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UNITED SAFETY AGENTS

FSVP

COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

CJ UNIWORLD CORPORATION

Name of Foreign Supplier

DESICCATED BANANAS (BANANA CHIPS)

Name of Product

SEPTEMBER 15, 2021

Date of Initial Verification / Reverification

SEPTEMBER 16, 2022

Date of FSVP Plan Expiration

VERIFICAITON COMPLETE | APPROVED FOR IMPORT

Status of Review

NUMBER 01

Version

– Confidential –

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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.

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Supplier: CJ Uniworld Corporation

Product: Desiccated Bananas (Banana Chips)

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

Review Start: July 03, 2021 Review End: Sept. 15, 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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Product: Desiccated Bananas (Banana Chips)

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

Review Start: July 03, 2021 Review End: Sept. 15, 2021

21 C.F.R. §1.500–§1.514

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

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

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

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

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Supplier: CJ Uniworld Corporation | Product: Desiccated Bananas (Banana Chips)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) | Review Start: July 03, 2021 | Review End: Sept. 15, 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: CJ Uniworld Corporation | FDA FFR: 13670777880

Manufacturing Address: Piatos Street, Brgy. San Isidro, Bunawan | FDA FEI: 3007453415

City: Davao del Sur | Province/Territory: Davao, 8000 | Country: Philippines

Office Address: Piatos Street, Brgy. San Isidro, Bunawan

City: Davao del Sur | Province/Territory: Davao, 8000 | Country: Philippines

Phone Number: +82 236 04 65 | Email Address: qam.cjuniworld@gmail.com

Name *of* Representative*(s)*: Jacquelen D. Verdillo | Title: QA / QC

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

Agent/QI Name: Claudio Innocenti | Signature: Claudio Innocenti

Title: Partner & Preventive Controls Qualified Individual. | Date: Sept. 15, 2021

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

Title: Preventive Controls Qualified Individual. | Date: Sept. 15, 2021

SUMMARY *of* REVIEW

Details *of* Product(s)	*Is foreign supplier expected to implement controls for*			**Comments**
	Biological Hazards	**Chemical Hazards**	**Physical Hazards**	
Banana Chips	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	Verified & Approved. — See Addendum.
	☑ FSVP Importer	☑ FSVP Importer	☐ FSVP Importer	
	☐ Disclosure	☐ Disclosure	☐ Disclosure	
	☐ Customer	☐ Customer	☐ Customer	

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

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

Review Start: July 03, 2021 Review End: Sept. 15, 2021

REGISTER *of* SUBSTANTIATING DOCUMENTS

HAZARD ANALYSIS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES CJ Uniworld Corporation's HACCP Plan received.
Dated: March 01, 2020.
Version: No. 2.
CJ Uniworld Corporation's Hazard Preventive Controls Methodology received.
Dated: March 01, 2020.
Version: No. 1.
Contains: CJ Uniworld Corporation’s Food Safety Quality Policy, Establishing Food Safety and Quality Objectives and Targets, Company Wide Food Safety Objectives, Targets and Plans, Guiding Principle, Responsibility, Etc.

ON-SITE AUDIT

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

NOTES No substantiating information provided by the supplier.
Note: We respectfully request that a full copy of the supplier's annual on-site audit report be provided.

SAMPLING OR TESTING RESULTS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Certificate of Analysis received from supplier.
Dated: August 03, 2020. Tested for: Pesticides
Dated: November 11, 2020. Tested for: Biological hazards.
Dated: February 18, 2021. Tested for: Mycotoxins.
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: March 04, 2021
Completed by: Jacquelen D. Verdillo

CJ Uniworld Corporation's Allergen Control Plan received.

CJ Uniworld Corporation's Recall Plan 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.

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Review Start: July 03, 2021 Review End: Sept. 15, 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

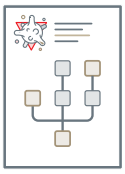
- ☑ if positive results are returned
- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☑ on an annual basis
- ☐ on a per-batch/shipment basis
- ☑ Chemical ☑ Biological
- ☐ *other:*

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.

unitedsafetyagents.com/documents

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Supplier: CJ Uniworld Corporation

Product: Desiccated Bananas (Banana Chips)

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Review Start: July 03, 2021 Review End: Sept. 15, 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
N/A	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.

Covers: CJ Uniworld Corporation FEI: 3007453415 Date: Sept. 15, 2021

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

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Review Start: July 03, 2021 Review End: Sept. 15, 2021

REVISION LOG *for* FSVP PLAN

Version No.	Date *of* Change	Description *of* Revision
No. 01	Sept. 15, 2021	Product and supplier underwent initial FSVP verification.

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Supplier: CJ Uniworld Corporation Product: Desiccated Bananas (Banana Chips)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 03, 2021 Review End: Sept. 15, 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

ifpti

AFDO

Certificate # 31d8ad94

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FSPCA Preventive Controls for Animal Food

delivered by Lead Instructor

Charles Nolan

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07/09/2020

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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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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

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Produce Safety ALLIANCE

AFDO Association of Food & Drug Officials Since 1896

Certificate of Training

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PSA Grower Training Course

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

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

Joseph Corby
Executive Director, AFDO

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

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delivered by Lead Instructor

Amanda Evans

completed on

07/25/2017

Robert Brackett, VP and Director
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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

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Supplier: CJ Uniworld Corporation Product: Desiccated Bananas (Banana Chips)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 03, 2021 Review End: Sept. 15, 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

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William Barber

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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
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Certificate # 917b0241

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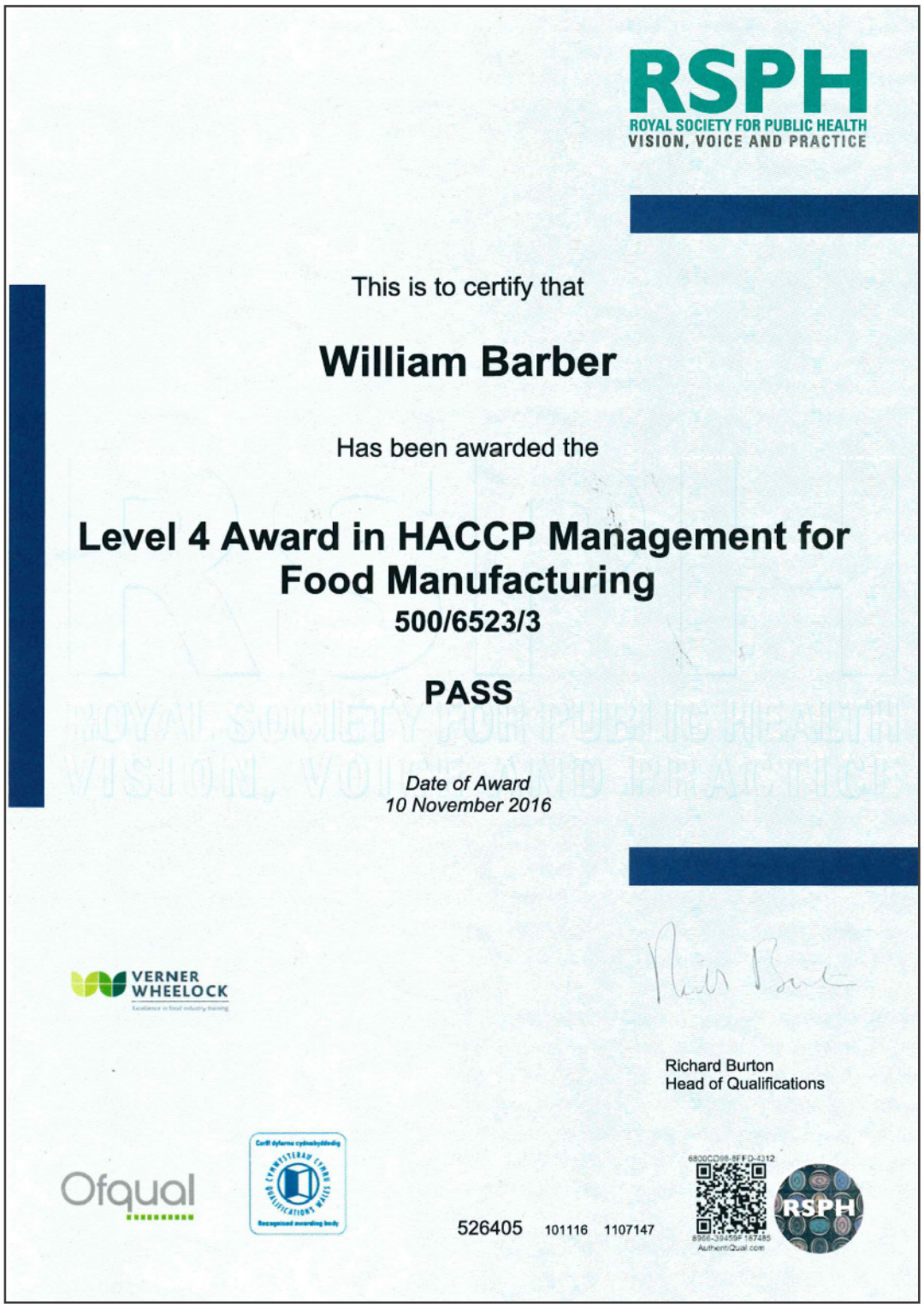
Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 03, 2021 Review End: Sept. 15, 2021

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

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Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 03, 2021 Review End: Sept. 15, 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 E. Delyse Stewart BA

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

CERTIFICATE NUMBER 00/003

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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.

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Supplier: CJ Uniworld Corporation Product: Desiccated Bananas (Banana Chips)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 03, 2021 Review End: Sept. 15, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

City & Guilds

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

IS AWARDED TO
WILLIAM BARBER

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

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

CONTINUED

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

M Howell
Chairman
The City and Guilds of London Institute

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

R01

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Supplier: CJ Uniworld Corporation

Product: Desiccated Bananas (Banana Chips)

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

Review Start: July 03, 2021 Review End: Sept. 15, 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.

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HAZARD PREVENTIVE CONTROLS PLAN

CJ UNIWORLD CORPORATION Piatos St., Brgy. San Isidro, Bunawan, Davao City	**Prepared by:** Jacquelen del Mar Verdillo HACCP Team Leader	**Approved by:** Evelyn B. Pepito Quality Management Representative	Control No. Revision No. Effective date: Next review date (also in events of changes):	HM-2.0-1.1n 2 March 1, 2020 on or before March 1, 2021

Document title: CCP - Critical Control Point / HACCP Plan

Principle 2			*Principle 3*	*Principle 4*						*Principle 5*	*Principle 6*	*Principle 7*
				Monitoring								
Critical Control Point No./ OPRP No.	**Significant Hazard Identified**	**Control Measures**	**Critical Limit(s) for CCP**	**What**	**How**	**Measuring Devices and method to be used**	**Where**	**Frequency**	**Who**	**Corrections (Immediate)/ Corrective Action (Preventative)**	**Verification Plan (What, Who, When)**	**Records/ Documentation**
CCP 1 **Second Frying** **(Process Preventive Controls)**	Potential recontamination/ exceedance to the following microbiological limits, due to contamination from product - contact surfaces or handling practices (from previous steps), potential process delays on syrup preparation (prevous steps), microbiological hazards from sugar/ syrup due to potential mishandling: •Aerobic Plate Count - < 10,000 cfu/g •Escherichia coli - < 3.0 MPN/g (negative) •Coliform - < 10 cfu/g •Enterobacteriaceae - < 10 cfu/g •Yeast - < 10 cfu/g •Molds - < 10 cfu/g •Salmonella - Negative in 25g •Listeria monocytogenes – negative/ 25g •Staphylococcus aureus - < 10 cfu/g Reference regulation: FDA Circular No. 2013-010_Revised Guidelines for the Assessment of Microbiological Quality of Processed Foods or as per customer requirements.	Monitoring of Frying Time and Frying Temperature (until required moisture content is attained).	• Cooking time and temperature from 120°C-165°C, at a speed/time of:Speed (r/min) Time6 3min: 49sec(+3)7 3min: 45sec(+3)8 3min: 41sec (+3) 9 3min: 37sec (+3)10 3min: 30sec(+3)11 3min: 20sec(+3)12 3min: 10sec(+3)13 3min: 02sec (+3)14 2min: 50sec (+3)15 2min: 23sec (+3)16 2min: 06sec (+3)17 1min: 51sec (+3)18 1min: 39sec (+3) Verification criteria at FG sampling: Moisture Content: 4.0% Maximum based on FDA Circular No. 2013-010	Frying Time, Temperature and speed during frying, moisture	Monitoring of Frying Time and Temperature using calibrated timer and temperature gauge; Check the speed and temperature during frying process using the temperature and speed controller Check time and temperature duirng pre-heating of oil using thermometer and timer	0	Vat / Autofryers	Hourly (frying time & temp.); every lot (moisture)	SBC Foreperson, Engineering, QA Inspector	**Corrections** If frying temperature process parameters is deviated, the Fryer Operator/SBC Cook will immediately advise Production Supervisor; call Maintenance technician to correct the problem. If target moisture content is not achieved, affected sweetened banana chips are slowly tipped-in to sweetened banana chips with standard moisture content. 1. Stop the line 2. Notify the QA Head or QA and Production Head 3. Place product on hold from the last good check 4. Restore euipment's state of repair 5. Evaluate compromised product Options: a. Re-cook b. Reject 6. For option B: Dispose of products	What: Review of monitoring records every four hours and conduct 3rd party calibration for the temperature monitoring devices. Sampling of sweetened banana chips for Moisture Content analysis using a calibrated moisture analyzer at finished goods (target is at less than 4.0%) Sampling of banana chips per shipment for water activity (target is at less than 0.40) Microbioligical test of the product (every lot) Who: QA Supervisor/PCQI When: Every 4hrs for monitoring records and every year for temperature monitoring devices.	Frying time and temperature Monitoring Records Moisture Content and Water Activity Monitoring Record Temperature Monitoring Device Calibration Result Third party CoA CPAR
				Additional verification activities						**Corrective Actions**		
				What	**How**		**Where**	**Frequency**	**Who**	Conduct daily preventive maintenance. Calibrate temperature indicator via 3rd party. Accomplish the Corrective Action Report as necessary. In events that evaluation and analysis of verification activities revealed that the control measure is not anymore effective (e.g. trends that indicate loss of control or weak control measure), root cause and corrective action procedure will be applied. RESPONSIBLE PERSONNEL: SBC Foreperson, Engineering, QA Inspector		
				Moisture analysis of sweetened banana chips	Acquiring of sweetened banana chips samples from the lot of finished products and subjecting the samples for moisture analysis	0	Production office	Hourly monitoring of moisture	QC Inspector			
CCP 2 **Metal Detecting** **(process preventive controls)**	Metal Fragments Inclusion (metal fragments 0.3 inch (7 mm) to 1 inch (25 mm) in length). In addition, foreign objects that are less than 0.3 inch (7 mm) may cause trauma or serious injury to persons in special risk groups, such as infants, surgery patients, and the elderly (Ref: FDA's "Compliance Policy Guide," Sec. 555.425)	No detectable metal fragments are in the product passing through a functional and validated metal detector.	100% products are passed through the offline conveyor-type metal detector machine Verification of metal detector is conducted before, during, and after operation using metal test pieces (Fe Ø 0.7mm, SUS Ø 1.5mm, and Non-Fe Ø 1.0 mm) Calibration of metal detector by a third party calibrator is done annually	Unsweetened banana chips and sweetened banana chips for presence of metal fragments	100% products (one by one) are passed through the offline conveyor-type metal detector machine	Calibrated and validated Metal Detector Machine	Metal detection area	Prior to loading if the sealed or finished products	Metal Detector Operator/QC in-charge	**Corrections** If metal detector machine is found to be insensitive during the verification, all products will be held (from the last successful check), until the machine is checked and repaired. All held products are subjected to 100% metal detection after the repair. If the metal detector machine alarms during the detection, pass again the product 3x for confirmation. If the product passed during the confirmation, product is ready for packing. If one out of three trials failed, segregate & check the undesired hazard. The affected products will be isolated and after the physical metal hazards are retrieved, the products are rejected and disposed. If the product is processed without metal detection, hold it for metal detection. Correct operating procedures to ensure that the product is not processed without metal detection. Identify the source of metal found. Reprocess the product. Discontinue using the machine and call the technician and check the defects and repair.	-Daily review of Metal detector monitoring records (Who: QC Supervisor/ Manager; When: After every shift; Where: Office) -Conduct validation study to determine appropriate setting for the metal detector. (Who: HACCP Team; When: Prior to implementing of the control measure and in every new metal detector; Where: Metal detector working area) -Calibration of the Metal Detector through a certified third-party calibrator. (Who: Third-party Calibrator supplier; When: Annual or in every new equipment; Where: Metal detection working area) -Review of adequacy of Corrective Action Report in events of metal detector deviation (Who:QC Supervisor/ Manager; When: Daily or at least prior to product release; Where: Office) -Verification of functionality of the metal detector (Who: Metal detector operator/QC Inspector; When: daily pre-operation; every hour; post operation; Where: Metal detection working area)	Metal Inspection Report Metal Detection Calibration Report of third party Training records of Metal Detector Operator/ QC Inspectors Corrective Actions Report Loose items of all movable metals inside the production logbook
				Additional verification activities						**Corrective Actions**		
				What	**How**		**Where**	**Frequency**	**Who**	Routine preventive maintenance of the metal detector (minimum is annually PM) by engineering and maintenance or the supplier. Annual servicing and revalidation of the funcationality of the metal detector to be conducted by the supplier. Routine training of personnel of the effective use and operation of the metal detector. c/o QA/ HRD Verify the functionality of the metal detector before using it again.		
				Functionality of the metal detector	By passing certified test pieces at the geometric center at different sides of the metal detector (Fe Ø 2.0mm, SUS Ø 2.5mm, and Non-Fe Ø 2.0 mm) cuboid metal test pieces	Calibrated and validated Metal Detector Machine	Metal detection area	Prior to start, every hour, immediately at the end, and immediately right after every power failure	QC Inspector/Metal Dtector Operator			

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										In major events of deviation to critical limits, the HACCP Team will conduct root-cause analysis to establish corrective actions. Systems corrective actions will be initiated in events that evaluation and analysis of verification activities revealed that the control measure is not anymone effective (e.g. trends that inidicate loss of controll or weak control measure). Refer to General Corrective Action Procedure for more details.	-Training effectiveness of the Metal detector Operator and QC Inspectors assigned in Receiving (Who: Human Resource Officer; When: Annually or in every new inspector; Where: Training room) -Conduct of loose items monitoring of all movable and moving metals (Who: Production Supervisor; When: Hourly; where: production area)	

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Product Labelling

Policies and Controls

CJ Uniworld Corporation ensures that product labelling complies with the appropriate legal requirements and contain information to enable the safe handling, display, storage and preparation of the product within the food supply chain or by the customer. It is a policy that that the finished product is labelled according to the applicable food regulations in the country of intended sale. All products are labelled to meet legal requirements for the designated country of use and shall include information to allow the safe handling, display, storage, preparation and use of the product within the food supply chain or by the customer. There is an established process to verify that ingredient and allergen labelling is correct based on the product format.

Relevant regulatory considerations:

- CODEX STAN 1-1985 - General Standard for the Labelling of Prepackaged Foods
- Codex CAC/GL 2-1985 - Guidelines on Nutrition Labelling
- Philippines AO2014-0030 - Revised Rules and Regulation Governing of Prepackaged Food Product
- Republic Act 10611 – Food Safety Act of the Philippines.
- Administrative Order 153 – Current Good Manufacturing Practices of the Philippines
- Any other applicable regulations relevant to the country of sale.

Based on applicable labeling regulations complied by the customer, depending on their specific country of sale, HMAMC implements design and development procedures from Artwork approval (shared function), to ensure that relevant label declarations are adequately complied with. These regulations may include clear compliance on, but are not limited to, the following:

- Product Name/ Name of the Food
- Use of Brand Name and/ or Trademark
- Complete list of Ingredients
- Net Contents and Drained Weights
- Name and Address of Manufacturer, Repacker, Packer, Importer, Trader and Distributor
- Lot Identification
- Storage Conditions
- Expiry or Expiration date/ Use by date/ Consume before date (Recommended last consumption date)
- Food Allergen/ Sensitizer Information
- Direction/ Instructions(s) for Use
- Nutrition Facts/ Nutritional Information/ Nutritive Value
- Any other information as applicable: Alcoholic beverages, Language used, Irradiated Foods, Labelling of Food Additives, Controls on Misleading Declaration/ Representation/ Prohibited Claims.

Considerations are also given for some Nutritional labeling exemptions and exemptions from the labeling requirements.

The above will serve as the inspection and compliance criteria adopted by CJ Uniworld Corporation to verify acceptability of prints and products during printing and production (e.g. Fault Catalogue or the Process Defect/ LSD).

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES
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For finished goods labeling, CJ Uniworld Corporation established a traceability, product inspection and release procedures to ensure full tracing of all raw materials, in-processed products, finished goods and other process inputs and utilities (as applicable). Refer to traceability procedure for more details. `Finished product information, being a packaging material company, are as follows:

- Customer
- Brand
- Production date
- Material Specifications
- QAI
- Gross Weight
- Tare Weight
- PO No.
- Roll No.
- Meterage
- Net Weight
- Operator

QA/QC processes (Design and Development Procedures) are in place to ensure that labelling information is reviewed whenever changes occur, often initiated by clients/ customers, to:

- the product recipe
- raw materials
- the supplier of raw materials
- the country of origin of raw materials
- legislation

Where a product is designed to enable a claim to be made to satisfy a consumer group (e.g. Halal, Biodegradable Plastic, Irradiated, Sterile, Retortable, BPA-free, provenance or any applicable assured status claims, etc.), the organization ensures that the product process controls and production process is fully validated to meet the stated claim. Records are maintained at R&D.

The management also controls of product labelling activities shall ensure that products will be correctly labelled and coded. Formal process for the allocation of packaging materials to packing lines and control in the packing area which ensures that only the packaging for immediate use is available to the packaging area. Line clearance controls are also in place and effectively implemented.

Off -line coding or printing of packaging materials are checked to ensure that only correctly printed material is available at the packaging area. Start-up, in-process, and at planned interval checks (including any change of product/ variant) are also conducted to ensure correctness of the codes used based on the approved coding system.

Documented checks of the production line is also carried out before commencing production and following changes of product. These shall ensure that lines have been suitably cleared and are ready for production. Documented checks are also carried out at product changes to ensure all products and packaging from the previous production have been removed from the line before changing to the next production. This is to prevent potential mislabeling of products.

Documented checks are also in place to ensure that products are packed into the correct packaging and correctly labelled. These include checks:

- at the start of packing
- during the packing run
- when changing batches of packaging materials

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- at the end of each production run

The checks shall also include verification of any printing carried out at the packing stage including, as appropriate:

- date coding
- batch coding
- quantity indication
- pricing information (if applicable)
- bar coding
- country of origin

Additional Food Safety Control at Packaging/ Labelling

No containers, equipment or utensils should be stored in any part of an establishment in which exposed meat or meat products are prepared, processed, handled, packaged or stored.

All packaging material should be stored in a clean and hygienic manner. The material should be appropriate for the product to be packaged and for the expected conditions of storage and should not transmit to the product objectionable substances beyond the limits acceptable to the official agency having jurisdiction. The packaging material should be sound and should provide appropriate protection from contamination.

Product containers should not have been used for any purpose which may lead to contamination of the product. If necessary according to their origin containers should be inspected immediately before use to ensure that they are in a satisfactory condition and are cleaned or cleaned and disinfected (if applicable); when washed they should be well drained before filling. Only packaging material required for immediate use should be kept in the packaging area.
Packaging material such as paperboard for cartons should not be assembled in rooms where exposed meat or meat products are prepared, processed, handled, packaged or stored, unless it is part of a hygienically performed automated operation.

Products should be packaged in a manner which will protect them from contamination and deterioration under normal condition of handling, transportation and storage.

Lot Identification - Packaged products should bear a permanent marking in code or in clear to identify the producing factory and the lot. Refer to “Product Traceability, Recall and Withdrawal Procedure” for more details.

1. References

ISO 22000:2005 Food Safety Management System
ISO/TS 22002-4 Pre-requisite Programmes for Food Packaging Manufacturing
FSSC 22000 (current version)
All documents as reflected in the document master list (internal and external)

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2. Revision History

Version N°	Author	Effective Date	Description of Change (including reason for change)
1.0			Initial Document

3. Approval

Prepared by:

Jacquelen D. Verdillo
Q.A Head

Reviewed by:

Evelyn B. Pepito
Q. M. R.

Approved by:

Robert D. Go
President

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1.0 Purpose

To ensure that all products are identified and traceable in case of customer complaint or unsafe product that needs product recall / withdrawal from the customer/s both internally and externally.

2.0 Scope

This procedure covers activities from receipt of customer's complaints and feedbacks (both internally and externally), documentation, implementation and follows up of correction/corrective and preventive actions.

3.0 Responsibility and Authority

Recall Team is responsible to verify and initiate corrections and corrective actions on the reported customer's complaint or potentially unsafe products by the customers.

The Quality Assurance Head is the over-all responsible for the effective implementation of this procedure.

4.0 Procedure Details

1. Assessment of the hazard/risk

1.1 Recall team and marketing representative obtain complete and reliable information, the following information are addressed

1.1.1 Name of complainant and complete address
1.1.2 Date and time of complainant was received or called
1.1.3 Specific product brought and the outlet where it was bought (if applicable)
1.1.4 Description and condition of the product when bought

1.2 Recall team composed of the Quality Assurance Head, Production Supervisor, Chief Operating Officer and section representative assess the product that will cause food hazard to animal/human health

1.3 Evaluate the nature and validity of the complaint
1.4.1 Refer to historical records of the product such as production batch/lot, product identification code and analysis, sanitation and cleaning inspection records, maintenance records, etc.
1.4.2 Have the product go third party laboratory evaluation analysis, if needed

1.4 Classify situation according to risk involve
1.4.1 *Emergency recall* situation involving product which may have an immediate or long range effect on the life or health of animal or human consumers.
1.4.2 *Priority recall* situation involving product which may have a potential hazard to

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human or animal health or life.

1.4.3 A situation involving product which *does not pose a health threat*, but which may have serious or wide spread customer or public relation implication.

2 Notification to Customer / Process Owner

2.1 Recall team composed of the Quality Assurance Head, Production Supervisor and Chief Operating Officer with section representatives investigates and determine classification of a recall

2.2 Secure an approved product recall/withdrawal statement from the Chief Operating Officer

2.3 Chief Operating Officer and Marketing representative inform markets and regulatory agencies regarding the concern of the management and its corrective actions

3 Withdrawal of unsafe product

3.1 Recall team, Quality assurance head and Chief Operating Officer will determine the identity of product and date of processing.

3.2 Marketing representative will determine where or whom product is shipped or delivered

3.3 Marketing representative will notify the customers to **hold** the suspected product.

3.4 Quality assurance personnel will withdraw the suspected product from the customer

3.5 Quality Assurance head will receive and store the recalled product

4. Disposition of unsafe product

4.1 Quality Assurance head will conduct physical inspection and evaluation of the recalled product.

4.2 Quality assurance will make recommendation on the disposition whether to downgrade or condemn the product with approval of Chief Operating Officer

4.3 Prepare report on the action taken

5.0 Related Documentations

1. PM – 5.0 – 5.5 : Control of Nonconforming Product Procedure
2. PM – 5.0 – 5.4 : Correction and Corrective Action Procedure
3. PM – 5.0 – 5.6 : Preventive Action Procedure
4. Nonconformance report
5. Customer's Complaint Logbook
6. Directory of persons to contact in a case of recall

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1. Purpose

This material delineates CJUC's means of leading the entire organization towards continually improving its performance and capability indices. The guiding principles outlined herein adopt the guidelines outlined in BRC Ver. 8, ISO 9001:2015 and ISO 22000:2018.

2. Responsibility

2.1. The Top Management together with the department Managers and Key personnel of CJUC are responsible upon ensuring total acclimatization, implementation, and continually enhancing the Corporate Quality Policy delineated herein.

3. Guiding Principle

3.1. CJUC essentially ensures that the food safety quality policy is appropriate to the purpose of the organization in the food chain;
3.2. The quality policy specifies the organization's commitment in meeting the requirements and continual improvement of the quality system;
3.3. The quality policy is the foundation and basis in making and reviewing quality objectives;
3.4. The quality policy is properly disseminated, explained and understood by every employee throughout the organization and, if applicable, to relevant interested parties;
3.5. The food safety and quality policy is constantly reviewed for its applicability to company's current course of operation;
3.6. In establishing the organization-wide goals, CJUC's top management consider the following:
- 3.6.1. Level and type of future improvement needed for the Organization to be successful,
- 3.6.2. Expected or desired degree of customer satisfaction,
- 3.6.3. Development of people in the organization,
- 3.6.4. Needs and expectations of other interested parties,
- 3.6.5. Resources needed to go beyond the ISO, IFS, BRC and other applicable standard requirements, and
- 3.6.6. Potential contributions of suppliers and partners

3.7. CJUC's Food Safety Quality Policy is used as the main tool for continual improvement of the organization, thus the following elements are ensured:
- 3.7.1. Consistency with the top management's vision and strategy for the organization's future;
- 3.7.2. FSQ Policy shall permit quality objectives to be understood and pursued throughout the organization;
- 3.7.3. Demonstration of top management's commitment to quality and the provision of adequate resources for achievement of objectives,

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3.7.4. It aides in promoting a commitment to quality throughout the organization, with clear leadership by the top management;
3.7.5. Inclusion of continual improvement as related to satisfaction of the needs and expectations of customers and other interested parties, and
3.7.6. Effective formulation and efficient communication of the Food Safety Quality Policy.

4. CJ Uniworld Corporation's Food Safety Quality Policy (Rev 1)

It is the policy of CJ Uniworld Corporation, Bunawan, Davao City, Philippines, to produce and deliver food products (banana chips) guided by the following vital commitments:

1. Meet requirements, specifications, and regulations set by the company and food regulatory bodies.
2. Meet customer and interested parties requirements to ensures customer satisfaction.
3. Continually improve product safety, legality, quality, and productivity.
4. Maintain competent manpower for the effective implementation of our food safety and quality management system

To achieve this, CJUC will espouse effective communication (internal and external) and implementation of the Food Safety and Quality Culture called **"SWEET"** which means:

S - Sustainably
W - Wholesome and
E - Efficient Processing, through
E - Effective
T - Teamwork

Robert D. Go
President

Notes:

- Support measurable objectives are established to quantify and review CJUC's performance against targets (refer to Company-wide and department Objectives and Targets).
- Refer also to company-wide objectives, targets and plans for more details.
- Frequency of review – monthly (KPIs) or at least once a year for the overall system
- Review of Food Safety and Quality Policy – at least once a year or in events of changes. Reference documented information: Minutes of the Management Review.

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5. Establishing Food Safety and Quality Objectives and Targets

5.1. Food Safety and Quality Objectives (FSQOTP) are established at all relevant functions and levels throughout the organization.

5.2. CJUC ensures that the FSQOTP are:

- 5.2.1. Consistent with the quality and food safety policy
- 5.2.2. Measurable
- 5.2.3. Take into count applicable requirements
- 5.2.4. Relevant to conformity of products and services and to enhancement of customer satisfaction
- 5.2.5. Be monitored
- 5.2.6. Communicated, and
- 5.2.7. Updated and remain to be relevant with the current operation of the organization

5.3. The realistic approach of achieving objectives can be contributed to the fact that all FSQOTP are measurable and can be quantified and the planning and achieving of these objectives are grounded from a careful analysis of the data gathered

5.4. Product objectives are included in some FSQOTP

5.5. FSQOTP are framed from the quality policy and thus objectives are always consistent to the food safety quality policy.

5.6. Refer to quality procedures of each department for the FSQOTP.

5.7. The Company's FSQOTP are set to ensure that the realization processes and products meet requirements. These FSQOTP's are established at all relevant functions and levels within the organization, and are measurable and consistent with CJUC Quality Policy.

5.8. In establishing the company-wide and departmental objectives, targets and plans, the following are put into consideration:

- 5.8.1. OTP's are ensured following the SMART(ER) format
  - 5.8.1.1. S – for simple/ specific
  - 5.8.1.2. M – for Measurable
  - 5.8.1.3. A – for Attainable
  - 5.8.1.4. R – for Realistic, and
  - 5.8.1.5. T – for Time bounded
  - 5.8.1.6. (E) – Engaging
  - 5.8.1.7. (R) - Rewarding
- 5.8.2. OTP's consider the current and future needs of the organization and the markets served,
- 5.8.3. Relevant findings from management reviews,
- 5.8.4. Current product and process performance,
- 5.8.5. Levels of satisfaction of interested parties,
- 5.8.6. Self-assessment results,
- 5.8.7. Benchmarking, competitor analysis, opportunities for improvement, and
- 5.8.8. Resources need to meet the objectives

5.9. **Company Wide Food Safety Objectives, Targets and Plans** - (see also Appendix of this Manual)

- 5.9.1. In general, in planning how to achieve the quality and food safety objectives, the following are also established and defined:
  - 5.9.1.1. What will be done
  - 5.9.1.2. What resources will be required

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5.9.1.3. Who will be responsible
5.9.1.4. When it will be completed, and
5.9.1.5. How the results will be evaluated

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1. Objective

This manual is established to define the controls of CJ Uniworld Corporation to address the prevention of cross-contact with allergen/ sensitizing agents and to be able to perform control measures to prevent cross contamination of allergens and its sources at all stages in manufacturing plant and for customer awareness. Food allergies cause immune system responses that range from discomfort to life threatening reactions. Allergen cross contamination in a food product is a serious food safety hazard and could cause injury or death to the customer.

To evidence compliance on the following applicable legal requirements applicable for allergens and sensitizing agents:

- CODEX STAN 1-1985 - General Standard for the Labelling of Prepackaged Foods
- Codex CAC/GL 2-1985 - Guidelines on Nutrition Labelling
- Philippines AO2014-0030 - Revised Rules and Regulation Governing of Prepackaged Food Product
- Republic Act 10611 – Food Safety Act of the Philippines.
- Administrative Order 153 – Current Good Manufacturing Practices of the Philippines

2. Scope

These guidelines or procedures outlined below must be adhered to by all **CJ Uniworld Corporation** employees to prevent possible food safety hazards. All food handlers are responsible for controlling the storage and movement of allergens through the manufacturing plant at all stages.

3. Definition of Term/s

Food Allergen – This is the substance in a food that can cause an allergic reaction. Allergens are normally proteins. Note: Allergen – contains Protein;

Sensitizer – materials that do not contain protein but could also cause immune responses to certain individuals, similar to that of an allergen (e.g. MSG, some food colors, sulphites). When the term “allergen” is mentioned in a sentence, this also applies to sensitizing agents.

Food Allergy – An adverse reaction to a food that involves the immune system and can be potentially life threatening condition. Symptoms can appear within minutes, or up to several hours after a person has eaten a food they are allergic to. There is no cure for food allergy. An allergic individual must avoid the food which makes them ill.

4. Reference/s

4.1. HACCP Study (Allergen and Sensitizer Assessments)
4.2. Hazard Analysis for Raw Materials, Ingredients and Product-Contact Materials
4.3. Hazard Analysis for Process Steps
4.4. OPRP Plan (applicable for Allergen/ Sensitizer Controls)
4.5. Allergen/ Sensitizer Mapping
4.6. Verification Plan/ Contaminants Monitoring Plan
4.7. Cleaning Program – Validation Plan for Allergen/ Sensitizer controls

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5. Guideline/s and Key Principles

A system for the management of allergenic/ sensitizing materials which minimizes the risk of contamination of products and ensure compliance to applicable legal requirements for labelling in the country of sale is established.

An assessment of raw materials and process steps is conducted and documented in the HACCP study to determine the presence and likelihood of contamination by allergens and sensitizing agents (sensitizers). This includes review of raw material specifications and, where required, obtain additional information from suppliers, for example through questionnaires to understand the allergen status of the raw material, its ingredients and the factory in which it is produced.

The company also identifies and lists allergen-containing materials handled on site. This shall include raw materials, processing aids, intermediate and finished products, and any new product development ingredients or products. The allergen status of all raw materials (including intentionally present flavorings, additives, carriers, rework and processing aids and assessment of probable cross-contact), should be known. This manual details the specific guidelines and controls based on the following Allergen management key principles:

1. Policy and Guidance
   - Manage potential risks from allergenic foods.
   - Operate in line with Good Manufacturing Practice (GMP).
   - Integrate allergen risk management in existing food safety management.
   - Document specific allergen risk management procedures.

2. People
   - Identify allergen management-related training needs of all personnel.
   - Deliver training on allergen risk to personnel according to the needs of their role.
   - Implement rules for personal hygiene.

3. Supply Management
   - Implement a specific supplier management review related to allergen risk.
   - Check the allergen status of all raw materials with suppliers and review regularly.
   - Ask suppliers to notify the allergen status (intentional and cross-contact) of the materials they supply and any changes to the status.

4. Manufacturing Controls
   - Handle incoming raw materials and ingredients according to the Allergen Management Plan.
   - Clearly identify allergenic raw materials and segregate as appropriate.
   - Ensure that stored raw materials and ingredients with allergens will not pose a risk of cross-contact to non-allergenic goods.
   - Ensure the handling of allergenic ingredients does not create a risk of cross contact with other raw materials.
   - Check implications of any change of raw material supplier.
   - If applicable, understand the rationale for suppliers using advisory labelling. Implement validated cleaning procedures.

5. Communication Controls
   - Ensure that recipes, manufacturing, packaging and consumer information is produced with a high awareness of allergen risks.

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- Approaches for the application of advisory labelling need to be developed.

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The Allergen/ Sensitizing Agents Management Plan

Tabularized below are the foods that may potentially produce severe, life-threatening, reactions in sensitive individuals. The list is not expected to change significantly, but additions or deletions could be made as more evidence becomes more available. Note: Other allergens/ sensitizers relevant to the legal requirements country of sale will also be considered (e.g. Chicken, Banana, Cocoa, etc. in Japan; Coconut in US, some food colors that causes sensitizing reactions, and the like.).

Table 1. Allergen and Sensitizer Identification, Declaration and Management Plan

Allergen – Protein containing/ Sensitizer – non-protein origin	**Materials, Process and Product Risk Assessment**					
	Present in the Material?	Process Steps?	End Product?	Utilities and Processing aides?	Risk-assessed in the HACCP Study?	****Reference Controls (as in 5.1)**
Peanut- allergen (peanut butter, mixed nuts, nut pieces, peanut flour, peanut protein, hydrolyzed peanut protein)	None	None	None	None	Yes	NA
Tree Nuts – allergen (Almond, Brazil Nut, Cashew, Chestnut, Hazelnut, Macademia nut, Pecan, Pine nuts, Pistachio, Walnut)	None	None	None	None	Yes	NA
Seafood- allergen: Crustacean species (eg. shrimp, prawn, crab, lobster, crayfish); Molluscan species (eg. Mussel, clam, cockle, oyster, scallop); Fish species (eg. cod, salmon, tuna)	None	None	None	None	Yes	a, b, c, d, e, f, g, h, I, j
Soybean- allergen (Soy-derived "vegetable protein" or "texturized vegetable protein", miso, tofu.) * *Soy Lecithin should be considered as an allergen.*	None	None	None	None	Yes	a, b, c, d, e, f, g, h, I, j
Milk- allergen (butter, buttermilk, casein, cheese, cottage cheese, curds, whey, lacto globulin, *lactose, malted milk, some margarines, milk chocolate, cream, ice cream, custard, nougat, pudding, sodium casseinate, sour cream, yogurt). * *Lactose, if contains Protein, should be considered as an allergen.*	None	None	None	None	Yes	a, b, c, d, e, f, g, h, I, j
Egg- allergen (Mayonnaise, meringue, ovalbumin, and other egg products)	None	None	None	None	Yes	a, b, c, d, e, f, g, h, I, j
Wheat- allergen (Bran, bread crams, cereal extract, farina, graham flour, malt, wheat flour, wheat gluten, wheat starch, semolina).	None	None	None	None	Yes	a, b, c, d, e, f, g, h, I, j
Sesame seed – allergen (Sesame seeds and sesame seed products).	None	None	None	None	Yes	NA
Celery – allergen (celery extracts and other derivatives)	None	None	None	None	Yes	NA

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Allergen – Protein containing/ Sensitizer – non-protein origin	Materials, Process and Product Risk Assessment					
	Present in the Material?	Process Steps?	End Product?	Utilities and Processing aides?	Risk-assessed in the HACCP Study?	**Reference Controls (as in 5.1)
Mustard – allergen (mustard and products thereof)	None	None	None	None	Yes	NA
Sulphur dioxide and Sulfite (suphite) – sensitizer (at concentration of more than 10 mg/ kg)	None	None	None	None	Yes	Na
Lupine and products thereof	None	None	None	None	Yes	NA
Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid.	None	None	None	None	Yes	NA
Coconut (Coconut and coconut products)	None	None	None	None	Yes	NA
Chicken	None	None	None	None	Yes	NA
Glutamate (E 620 up to E 625) MSG and applicable Food Colors	None	None	None	None	Yes	NA
Pork	None	None	None	None	Yes	NA
Beef	None	None	None	None	Yes	NA
Maize and Maize Products	None	None	None	None	Yes	NA
Cocoa and products thereof	None	None	None	None	Yes	NA
Legumes and products	None	None	None	None	Yes	NA
Pods and products (i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Kaschunut (Anacardium occidengtale), Pecannut (Carya ilinoiesis (Wangenh.) K. Koch), Brazilnut (Bertholletia excelsa), Pistazie (Pistacia vera), Macadamianut and Queeenslandnut (Macadamia ternifolia) as well as products manufactured thereof)	None	None	None	None	Yes	NA
Azo dye i.e. E 102, E 110, E 122, E 123, E 124, E 151	None	None	None	None	Yes	NA
Umbelliferae and – products i.e. Anise, Dill, Caraway, Celery, Chervil, Cilantro, Cumin, Myrrh, Parsley, Fennel, Lovage, Carrot, Angelica	None	None	None	None	Yes	NA

5.1. **Control Measure References****

The following are the procedures, one or combinations of controls, established to ensure the effective management of allergenic/ sensitizing materials to prevent cross-contamination into products not containing the allergen. This shall include as appropriate:

a) physical or time segregation while allergen-containing materials are being stored, processed or packed
b) the use of separate or additional protective overclothing when handling allergenic materials
c) use of identified, dedicated equipment and utensils for processing

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d) scheduling of production to reduce changes between products containing an allergen and products not containing the allergen
e) systems to restrict the movement of airborne dust containing allergenic material (allergen mapping)
f) waste handling and spillage controls
g) restrictions on food brought onto site by staff, visitors, contractors and for catering purposes
h) Rework Control
i) Labelling control or Allergen/ Sensitizing agent declaration to customers (Refer also to Labelling Procedure for more details)
j) Allergen and Sensitizer Declaration from Supplier of Materials

Mapping and Zoning for Unique and Common Allergen

A documented risk assessment is carried out to identify routes of contamination and establish documented policies and procedures for handling raw materials, intermediate and finished products
to ensure cross-contamination is avoided. This includes:

- consideration of the physical state of the allergenic material (i.e. powder, liquid, particulate)
- identification of potential points of cross-contamination through the process flow
- assessment of the risk of allergen cross-contamination at each process step identification of suitable controls to reduce or eliminate the risk of cross-contamination.
- The following steps are considered:
    1. Identify the categories of allergen that are considered to be unique and common allergen.
    2. Identify materials and products that are containing unique allergen.
    3. Separate the preparation and processing room of raw materials containing the unique allergen from materials containing the common allergen.
    4. Visual guide for the management of allergen should be posted before entering the unique allergen area.
    5. Provide designated utensils and equipment such as scooper, containers, weighing scale for materials containing unique allergen.
    6. Provide designated attire for the employee handling materials and products that are containing unique allergen.
    7. Provide schedule of preparation and processing of materials and products for each kind of unique allergen.
    8. Refer to Allergen Mapping for more details.

- **Equipment and Layout Design:** Avoid the crossover of open production lines (for example, conveyor belts) to prevent cross contamination through spillage. Allow adequate space between production lines and around equipment to permit effective cleaning and inspection thus helping to minimize the risk of allergen cross-contact.
- **Dedicated Lines, Areas and Equipment:** Where practically possible, areas and equipment should be dedicated to a specific allergen profile within a production facility. This includes weighing equipment, scoops and utensils, containers, etc. These tools and aids should be color-coded or appropriately labelled, or a validated cleaning programmes should be in place.
- **Movement Control:** Limit movement between physically separated areas or dedicated equipment, to avoid allergen cross contact between these and other operations. Manage the movement of equipment, personnel, vehicles and maintenance tools.
- **Cleaning:** Where there is a significant risk of cross-contact from shared equipment then the equipment must be capable of being cleaned effectively. Appropriate protocols must be in place to verify and validate the cleaning regime.
- **Air:** Implications of potential airborne contamination should be assessed. Dedicated air handling units with controlled pressure between areas or dust extraction systems might be required for very dusty

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production areas. Accumulations of settled allergenic material on flat surfaces (e.g. machine guards, window sills, shelves) should be cleaned up.

- **Non-Food Material Specifications:** Implications of the use in processing areas of other sources of allergenic materials and foods causing intolerances should be risk-assessed. Some examples include peanut oil in lubricants, wheat flour in cardboard packaging release agents.

5.2. **Other reference assessments and controls**

Allergen and sensitizers control are also further explicated and delineated in the following:

5.2.1. CJUC Zoning Map (identified areas where allergens and sensitizers are only allowed)

5.2.2. Visitors and Contractors Control Record – All allergen-containing food are not allowed to be brought inside the productions and product/ materials mishandling areas. Contractors and visitors must comply with all GMP rules. Copies of the rules should be provided. A dedicated host should be designated when employing contractors or welcoming visitors, and the host should be responsible for assuring that they know and comply with GMP rules. Visitors should always be accompanied by the host.

5.2.3. Canteen – All food-containing allergens are only allowed to be handled at the canteen (outside of the main product handling and processing areas). No food-containing allergen or sensitizer are allowed to be brought inside the processing, storage and product handling areas.

5.2.4. **Rework control** - where rework is used, or reworking operations are carried out, procedures are implemented to ensure rework containing allergens is not used in products that do not already contain the allergen. Defined procedures for the handling of rework in production must be in place. Ideally, the principle should be “identical into identical” i.e. rework should go into another batch or run of the same product. Where this is not practicable, allergen containing rework should only be used in product where that specific allergen is already present (for example, reworking chocolate that contains hazelnuts or hazelnut fillings into other hazelnut-containing chocolate products). Oils used for cooking allergenic foods (for example, shellfish, fish and breaded or battered products) should not be used subsequently for cooking products not containing that allergen without undergoing a validated filtration step.

5.2.5. The use of re-work material containing allergens must be properly managed and documented. Storage, processing, identification and labelling procedures must all be the same as those for the original allergens. Responsibility for the management of rework must be clearly defined.

5.2.6. Where the nature of the production process is such that cross-contamination from an allergen cannot be prevented, a warning is also included on the label or on a separate documented information to ensure that the customer is made aware. National guidelines or codes of practice shall be used when making such a warning statement.

5.2.7. Where a claim is made regarding the suitability of a food for allergy or food sensitivity sufferers, the site shall ensure that the production process is fully validated to meet the stated claim and the effectiveness of the process is routinely verified. This shall be documented.

5.2.8. Equipment or area cleaning procedures shall be designed to remove or reduce to acceptable levels any potential cross-contamination by allergens. The cleaning methods shall be validated to ensure they are effective and the effectiveness of the procedure routinely verified. Cleaning equipment used to clean allergenic materials shall either be identifiable and specific for allergen use, single use, or effectively cleaned after use.

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6. Specific Control Procedures

6.1 Supplier Control

6.1.1 Suppliers are required to submit material specification or technical data sheet together with allergen declaration for each material. This is to ascertain that the allergen status is fully described in raw material, packaging, labelling and specifications declarations.

6.1.2 Supplier's Allergen Management or Control Program is verified during plant audit or visit. In here, each supplier will be assessed including the actual application of allergen management practices in their operations and documented procedures. For instance, this can be achieved by means of a questionnaire and, where appropriate, an audit;

6.1.3 CJUC Inc. Central Bakeshop as customer must be informed for any changes of materials especially when there is a big impact that affects food safety. This is to make sure a change notification process is in place with the supplier, so that newly identified allergen risks for ingredients that are already being supplied, are properly notified and can be acted upon.

6.1.4 Allergen Awareness to suppliers and contractors is conducted during supplier's meeting. Where several alternative ingredients can be substituted in a product, e.g. alternative seasonings and raising agents with carriers or a particular ingredient may need to be purchased from different suppliers, the food operator needs to ascertain the impact on the allergen status of the resulting product(s).

6.2 Controls during Product Design and Development

6.2.1 Allergen assessment is conducted for all the approved materials to be used on the approved products. The first requirement to avoid allergen risks is to ensure the correct materials are used in the recipe. Systems therefore need to be designed to avoid recipe mistakes. These systems will depend on the actual production facility, and can include not only verification of the recipe at the time of addition of materials, but also software and engineering design features to avoid use of the wrong ingredient(s), e.g. SAP/ BOM. An example would be a system which checks barcodes in the recipe against those of the raw materials or ingredients when these are weighed out for a pre-mix and prevents the operator from continuing if they do not match. Rework represents a special case of an "ingredient" which these systems also need to consider.

6.2.2 Result of material assessment are documented and recorded.

6.2.3 Process and Materials risk and hazard assessment are carried out as part of HACCP plan during the development to identify, review and document the potential allergen cross-contamination from receiving of materials to dispatch of the finished product. Each process step should be assessed.

6.2.4 Applicable allergen and sensitizers are made known to customers either though the label or on a separate certificate. The end-customer is responsible in ensuring full compliance to applicable labeling requirements, especially on allergen and sensitizer declarations.

6.2.5 Changes in the Design and Development - Successful implementation of new products into existing manufacturing facilities will require attention to the following principles prior to starting production or running trials:

6.2.5.1 Ensure all documentation is updated accurately and completely.

6.2.5.2 Inform relevant personnel in good time when new allergenic ingredients are to be used, so that they can perform an ingredient assessment and as required design a plan to manage them.

6.2.5.3 Ensure conduct of factory trials of allergen containing products includes measures to avoid allergen cross-contact with existing products.

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6.2.5.4 Ensure information on the presence, or potential presence, of allergens is made available to those involved in factory trials and in taste testing.

6.2.5.5 Ensure information is clearly conveyed with products presented for wider test and marketing purposes.

6.3 Controls at Receiving, Storage Handling and Inspection

6.3.1 All incoming allergenic materials are listed in Master List of Allergenic Materials (Table 1).

6.3.2 During the receipt of Ingredients, stringent monitoring and inspection is conducted so as to identify allergen-containing ingredients and to apply proper warehousing and storage to prevent inadvertent cross-contamination.

6.3.3 All ingredients for use are ensured originating from approved suppliers (suppliers with continuing letters of guarantee and certificate of analysis) conforming to established recent specifications.

6.3.4 A list of all ingredients with the handling, shelf life, and allergen present information is maintained and reviewed at planned intervals. See QMS - 026 as attached.

6.3.5 Container vans of all incoming ingredients are inspected prior to entry. It is ensured that the container: (1) is in good condition and repair; (2) free of pests and extraneous materials, e.g. broken glass, wood, chemical spills, etc; (3) Used only for compatible materials (e.g. Food, and previous load checked to prevent potential cross contamination); (4) Free from unusual odors, and (5) free of falsified security seal number.

6.3.6 All materials and ingredients, during receipt are checked for any evidence of tampering. Packaging integrity is checked and verified by the receiving personnel against the specifications provided by the supplier.

6.3.7 Records, e.g. supplier codes, date of receipt, quantity received, product received, etc., are essentially documented and kept for traceability purposes.

6.3.8 Allergen-containing ingredients that conform to the set standards and specifications, after a stringent quality evaluation are stored in such a way that would prevent possible cross contamination. Pertinent information of the delivered ingredients, e.g. supplier, date, security seal number, lot codes, etc., are documented, including its usage up to the end product, for easy tracing.

6.3.9 Ingredients are stored at ambient condition in its originally unopened container – that is free of dusts, litters, chemical spills, standing water, physical contaminants, etc. at a temperature based on the storage requirements defined in the Materials Descriptions and Technical data sheets. The designated ingredient storage area is always kept available to cater storage for all incoming ingredients. Signage and labels are stationed for easy identification of ingredients and that allergen-containing ingredients are totally separated from that of non-allergen-containing materials. Bulk ingredients' containers are securely capped and that piping and hoses are maintained in a sanitary manner before and after use

6.3.10 Further, the sanitation of the storage area is maintained daily to eliminate the presence of possible source of contamination and damage.

6.3.11 All incoming allergenic materials are identified and labelled with sticker per pallet "Allergenic Materials" and identified allergen category will have check mark.

6.3.12 All allergenic materials are stored in a separate area from non-allergens in the warehouse and cold storage. They are physically separated by racks and properly labelled with material name and Allergenic Materials with Food Allergen Category.

6.3.13 An allergenic material can't be stored on top of a non-allergenic material.

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6.3.14 Each allergen stored in the warehouse or cold storage has its own designated location on the racks.

6.4 Controls at Processing Area and Releasing of Materials

6.4.1 Peanut and Nuts allergen has its own designated food processor. Flour containing wheat allergen has its own sifter.
6.4.2 Each allergen in processing area has its own designated container for releasing.
6.4.3 Each allergen in processing area has its own designated utensils for pre-mixing, slicing, chopping, peeling.
6.4.4 Proper attire such as color-coded apron in processing area (sifting of flour, cracking and separating of egg and processing of nuts) must be worn when handling allergen specifically for wheat, nuts and eggs.
6.4.5 Allergen content is declared on the sticker for the materials to be released to production.
6.4.6 **Separation controls** may include one or a combination of the following:
6.4.6.1 By use of dedicated facilities. By use of designated areas (zones) for specific allergens.
6.4.6.2 By using physical barriers between the production lines.
6.4.6.3 By minimizing unnecessary movement of materials and personnel.
6.4.6.4 By scheduling production runs (production planning), i.e. where possible, production runs should be scheduled such that products without allergenic materials are produced first (after the last full cleaning).
6.4.6.5 By separating the air supply, where this is appropriate and practicable.

6.5 Controls at Production

6.5.1 All allergens are identified on the sticker for the released materials for production use.
6.5.2 Due to the nature of business, production can't be plan according to allergens. Therefore, equipment is thoroughly cleaned and sanitized between every product.
6.5.3 Equipment is used in producing different products but containing the same category of allergen materials with thorough cleaning prior to use.
6.5.4 Rework containing allergen is incorporated only into the same and/or appropriately labelled product.
6.5.5 Produce a product containing unique allergen at end of production sequence.
6.5.6 Production of allergen-containing products shall adhere to the following procedures:
6.5.6.1 Must be scheduled accordingly.
6.5.6.2 Product Contact materials with unique allergens should be cleaned and sanitized prior to production of products without the same allergen. With the use of a soap solution the allergen-contact materials (unique allergens) are washed thoroughly to ensure that adhering residues are totally eliminated. Monitoring records for the mode of cleaning is then reflected in the Allergen Control Checklist.

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6.5.6.3 It is essentially ensured that the production of allergen-containing and non-allergen containing product is scheduled on a weekly basis to facilitate weekly general cleanup of the kettles, stirrers, dispensers and pipelines (and all other product contact surfaces). This is essential to avoid cross contamination of allergen containing to non-allergen containing packing medium/ pack styles (i.e. from SCB11 (in brine) to SCV11 (in vegetable broth) or local tuna production).

6.5.6.4 Utensils (scoping material, container) for the ingredients containing soy and without soy are color coded or labeled.

6.5.6.5 Separate kettles, pump and pipelines are provided for soy and sunflower oils to reduce the risk of cross contamination;

6.5.6.6 Ingredients containing allergens (see QMS - 026) are identified upon receipt, properly controlled, handled, and isolated away from the sauce preparation area. Signages are placed in the storage area to indicate the need of special handling and control of the said ingredients.

6.5.6.7 The employees handling of the ingredients and products with allergen must observe proper hand washing when shifting to production from production of products with ingredients containing allergens.

6.5.6.8 Monitoring and control of these ingredients are recorded in the Allergen Control Checklist.

6.5.7 Internal Labelling for Handling and Production

6.5.7.1 There must be control procedures to ensure proper labelling of raw materials, semi-finished goods and products. When finished packing materials are of the same or similar appearance, (e.g. for different flavor variants), it is especially important to ensure that the correct packaging is used. In this context, a checklist to be signed by the person responsible is recommended.

6.5.7.2 Co-products, misshapes and broken products, which for quality reasons are not acceptable as finished products but could still be consumed by employees or sold through factory shops, must be subject to the normal risk assessment and risk communication controls.

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ALLERGEN CONTROL CHECKLIST

Accomplish this form in every production of allergen containing product.

Date : _____ Shift: _____ Batch No. _____

Packstyle : _____ Packing Line No. _____ Time: _____

Yes	No	Requirement
A. Premises, Equipment and Process		
☐	☐	Product packed in an allocated packing line?
☐	☐	Is the packing line dedicated equipment for allergen containing product only?
☐	☐	Is physical barrier available to avoid cross contamination?
☐	☐	Minimize unnecessary movement of materials, trays, personnel? Movement of food trays controlled?
☐	☐	Packing advice instruction available to guide the sauce preparation personnel?
☐	☐	Hand washing area available? Personnel do regular washing of hands?
☐	☐	Weighing trays, bins and containers for allergen material identified, labelled and controlled?
☐	☐	Is it color coded containers? Color coding or other designation and segregation of containers, lids, scoops, tools and sampling devices?
☐	☐	Allergen containers have individual scoop or other measuring devices?
☐	☐	Provide plastic aprons,gloves,or other impermeable clothing barriers to reduce the likelihood that allergens may be transferred by clinging to clothing?
B. Cleaning		
☐	☐	Cleaning done between allergen runs? Change over?
☐	☐	Roto solver/ sauce kettle adequately cleaned before and after use?
☐	☐	Seamer adequately cleaned before and after use?
☐	☐	Conveyor,conveying belts,adequately cleaned before and after use?
☐	☐	Mixing table/ container adequately cleaned before and after use?
☐	☐	Preparation table adequately cleaned before and after use?
☐	☐	Strainer adequately cleaned before and after use?
☐	☐	Floor cleaned?
☐	☐	Trays? Scoops? Basin? Cleaned? Tray used to mix and proteimax, if dedicated pans are not used, pans should be effectively cleaned between uses.
☐	☐	Cleaning operation did not contaminate other packing line?
☐	☐	Spillages during production operation cleaned up immediately to ensure no subsequent allergen cross-contamination.
☐	☐	Physical barrier must be used, also, cleaned to prevent accumulation of allergen containing materials.

Prepared by : _____ QC Inspector

Noted by: _____ QC Supervisor

Verified by: _____ QC Manager

6.6 Controls for Employee's Hygiene

6.6.1 Hands must be washed and sanitized after coming in contact with an allergen and prior to handling another product not containing allergen.

6.6.2 Proper attire such as color-coded apron in processing area (sifting of flour, cracking and separating of egg and processing of nuts) must be worn when handling allergen specifically for wheat, nuts and eggs.

6.6.3 The attire must be removed prior to handling another product not containing this allergen.

6.6.4 Cross-contact of products with allergenic materials may occur due to poor personal hygiene within a manufacturing facility.

6.6.5 The application of existing GMP rules is ensured to minimize the risk of such cross-contamination. However, in relation to allergen controls the following aspects should be emphasized: The risk arising from the likelihood of cross-contact happening with people being the vector of the contamination needs to be assessed. For instance, allergens present as dry products (powders) are much more likely transferred by people than non-volatile liquids containing allergens.

6.6.6 Provision of dedicated work wear for use in areas handling specific allergens or where a high risk of cross-contact through clothing exists. Such work wear should be restricted to working areas (i.e. not in canteen area, etc.).

6.6.7 Employees should not be permitted to bring food or drink into areas where products, ingredients or primary packaging is exposed.

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6.7 Packaging and Post Process Production Controls

6.7.1 Verify Label accuracy. Labeling for allergen-containing product must indicate the presence of allergen. Incorrect packaging and/or labelling is a major cause of allergen-related product recalls. Procedures for checking that the correct labels are applied to products should be implemented and audited regularly, so that accurate information is provided to allergic consumers. Checks should be in place between processing and packing to ensure the correct packaging is used, for example, with the use of automated label verification systems.

6.7.2 It is essentially ensured that labeling of allergenic products is conducted on a separate, controlled time.

6.7.3 When shifting of labeling operations from allergenic to non-allergenic products, thorough clear out is conducted so as to reduce the risk of “cross-labeled” or “mis-labelled” products – e.g. Line clearance checks. One hundred percent counterchecking on the product, reflecting the pack style, during labeling is conducted to ascertain that the labeled product contains allergenic or non-allergenic materials. It is important that, following recipe changes or the introduction of a new allergen cross-contact risk etc, the old packaging is not only withdrawn from use but is physically destroyed, so that it cannot be used in error. It is also essential to ensure that the product is packed in the correct packaging. If packaging variants are of similar appearance, such as different flavour variants, additional controls are recommended, for example, by installing an inline scanner.

6.7.4 There should be systems to ensure packaging is removed at the end of a run, including any packaging that may be within the wrapping machine. This will help to avoid packaging mix-ups when the product to be packed is changed.

6.7.5 Finished products containing allergens should be securely packaged so that they cannot contaminate other products. It is important to ensure that the correct outer packaging is used for multi-pack products.

6.7.6 Proper warehousing is implemented to realize proper arealization of stocks and eventually segregate finished products as to pack styles, country of destination, and separation of allergen- containing from non-allergen containing products.

6.7.7 If packaging materials are stored (even for short periods) in processing areas, there is the potential for crosscontact with allergenic material. Production planning should include the order in which different products are manufactured and packaged. Special attention must be paid when the production of bulk volumes takes place at one location and the packaging of the finished product at another. In such cases, the order of packaging must be designed to reduce the risk of cross-contact by allergens and must include effective cleaning routines.

6.8 Customer Awareness

6.8.1 Allergen declarations for all products are declared on product specification and product safety review and submit to customer for their awareness.

6.8.2 If applicable, based on the design and customer requirements, allergens and sensitizing agents are declared on the label based on the approved labels per customer.

6.8.3 The customer (designer of the label) shall be responsible in ensuring full compliance to applicable labelling requirements on the country of sale.

6.8.4 ** = Voluntary labeling recommended for Abalone, Mackerel, Squid, Salmon, Salmon Roe, Cashew, Walnut, Matsutake Mushroom, Sesame, Soybean, Yam, Apple, Banana, Kiwifruit, Orange, Peach, Beef, Chicken, Gelatin, Pork. Refer to “Global Listing of Food Allergens and Sensitizing agents table”.

6.8.5 If applicable, the following labelling guide for “Sulphites” and “Gluten-free food” will be applied:

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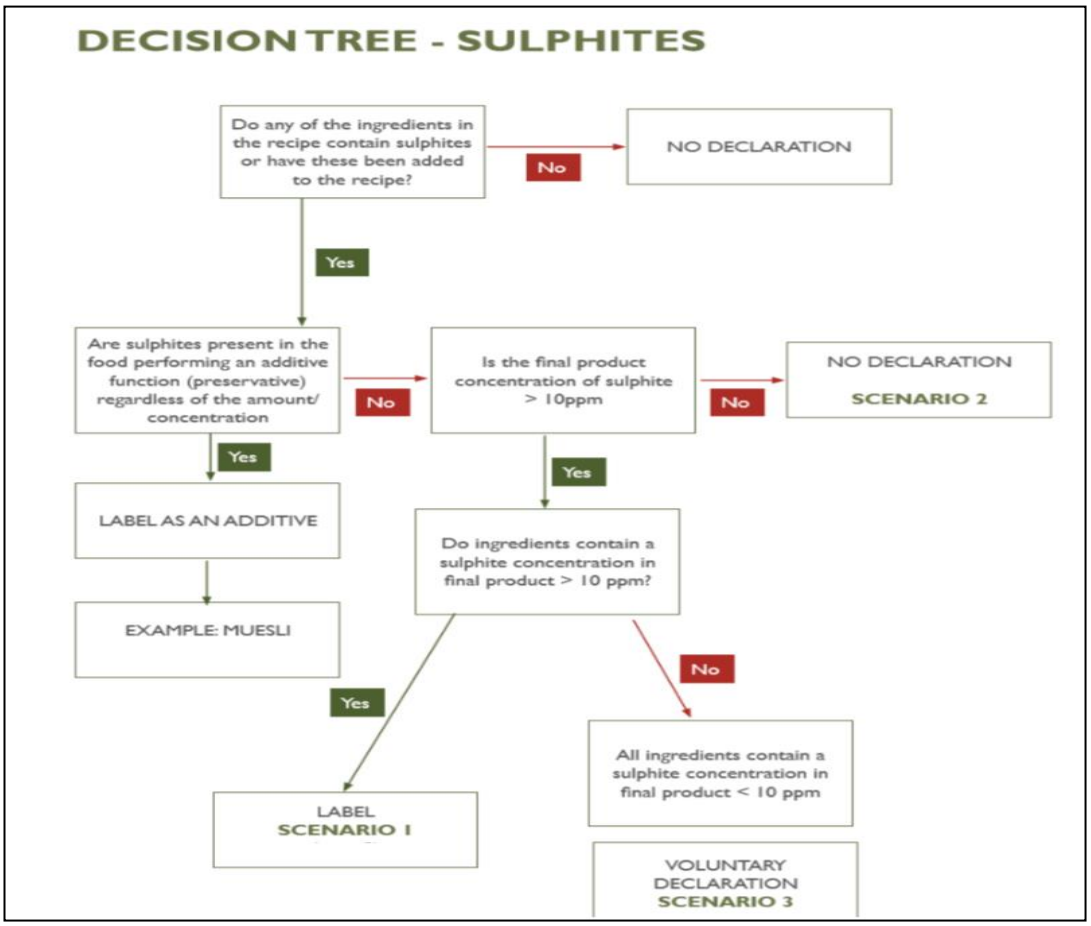

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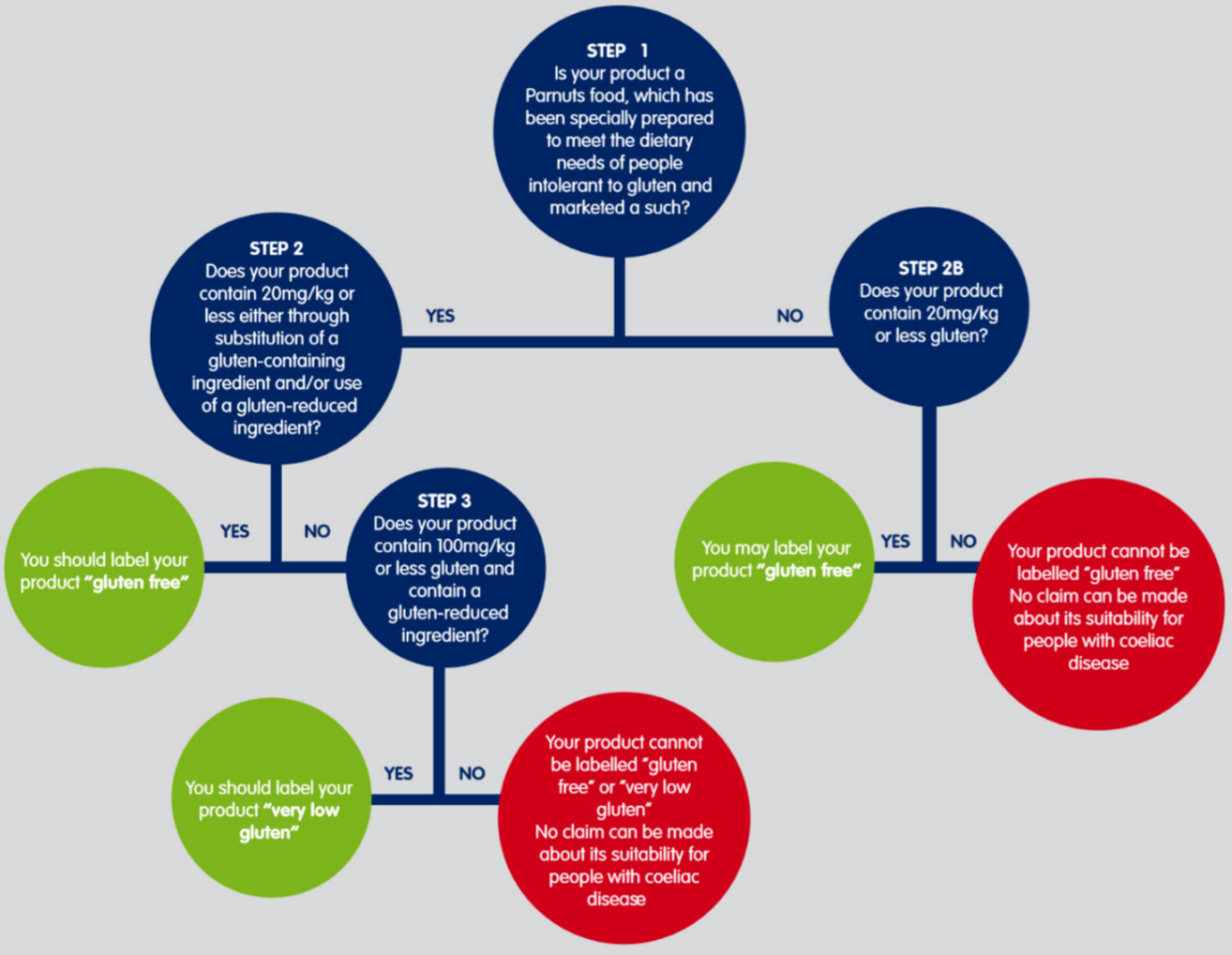
Figure 1: How to label your product if you would like to make a claim about its suitability for people intolerant to gluten



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6.9 Employees Training and Awareness

6.9.1 Annual **GMP** training must include knowledge of Allergen Control Program and associated procedures and protocols on preventing cross contamination of products by an allergen. Points include: define **all the allergen categories,** all allergens hazard, consequences to sensitive people, importance of allergen hazard control, most common areas where problems occur, and control measures.

6.9.2 Cross-contact from unavoidable allergens is clearly communicated through training, memorandum or emails.

6.9.3 Allergen awareness training is provided to all new food handling employees during orientation.

6.9.4 Appropriate procedure or visual guide for management of allergen should be available and posted.

6.10 Regulatory Updating

Due to the variations on regulations relative to allergen and sensitizer per county of sale, the organization regularly updates the listing of allergens and sensitizers contained in this manual (Refer to table 1).

At a minimum, the organization updates the list at least once a year or in events of change. The organization adopts the following list of allergens as per Commission Regulation No.78/2014) and applicable Codex and Philippine Regulations, though not an exhaustive list:

6.10.1 Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridized strains and products thereof except:

- Wheat based glucose syrups including dextrose
- Wheat based maltodextrins
- Glucose syrups based on barley
- Cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin

6.10.2 Crustaceans and products thereof (for example prawns, lobsters, crabs and crayfish)

6.10.3 Egg and products thereof

6.10.4 Fish and products thereof, except:

- Fish gelatine used as carrier for vitamin or carotenoid preparations
- Fish gelatine or Isinglass used as a fining agent in beer and wine

6.10.5 Peanuts and products thereof

6.10.6 Soybeans and products thereof, except:

- Fully refined soybean oil and fat
- Natural mixed tocopherols (E306), natural D-alpha tocopherols, natural D-alpha tocopherols acetate and natural D-alpha tocopherol succinate from soybean sources
- Vegetable oils derived phytosterols and phytosterol esters from soybean sources
- Plant stanol ester produced from vegetable oil sterols from soybean sources

6.10.7 Milk and products thereof (including lactose), except:

- Whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
- Lactitol

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6.10.8 Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and macadamia nut (Queensland nut) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

6.10.9 Celery and products thereof
6.10.10 Mustard and products thereof
6.10.11 Sesame seeds and products thereof
6.10.12 Sulphur dioxide and/or sulphites at concentrations of more than 10mg/kg or 10mg/L (Liter) in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
6.10.13 Lupin and products thereof
6.10.14 Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid.
6.1.1 Depending on the country of sale, the organization considers the following as referenced and consolidated by the University of Nebraska-Lincoln, Institute of Agriculture and Natural Resources, Food Allergy Research and Resource Program. Website: https://farrp.unl.edu/IRChart:

Allergen/ Sensitizer List per Country

Food Allergens	Crustacean Shellfish	Egg	Fish	Milk	Peanut	Soy	Tree Nuts	Wheat	Cereals w/ Gluten	Sulfites	Buckwheat	Celery	Lupin	Molluscan Shellfish	Mustard	Sesame	Bee Pollen/ Propolis	Beef	Chicken	Latex (Natural Rubber)	Mango	Peach	Pork	Royal Jelly	Tomato
USA	x	x	x	x	x	x	x	x		x				x	x	x										
Canada	x	x	x	x	x	x	x	x	x	x				x	x	x										
EU	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Australia/NZ	x	x	x	x	x	x	x	x	x	x			x	x		x	x								x	
Argentina	x	x	x	x	x	x	x		x	x																
Bolivia	x	x	x	x	x	x	x	x	x	x																
Brazil	x	x	x	x	x	x	x	x	x	x										x						
Chile	x	x	x	x	x	x	x		x	x																
China	x	x	x	x	x	x	x	x	x																	
Colombia	x	x	x	x	x	x	x	x	x	x																
Costa Rica	x	x	x	x	x	x	x	x	x	x																
Cuba	x	x	x	x	x	x	x	x	x	x																
GSO***	x	x	x	x	x	x	x		x	x		x	x	x	x	x										
Hong Kong	x	x	x	x	x	x	x		x	x																
Iceland	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
India	x	x	x	x	x	x	x		x	x																
Israel (Pending)																										
Japan**	x	x		x	x		x	x			x															
Korea	x	x	x	x	x	x	x	x		x	x			x				x	x			x	x			x
Liechtenstein	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Malawi	x	x	x	x	x	x	x		x	x																
Malaysia	x	x	x	x	x	x	x		x	x																
Mexico	x	x	x	x	x	x	x		x	x																
Nicaragua	x	x	x	x	x	x	x	x	x	x																
North Macedonia	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Norway	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Philippines	x	x	x	x	x	x	x		x	x																
Singapore	x	x	x	x	x	x	x		x	x				x												
South Africa	x	x	x	x	x	x	x	x						x												
Switzerland	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Taiwan*	x	x	x	x	x	x	x		x	x						x				x						
Thailand	x	x	x	x	x	x	x		x	x																
Turkey	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Ukraine	x	x	x	x	x	x	x	x	x	x		x	x	x	x	x										
Venezuela	x	x	x	x	x	x	x	x	x	x																

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6.1.2 **In the Philippines**, based on DOH Administrative Order 2014-0030 Re: Revised Rules and Regulations Governing the Labelling of Prepackaged Food Products Further Amending Certain Provision of Administrative Order No. 88-B s. 1984 or the "Rules and Regulation Governing the Labeling of Prepackaged Food Products Distributed in the Philippines", the following allergens are adopted:

6.1.2.1 Cereal containing gluten (i.e. wheat, rye, barley, oat, spelt or their hybridized strain and products of these;
6.1.2.2 Crustaceans and Products of these
6.1.2.3 Eggs and egg products
6.1.2.4 Fish and Fish products
6.1.2.5 Peanuts, soybeans and products of these
6.1.2.6 Milk and milk products
6.1.2.7 Tree nut and nut products
6.1.2.8 Suphite in concentrations of 10 mg/Kg or more
6.1.2.9 Such other ingredients as may be included by FDA through appropriate issuance.

6.2 Controls During Cleaning and Sanitation

6.2.1 All equipment and stainless table coming into contact with an allergen or a product containing an allergen must be washed and sanitized prior to changing over to another product.

6.2.2 Effectiveness of cleaning and sanitizing is verified/ validated at planned intervals. Refer to validation plan.

Allergen/ Sensitizer Cleaning and Sanitation Guide			
Products currently produced	**Products previously produced**		
	No allergen	Common Allergen	With Unique Allergen
No allergen	Low risk	High Risk	High Risk
Common Allergen	Low risk	Low risk	High Risk
Unique Allergen	Low risk	Medium risk	High Risk
Cleaning and Sanitation Requirements			
High Risk	Perform Wet Cleaning (7-step cleaning)		
Medium Risk	Perform the 5-step cleaning (dry cleaning or flushing)		
Low Risk	Perform 3-step cleaning (dry cleaning or flushing)		

6.2.3 Wet Cleaning (7 step)

6.2.3.1 Wet cleaning systems can be very effective and are the best cleaning option, where practicable and usable without introducing microbial risk. They are particularly effective where allergens are in a form that may be difficult to remove using dry cleaning only. The cleaning stage and cleaning chemicals must be capable of removing all contaminants and the rinsing stage must be sufficient to flush the system.

6.2.3.2 In dry food manufacturing environments, a separate risk assessment should be undertaken to ensure that no microbiological hazards are introduced as a result of any wet cleaning procedures.

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6.2.3.2.1 Step1 – Physically remove any adhering dirt or materials of the surface of the product contact equipment or item to be cleaned with the use of a dedicated cloth, brush or any alternative approved cleaning material;

6.2.3.2.2 Step 2 – Pre-rinse the item to be cleaned using a tempered water (preferably 37.8 deg C or greater)

6.2.3.2.3 Step 3 – Apply detergent (using the approved concentration defined by the manufacturer) or alternative quaternary compounds;

6.2.3.2.4 Step 4 – Manually scrub the product contact surface using a dedicated cloth, brush or any alternative. Contact time should be at least 10 minutes. Example of alternative: caustic wash at 2 % v/v, 75°C, for 10 minutes.

6.2.3.2.5 Step 5 – Rinse the item (product contact material) with chlorinated water (10-20 ppm as applicable) with a temperature of at least 37.8 deg C or greater.

6.2.3.2.6 Step 6 – Rinse with copious potable water to remove chemical residues from chlorine (or alternative and approved cleaning agent).

6.2.3.2.7 Step 7 – Dry the item using a clean and dedicated cloth or, for wet process, verify the rinse water to check the absence of chlorine and soap residues. Refer also to validation plan for the allergen swabbing (as applicable).

6.2.3.2.8 Refer also to the Master Cleaning Sanitation Plan for more details (e.g. frequency, responsible, verification, etc.).

6.2.4 Dry Cleaning (Applicable for COP or CIP) – 5 step cleaning

6.2.4.1 Where dry cleaning is undertaken, the use of brushes, dustpans etc. is acceptable, but suitably filtered/ protected vacuum systems are often preferred. The use of compressed air is strongly discouraged, as the airstream could re-contaminate adjacent equipment or carry allergens into clean areas. Cleaning equipment should be well maintained.

6.2.4.2 It is essential that cleaning equipment is itself cleaned to prevent the transfer of allergens. Dedicated cleaning equipment which is identified by color can be used to minimize cross-contamination.

6.2.4.2.1 Step1 – Physically remove any adhering dirt or materials of the surface of the product contact equipment or item to be cleaned with the use of a dedicated cloth, brush or any alternative approved cleaning material;

6.2.4.2.2 Step 2 – Manually scrub the product contact surface using a dedicated cloth, brush or any alternative. Contact time should be at least 3 minutes or until the materials and residues are completely emptied/ eliminated;

6.2.4.2.3 Step 3 – Remove the scrapings and remaining residues using a clean cloth (replaced at least daily or more frequently based on risk)

6.2.4.2.4 Step 4 – Dry the item using a clean and dedicated cloth (replaced at least daily or more frequently based on risk)

6.2.4.2.5 Step 5 – visually check the item for acceptability. Refer also to validation plan for the allergen swabbing (as applicable).

6.2.4.2.6 Refer also to the Master Cleaning Sanitation Plan for more details (e.g. frequency, responsible, verification, etc.).

6.2.5 Flushing (applicable for enclosed systems, e.g. CIP)

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6.2.5.1 The use of flushing materials as a mechanism for removing and/or reducing levels of allergenic materials can be beneficial and can be more effective when used in combination with other cleaning methods. Flushes should pass through all parts of the plant with which the allergen may have been in contact, including raw material addition points, internal hoppers and packing machinery. It is unlikely to be sufficient to flush only the primary process (main mixer, etc.).

6.2.5.2 Consideration should be given to the quantity and nature of the flushing material. Flushing agents should be inert non-allergenic materials such as salt. Where the chosen flushing agent is not a significant ingredient in the next production batch, an additional clean may be appropriate.

6.2.5.3 Used flushing materials should be identified, handled and stored using the same controls as for the original allergen which the flush now potentially contains. Subject to an individual company's risk assessment, it may be appropriate for used flush material to be used as an ingredient in a production batch containing a similar allergen profile (e.g. salt used for flushing after the production of an egg-containing batter could be used as an ingredient for subsequent production of the same or a similar egg batter). Otherwise, the flush material should be carefully disposed of in a manner which will not lead to cross-contact.

6.2.5.4 The most effective and cost-efficient methods for prevention of allergen cross-contact may be based on a combination approach, for example scheduling, cleaning and flushing. The nature and extent of any cleaning programme will be determined by the risk assessment.

6.2.5.5 The current operation of CJUC does not utilize flushing as a cleaning procedure since there is no CIP system yet. Future assessments and changes in the procedure may be initiated depending on the need and based on risk. Validation, in events of change will be initiated, should this method be implemented.

6.3 Verification and Validation

6.3.1 Allergen management program is verified during GMP audit quarterly and Internal Audit for at least once a year or quarterly (in events of initial implementation and trends of ineffective cleaning).

6.3.2 Effectiveness of cleaning is verified through swabbing.

6.3.3 **Effectiveness criteria** – zero traces of allergen residues for High risk cleaning defined in the Allergen/ Sensitizer Cleaning and Sanitation Guide.

6.3.4 **Validation**

6.3.4.1 Frequency: Once – prior to implementation and after any changes therein.

6.3.4.2 Data points required – at least 25 data points to conclude effectiveness. % samples in the first subsequent cleaning and sanitation, as defined in either wet, dry or flushing cleaning method above.

6.3.4.3 Revalidation – after any changes on the method or in events of negative trends on results of effectiveness of controls.

6.3.4.4 The purpose of validation is to prove that the cleaning process employed is effective in removing the allergen of concern. This proof requires evidence that the specific allergen was in fact removed, or reduced to an acceptable level by the cleaning procedure. Therefore, only an allergen specific test will provide that evidence.

6.3.4.5 The acceptable validation testing methods involve the use of a test specific to the allergen being removed. These generally require the use of a test method which uses an antigen (the allergen) and an antibody specific to the antigen. One example

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of the antigen and antibody test is the enzyme linked immuno-assay or ELISA method. The ELISA method can be either quantitative or qualitative and can be conducted in a laboratory or with test kits available for in plant use; either is acceptable. ELISA test kits are available from several manufacturers and are commonly used in the food processing industry. Lateral flow test devices also use an ELISA-based method and are also effective in detecting specific allergens. While lateral flow devices are qualitative only, most have sensitivities around 10 parts per million(ppm) and are available for most of the common allergens and are designed for use in a plant environment.

6.3.4.6 Both the ELISA tests and lateral flow test kits have been accepted by recognized allergen research scientists and meet the requirements for sanitation validation of the SQF Code. It must be noted that there may be other 'acceptable' tests for validation methods that can be used but the test must meet the "allergen specific" criteria or provide some other evidence that the validation is effective. Like any validation of any food safety control, periodic re-validation is required to account for any changes that may have occurred. Not all allergens have specific test kits available which includes some fin fish and allergens that have been modified by fermentation, heating or hydrolysis

6.3.5 Verification

6.3.5.1 Frequency: at least quarterly for the initial year, after validation. For the subsequent years, at least 2x a year.

6.3.5.2 Data points required – at least 5 data points to conclude effectiveness. % samples in the first subsequent cleaning and sanitation, as defined in either wet, dry or flushing cleaning method above.

6.3.5.3 Revalidation – after any changes on the method or in events of negative trends on results of effectiveness of controls.

6.3.5.4 Once a validated cleaning method has been shown to remove the allergenic material of concern, the facility must verify that the validated procedures were used each time. This verification must be documented by a responsible person from the facility who has been trained in the validated cleaning method. The most common method used is direct observation of the validated cleaning procedure during the sanitation process. Another acceptable verification method is the use of highly sensitive swabs that test for proteins. These recently developed swabs will detect total protein at approximately 20 ppm. Since these devices only test for total protein and not specific allergens, they are not acceptable for validation but will serve to verify that equipment has been thoroughly cleaned. There are also sensitive ATP test swabs available however the presence of ATP does not indicate the presence of protein which is the allergenic material. The use of these total protein swabs or the ATP sensitive swabs must be calibrated with the validated cleaning procedure by using them immediately after the validated method is used and recording the results of both the allergen specific test and the protein or ATP swab test. It is also to ensure surface swabbing is occurring at corners, joins, and crevices in the equipment as well as open surfaces, to check for protein held up in equipment.

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1. References

- Food Drink Europe – Guidance on Food Allergen Management for Food Manufacturers (January 2013)
- ISO 22000:2005 Food Safety Management System
- ISO/TS 22002-4 Pre-requisite Programmes for Food Packaging Manufacturing
- FSSC 22000 (current version)
- All documents as reflected in the document master list (internal and external)

2. Revision History

Version N°	Author	Effective Date	Description of Change (including reason for change)
1.0			Initial Document

3. Approval

Prepared by:

Jacquelen D. Verdillo
Quality Assurance Head

Approved by:

Evelyn B. Pepito
Quality Management Representative

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SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP

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OVERVIEW *of* REGULATIONS

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

To accomplish this goal, insight into each product's production process and control methods will be required.

INSTRUCTIONS

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

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

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

Method Two: upload completed questionnaire to USA's **ShareFile**

CONFIDENTIALITY

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

CONTACT

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

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GENERAL INFORMATION

Company Name: CJ Uniworld Corporation Today's Date: March 04, 2021

Factory Address: Km. 25, Paitos St. San Isdiro Bunawan

City: Davao City Province: Davao del Sur Country: Philippines

Office Address: Km.25 Paitos St. San Isidro Bunawan

City: Davao City Province: Davao del Sur Country: Philippines

FDA Registration No.: 13670777880 DUNS No.: 72-154-6547

FDA Establishment Id.: Phone No.: (082) 236 04 65

QC/QA's Name: Jacquelen D. Verdillo E-mail:

SUPPLIER CLASS

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

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

RESPONSIBILIE *for* HAZARD CONTROLS

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

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

PRODUCTS SUPPLIED

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

No. 01, Product Name: Banana Chips Product No.:

No. 02, Product Name: Product No.:

No. 03, Product Name: Product No.:

No. 04, Product Name: Product No.:

No. 05, Product Name: Product No.:

No. 06, Product Name: Product No.:

Resources FDA Product Codes and Product Code Builder

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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

Monitoring of Frying Time and Frying Temperature (until required moisture content is attained).

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

Annually

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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

(Supply Chain Preventive Control)
Incoming Green Banana Inspection
Pesticide application/ use compliance and suppliers accreditation controls, including updates on pesticide residue testing.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

Once a year

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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:

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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

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
Category No.:
Subcategory:
Storage:

FREQUENCY *of* CONTROL VALIDATION

once a year

Metal detection standards

Ferrous: 0.7 mm

Non-Ferrous: 1.5 mm

Stainless Steel: 1.0 mm

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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

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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? _____

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:

All purpose detergent
Chlorine

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? 425

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PEST CONTROL

Is a pest control contractor employed? ☑ Yes ☐ No

If yes, please provide: Name of contractor used: Sterix Inc.

Number of yearly visits: 24 times a year

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

HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs? ☑ Yes ☐ No

Does the HACCP system include the following:

- Sieving of ingredients? ☐ Yes ☐ No
- Sieving of finished products? ☐ Yes ☐ No
- Glass & hard plastic breakage procedure? ☐ Yes ☐ No
- Metal detection of final product? ☑ Yes ☐ No
- Magnets within the mixing & filling stages? ☐ Yes ☐ No

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

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

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

Please provide details: Food Threat Assessment and procedure available

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

Please provide details: Food fraud assessment and procedure available

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: The codes are has a corresponding date

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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:

The facility has an Accreditation of Suppliers procedure

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:

Samples are obtained from every batch and sent for analysis.

CUSTOMER COMPLAINTS

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

Please describe your customer complaint procedure.

Customer Focus, Communication and Complaints Procedure QMS-2.0-2.1

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.

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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: Jacquelen D. Verdillo

Title: QA Head

Today's Date: 3/4/21

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VILAS 237

Report N°: 2102240270

Ho Chi Minh City, Date: February 24, 2021

ANALYSIS REPORT **REF. NO.: FDL21-02314-5**

CLIENT'S NAME : **SGS PHILIPPINES INC.**

CLIENT'S ADDRESS : **2/F ALEGRIA BLDG, 2229 CHINO ROCES AVENUE, PASONG TAMO, MAKATI, PHILIPPINES**

The following sample(s) was/were submitted and identified by the client as:

Sample description	: **BANANA CHIP**
Number of sample submitted	: 01 sample
Sample characterisation/ condition	: Sample (approx. 300g) in plastic bag
Client's reference	: **CJ UNIWORLD CORP. BANANA CHIPS P.O. #4550059977 1/10 (1/27)**
Job No./ Boss No.	: PHL21-01225 / 1003220_1710
Sample code	: PHL21-01225.005
Date sample(s) received	: February 18, 2021
Testing period	: February 18 – February 24, 2021
Test(s) requested	: As applicant's requirement
Test result	: Please refer to the next page(s)

SGS Vietnam Ltd.
198 Nguyen Thi Minh Khai St., Ward 6, Dist.3, Ho Chi Minh City, Vietnam
HCM Laboratory: Lot III/21, St. 19/5A, Group CN III, Tan Binh IZ, Tay Thanh Ward, Tan Phu Dist., Ho Chi Minh City, Vietnam
Can Tho Laboratory: Korea – VN Incubator Park in Can Tho, 8th St., Tra Noc 2 IZ, Phuoc Thoi Ward, O Mon Dist., Can Tho City, Vietnam
t(84-28) 3935 1920 f(84-28) 3935 1921 www.sgs.vn

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

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DETAIL TEST RESULT(S):

Testing Analysis	Method	Result	Unit
1. Aflatoxin B1	AOAC 2005.08 (21st Ed., 2019)	Not detected LOD = 0.1	µg/kg
2. Aflatoxin B2	AOAC 2005.08 (21st Ed., 2019)	Not detected LOD = 0.1	µg/kg
3. Aflatoxin G1	AOAC 2005.08 (21st Ed., 2019)	Not detected LOD = 0.1	µg/kg
4. Aflatoxin G2	AOAC 2005.08 (21st Ed., 2019)	Not detected LOD = 0.1	µg/kg
5. Aflatoxin (B1, B2, G1, G2)	AOAC 2005.08 (21st Ed., 2019)	Not detected	µg/kg

Note:

- LOD = Limit of Detection
- When the analyte is detected but the concentration is below LOQ, the result is reported as "< LOQ". If the result was calculated from sum of individual analytes, it was done without taken into account single values below limit of quantification.

REPORT RESULTS REFER TO SUBMITTED SAMPLE (S) ONLY AND SUCH SAMPLE(S) ARE RETAINED FOR 15 DAYS ONLY IF THERE ARE NO OTHER SPECIFIC STATEMENTS

END OF THE REPORT

SGS Vietnam Ltd.
198 Nguyen Thi Minh Khai St., Ward 6, Dist.3, Ho Chi Minh City, Vietnam
HCM Laboratory: Lot III/21, St. 19/5A, Group CN III, Tan Binh IZ, Tay Thanh Ward, Tan Phu Dist., Ho Chi Minh City, Vietnam
Can Tho Laboratory: Korea – VN Incubator Park in Can Tho, 8th St., Tra Noc 2 IZ, Phuoc Thoi Ward, O Mon Dist., Can Tho City, Vietnam
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Signed for and on behalf of
SGS Vietnam LTD
Lâm Văn Xự

SGS Vietnam Ltd.
198 Nguyen Thi Minh Khai St., Ward 6, Dist.3, Ho Chi Minh City, Vietnam
HCM Laboratory: Lot III/21, St. 19/5A, Group CN III, Tan Binh IZ, Tay Thanh Ward, Tan Phu Dist., Ho Chi Minh City, Vietnam
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Republic of the Philippines
Department of Agriculture
Bureau of Plant Industry
PLANT PRODUCT SAFETY SERVICES DIVISION
SATELLITE PESTICIDE ANALYTICAL LABORATORY – DAVAO

Cert. No. : D-20-127
Date Issued : Aug. 03, 2020

CERTIFICATE OF ANALYSIS

Analysis Requested	: Determination of Pesticide Residue Organophosphates , Organochlorines , and Pyrethroids
Kind of Material	: Cardava Banana
Submitted by	: CJ Uniworld Corp. Piatos St., San Isidro, Bunawan, Davao City
Date Submitted	: July 23, 2020

Laboratory Code	Identification	Result (mg/kg)
DVO-20-193	Cardava Banana	<LOQ

---------- nothing follows ----------

Remarks :

1. Result in this certificate relates only to sample analyzed.
2. Analysis conducted using DPR No. A-1-01 Gas Liquid Chromatography/GC-ECD & NPD.
3. The Limit of Quantification (LOQ) for Organophosphates, Organochlorines and Pyrethroids are 0.01 mg/kg.
4. List of pesticides analyzed using DPR No. A-1-01 is found in page 2 of this document
4. Reproduction of this certificate is prohibited without prior written approval of the issuing laboratory.

Recommending Approval :

TROLET. NAVARRO, RCh.
CR/PIC No. 0009458
Chemist II

Approved by :

MARY GRACE A. NACIONAL, RCh.
CR/PIC No. 0008115
Chemist III

O.R. No. :6708492
Date : 07/23/20

Pesticide Analytical Laboratory Section
PPSSD, Bureau of Plant Industry
Visayas Avenue, Diliman, Quezon City
Philippines

Tel. No.: (63) (2) 4251365
Telefax : (63) (2) 4263366
e-mail address: lsdnpal2010@gmail.com

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

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List of pesticides analyzed using DPR No. A-1-01:

Organophosphates :	Mevinphos
	Isazophos
	Dimethoate
	Diazinon
	Methyl Parathion
	Fenitrothion
	Malathion
	Fenthion
	Chlorpyrifos
	Phenthoate
	Profenofos
	Triazophos
Pyrethroids :	Lambdacyhalothrin
	Permethrin
	Cyfluthrin
	Cypermethrin
	Fenvalerate
	Deltamethrin
	Bifenthrin
Azoles:	Difenoconazole
	Flusilazole
	Tebuconazole
Organochlorines :	Lindane
	Aldrin
	Heptachlor
	Alpha-Endosulfan
	Beta-Endosulfan
	Endosulfan sulfate
	4,4-DDE
	Fipronil
	Dieldrin

MARY GRACE A. NACIONAL, RCh.
CR/PIC No. 0008115
Chemist III

Pesticide Analytical Laboratory Section
PPSSD, Bureau of Plant Industry
Visayas Avenue, Diliman, Quezon City
Philippines

Tel. No.: (63) (2) 4251365
Telefax : (63) (2) 4263366
e-mail address: lsdnpal2010@gmail.com

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Republic of the Philippines
Department of Agriculture
Bureau of Plant Industry
PLANT PRODUCT SAFETY SERVICES DIVISION
SATELLITE PESTICIDE ANALYTICAL LABORATORY – DAVAO

Cert. No. : D-20-126
Date Issued : Aug. 03, 2020

CERTIFICATE OF ANALYSIS

Analysis Requested	: Determination of Pesticide Residue Organophosphates , Organochlorines , and Pyrethroids
Kind of Material	: Banana Chips
Submitted by	: CJ Uniworld Corp. Piatos St., San Isidro, Bunawan, Davao City
Date Submitted	: July 23, 2020

Laboratory Code	Identification	Result (mg/kg)
DVO-20-192	Banana Chips	<LOQ
	---------- nothing follows ----------	

Remarks :
1. Result in this certificate relates only to sample analyzed.
2. Analysis conducted using DPR No. A-1-01 Gas Liquid Chromatography/GC-ECD & NPD.
3. The Limit of Quantification (LOQ) for Organophosphates, Organochlorines and Pyrethroids are 0.01 mg/kg.
4. List of pesticides analyzed using DPR No. A-1-01 is found in page 2 of this document
4. Reproduction of this certificate is prohibited without prior written approval of the issuing laboratory.

Recommending Approval :

TROLIA C. NAVARRO, RCh.
CR/PIC No. 0009458
Chemist II

Approved by :

MARY GRACE A. NACIONAL, RCh.
CR/PIC No. 0008115
Chemist III

O.R. No. :6708492
Date : 07/23/20

Pesticide Analytical Laboratory Section
PPSSD, Bureau of Plant Industry
Visayas Avenue, Diliman, Quezon City
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Republic of the Philippines
Department of Agriculture
Bureau of Plant Industry
PLANT PRODUCT SAFETY SERVICES DIVISION
SATELLITE PESTICIDE ANALYTICAL LABORATORY – DAVAO

List of pesticides analyzed using DPR No. A-1-01:

Organophosphates :	Mevinphos
	Dimethoate
	Diazinon
	Isazophos
	Malathion
	Phenthoate
	Fenitrothion
	Profenofos
	Triazophos
Pyrethroids :	Lambdacyhalothrin
	Deltamethrin
Organochlorines :	Lindane
	Aldrin
	Heptachlor
	Alpha-Endosulfan
	Beta-Endosulfan
	Endosulfan sulfate
	4,4-DDE

MARY GRACE A. NACIONAL, RCh.
CR/PIC No. 0008115
Chemist III

Pesticide Analytical Laboratory Section
PPSSD, Bureau of Plant Industry
Visayas Avenue, Diliman, Quezon City
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Claudio Innocenti

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CJ Uniworld Corporation
Manufacturer & Exporter: World Class Banana Chips
Piatos St. San Isidro, Bunawan, Davao City
Davao del Sur, Philippines 8000

CERTIFICATE OF ANALYSIS

Reference no: CJ20-L874832-003

Date: **November 18, 2020**
Sample Description: **Sweetened Banana Chips Broken**
P.O. #: **CJ20201102 1/1 (11/2)**
Date Analyzed: **November 11, 2020**
Date Reported: **November 18, 2020**

Parameters	Test Method	Unit	Results
Total Plate Count	Compact Dry	cfu/g	490
Yeast and Molds	Compact Dry	cfu/g	<10
Coliform Count	Compact Dry	cfu/g	<10
E.coli	Compact Dry	cfu/g	<3.0
Salmonella (25g)	Compact Dry		Negative

Reference:

Association of Official Analytical Chemists # 010404 - Total Plate Count
Association of Official Analytical Chemists # 100401 - Yeast and Molds
Association of Official Analytical Chemists #110402 - *E. coli* / Coliform Count
Compact Dry – SL Method – *Salmonella*

Analyzed by:

DOREN M. MALALIS
Laboratory Analyst

Reviewed by:

AILYN D. TABANAO
Laboratory Analyst

Noted by:

JACQUELEN D. VERDILLO
QA Head

Plant Site & Mailing Address: Piatos St. Brgy. San Isidro, Bunawan, Davao City, Philippines
Tel. No.: (082) 236-0461 (65) (66)
Email: qam.cjuniworld@gmail.com, cjuniworldcorp@gmail.com, cjucorp@gmail.com

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This certificate certifies:

CJ Uniworld

will be represented by the
Association of Food Industries, Inc. (AFI),
which will act as its U.S. based agent for the purposes of
FDA Facility Registration

Expiring December 31, 2022 *

The above facility was registered or renewed with the FDA and has been assigned or retains the following facility registration number:
13670777880

Bob Bauer, President

*As long as the company remains a member in good standing with the Association of Food Industries.

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FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Jacquelen Verdillo

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

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Ricardo Islas

completed on

05/10/2018

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

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

Gerald Wojtala, Executive Director
International Food Protection Training Institute

ifpti

Certificate # c4d8b94b

Steve Mandernach, Executive Director
Association of Food and Drug Officials

AFDO

Claudio Innocenti

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Firm/Supplier Evaluation Resources

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

Search by Firm Name or FEI Number Help

3007453415

No data found

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

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

Collapse All | Expand All

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

Contact

Questions and comments pertaining to the FDA Data Dashboard and source data may be directed by email to: **FDADataDashboard@fda.hhs.gov** (mailto:FDADataDashboard@fda.hhs.gov)

Dashboard Home (../index.htm)

Compliance Dashboards (../cd/index.htm)

Inspections (../cd/inspections.htm)

Compliance Actions (../cd/complianceactions.htm)

Recalls (../cd/recalls.htm)

Imports Summary (../cd/impsummary.htm)

Import Refusals

FSMA Data Search (index.htm)

Firm/Supplier Evaluation Resources (fser.htm)

Approved VQIP Importers (vqip.htm)

TPP Participants (tpp.htm)

Resources

How to Use the Dashboard (../howto.htm)

Glossary (../glossary.htm)

API (../api/index.htm)

Notifications (../notifications.htm

Contact Us (../contact.htm)

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(../cd/imprefusals.htm)

Imports
Entry
(../cd/impentry.htm)

Language Assistance Available: Español
(https://www.fda.gov/about-fda/about-website/language-assistance-services#spanish) | 繁體中文
(https://www.fda.gov/about-fda/about-website/language-assistance-services#chinese) | Tiếng Việt
(https://www.fda.gov/about-fda/about-website/language-assistance-services#vietnamese) | 한국어
(https://www.fda.gov/about-fda/about-website/language-assistance-services#korean) | Tagalog
(https://www.fda.gov/about-fda/about-website/language-assistance-services#tagalog) | Русский
(https://www.fda.gov/about-fda/about-website/language-assistance-services#russian) | العربية
(https://www.fda.gov/about-fda/about-website/language-assistance-services#arabic) | Kreyòl Ayisyen
(https://www.fda.gov/about-fda/about-website/language-assistance-services#creole) | Français
(https://www.fda.gov/about-fda/about-website/language-assistance-services#french) | Polski
(https://www.fda.gov/about-fda/about-website/language-assistance-services#polish) | Português
(https://www.fda.gov/about-fda/about-website/language-assistance-services#portuguese) | Italiano
(https://www.fda.gov/about-fda/about-website/language-assistance-services#italian) | Deutsch
(https://www.fda.gov/about-fda/about-website/language-assistance-services#german) | 日本語
(https://www.fda.gov/about-fda/about-website/language-assistance-services#japanese) | فارسی
(https://www.fda.gov/about-fda/about-website/language-assistance-services#farsi) | English
(https://www.fda.gov/about-fda/about-website/language-assistance-services#english)

Accessibility
(https://www.fda.gov/about-fda/about-website/internet-accessibility)

Careers
(https://www.fda.gov/about-fda/jobs-and-training-fda)

FDA Basics
(https://www.fda.gov/about-fda/transparency/fda-basics)

FOIA
(https://www.fda.gov/regulatory-information/freedom-information)

No FEAR Act
(https://www.fda.gov/about-fda/jobs-and-training-fda/no-fear-act)

Nondiscrimination
(https://www.fda.gov/about-fda/about-website/fda-nondiscrimination-notice)

Website Policies
(https://www.fda.gov/about-fda/about-website/website-policies)

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Search Results

FEI Number	Firm Name	Physical Address	Mailing Address	Note
3007453415	CJ Uniworld	Piatos St., Brgy. San Isidro, Bunawan, Davao del Sur, Davao, 8000, PH	Piatos St., Brgy. San Isidro, Bunawan, Davao del Sur, Davao, 8000, PH	This name and address is being returned because the name or address of the firm entered has been updated. See the FAQ for additional information.

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