

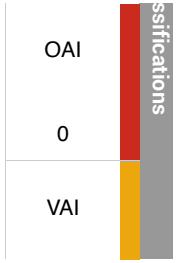
Inspection Classifications by Fiscal Year
Fiscal Years: 2013 - 2013

Inspection Classifications by Type
Fiscal Years: 2013 - 2013



Claudio Innocenti





Inspections Details Help

Inspection ID	Inspection End Date	Project Area	Product Type	Classification	
838677	06/11/2013	Foodborne Biological Hazards	Food/Cosmetics	VAI	

Inspections Citations Details

Claudio Innocenti

Inspection ID	Inspection End Date	Program Area	Act/CFR Number	Short Description	Long Description	
838677	06/11/2013	Foods	21 CFR 110.10(b)(1)	Suitable outer garments	Suitable outer garments are not worn that protect against contamination of food, food contact surfaces, and food packaging materials.	
838677	06/11/2013	Foods	21 CFR 110.10(b)(6)	Failure to wear	Failure to wear hair nets and hair restraints where appropriate.	
838677	06/11/2013	Foods	21 CFR 110.20(b)(4)	Floors, walls and ceilings	The plant is not constructed in such a manner as to allow floors to be adequately cleaned and kept clean and kept in good repair.	
838677	06/11/2013	Foods	21 CFR 110.37(b)(3)	As source of contamination	Plumbing constitutes a source of contamination to food.	
838677	06/11/2013	Foods	21 CFR 110.37(e)	Running water at suitable temperature	Hand-washing facilities lack running water of a suitable temperature.	

3004694785 – The Raisin Company (Pty) Ltd

Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

Fiscal Years: 2009 - 2020

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Recalls

Recalled Products by Classification
Fiscal Years: 2012 - 2020

No data found for the selected firm

Recall Events by Status
Fiscal Years: 2012 - 2020

No data found for the selected firm

Recalls Details

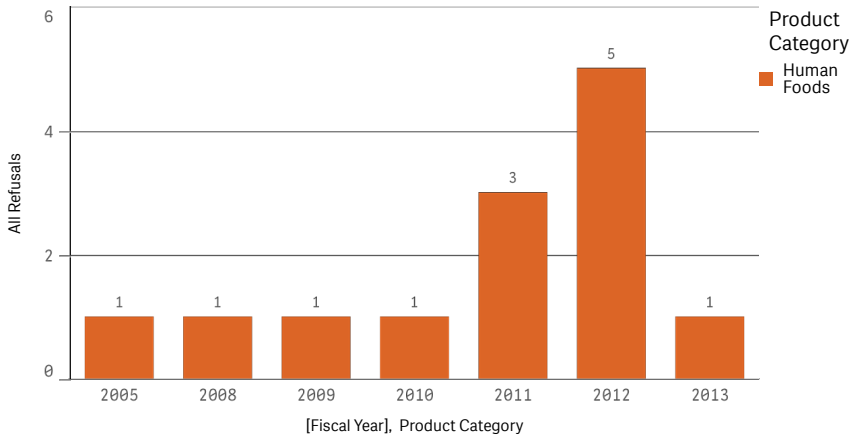
No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Import Refusals

Refusals by Product Category

Fiscal Years: 2005 - 2013



Import Refusals Details

Download Refusal Charges Reference

Product Code and Description	Refused Date	Refusal Charges	Shipment ID	
DRIED OR PASTE				
20BGH10 \ RAISINS, DRIED OR PASTE	03/02/2012	249	241-8281799-9/1/1/	
20BGH10 \ RAISINS, DRIED OR PASTE	03/02/2012	249	241-8281799-9/1/2/	
20AGT10 \ RAISINS (DRIED GRAPES) (BERRY)	02/14/2011	249	DP4-0533895-6/1/1/	
20BFT10 \ RAISINS, DRIED OR PASTE	07/21/2010	249	322-5079448-7/1/1/	
20AGH10 \ RAISINS (DRIED GRAPES) (BERRY)	01/22/2009	249	109-0763484-3/1/1/	
22HAH05 \	08/14/2008	249	K79-0093421-0/1/1/	

3004694785 – The Raisin Company (Pty) Ltd

Import Alerts

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- Only current/active Import Alerts are displayed. For more information see Import Alerts.

Import Alert 99-08
https://www.accessdata.fda.gov/CMS_IA/importalert_259.html
Notes:)AFGHANISTANArman Ghostar Shargh **Company Ltd** Date Published : 12/24/2015Shahr Now

Import Alert 45-02
https://www.accessdata.fda.gov/CMS_IA/importalert_118.html
Notes: Arnott'S Biscuits **Pty Ltd** Date Published : 09/18/200911 George St , Homebush Nsw

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Warning Letters

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No Warning Letters data found for the selected firm.

Caveats:

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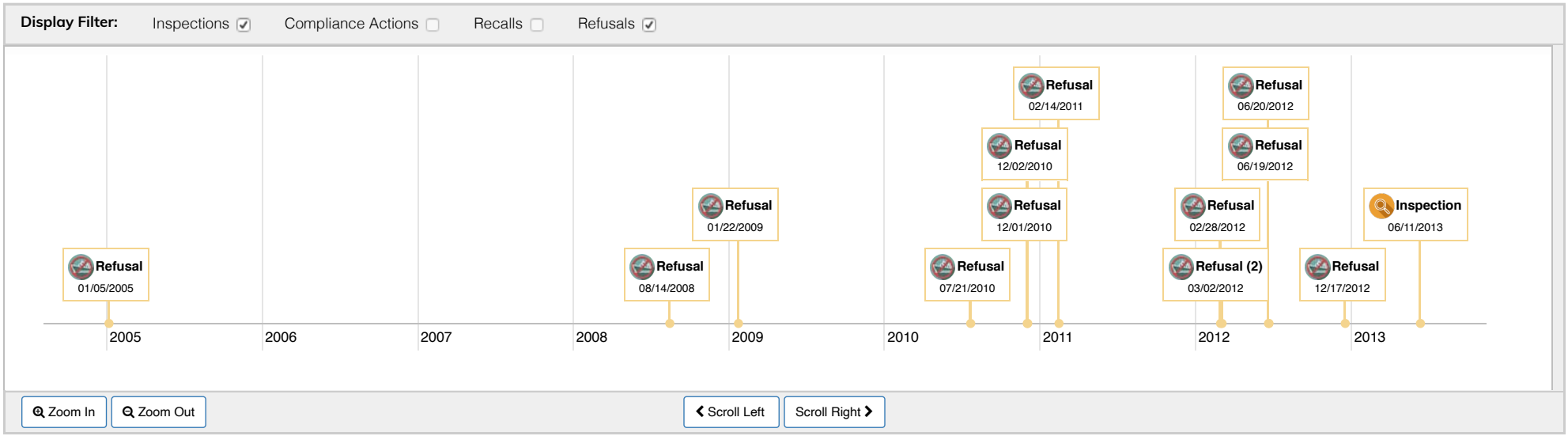
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click here.

FEI Number
3004694785

Firm Name
The Raisin Company (Pty) Ltd

Firm Address
Plot 1187 Mainroad
Kakamas,
South Africa

FDA Actions Timeline



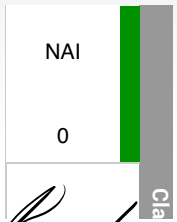
3004694785 – The Raisin Company (Pty) Ltd

Inspections

Inspections	Classifications
1	1

Inspection Classifications by Fiscal Year
Fiscal Years: 2013 - 2013

Inspection Classifications by Type
Fiscal Years: 2013 - 2013



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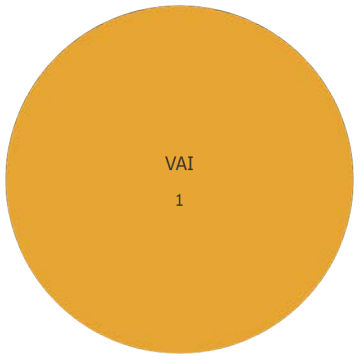

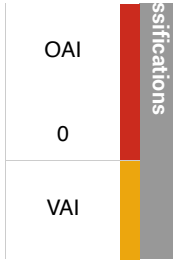

Inspections Details Help

Inspection ID	Inspection End Date	Project Area	Product Type	Classification	
838677	06/11/2013	Foodborne Biological Hazards	Food/Cosmetics	VAI	

Inspections Citations Details

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Inspection ID	Inspection End Date	Program Area	Act/CFR Number	Short Description	Long Description	
838677	06/11/2013	Foods	21 CFR 110.10(b)(1)	Suitable outer garments	Suitable outer garments are not worn that protect against contamination of food, food contact surfaces, and food packaging materials.	
838677	06/11/2013	Foods	21 CFR 110.10(b)(6)	Failure to wear	Failure to wear hair nets and hair restraints where appropriate.	
838677	06/11/2013	Foods	21 CFR 110.20(b)(4)	Floors, walls and ceilings	The plant is not constructed in such a manner as to allow floors to be adequately cleaned and kept clean and kept in good repair.	
838677	06/11/2013	Foods	21 CFR 110.37(b)(3)	As source of contamination	Plumbing constitutes a source of contamination to food.	
838677	06/11/2013	Foods	21 CFR 110.37(e)	Running water at suitable temperature	Hand-washing facilities lack running water of a suitable temperature.	

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Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

Fiscal Years: 2009 - 2020

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Recalls

Recalled Products by Classification
Fiscal Years: 2012 - 2020

No data found for the selected firm

Recall Events by Status
Fiscal Years: 2012 - 2020

No data found for the selected firm

Recalls Details

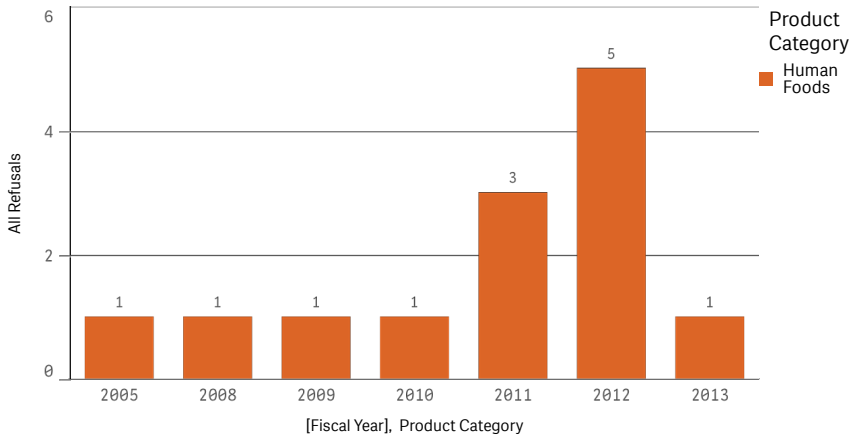
No data found for the selected firm

3004694785 – The Raisin Company (Pty) Ltd

Import Refusals

Refusals by Product Category

Fiscal Years: 2005 - 2013



Import Refusals Details

Download Refusal Charges Reference

Product Code and Description	Refused Date	Refusal Charges	Shipment ID	
(DRIED GRAPES) (BERRY)				
20BFT10 \ RAISINS, DRIED OR PASTE	07/21/2010	249	322-5079448-7/1/1/	
20AGH10 \ RAISINS (DRIED GRAPES) (BERRY)	01/22/2009	249	109-0763484-3/1/1/	
22HAH05 \ SWEETSOP, DRIED OR PASTE	08/14/2008	249	K79-0093421-0/1/1/	
20AGH10 \ RAISINS (DRIED GRAPES) (BERRY)	01/05/2005	249	113-2886696-4/1/1/	
20BGH10 \ RAISINS, DRIED OR PASTE	12/02/2010	238	523-0649776-0/2/1/	

3004694785 – The Raisin Company (Pty) Ltd

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Entry/CBP-FDA[Suffix]	Product	Product Code	Quantity	Country Name	FDA Line Status	FDA Line Status Date	ITACS Status	ITACS Status Date
820-4706882-8/11-1	GOLDEN MEDIUM CHOICE GRADE RAISINS	20BGH10	Total: 1400.0 Carton (1400.0 Carton, 13.6 Kilograms)	South Africa	May Proceed Without FDA Examination	06/04/2020	Document Submitted	05/29/2020