



UNITED SAFETY AGENTS  
**F S V P**  
COMPLIANCE PLAN

AVA JANE'S KITCHEN LLC

*Name of FSVP Importer*

FRITURAS TEHUACÁN, S.A. DE C.V.

*Name of Foreign Supplier*

CARAMELIZED CACAO | NOT READY-TO-EAT

*Name of Product*

JULY 11, 2018 / MAY 08, 2021

*Date of Initial Verification / Reverification*

MARCH 03, 2024 | OR THREE YEARS FROM MARCH 12, 2021, IF NO CHANGE

*Date of FSVP Plan Expiration*

COMPLETE & APPROVED | PER-BATCH ACTIONS RECOMMENDED

*Status of Review*

NUMBER TWO

*Version*



– Confidential –



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## OVERVIEW of FSVP PLAN

Title 21 of the Code of Federal Regulations requires that “. . . for each food you import; you must develop, maintain, and follow an FSVP that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act. . .” for each product (and each foreign supplier of each product) that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client’s behalf. USA has leveraged our 95 years of combined food-safety and FDA-regulatory experience to analyze, verify, build and maintain this FSVP plan that our client will now use to keep in compliance with the FDA’s FSVP regulations.

## INSTRUCTIONS

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this FSVP plan be kept on file for a minimum of two years after their use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by the FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Offsite storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided onsite within 24 hours of request for official review. Electronic records are considered to be onsite if they are accessible from an onsite location. Records obtained by the FDA in accordance with this subpart are subject to the disclosure requirements under part 20 of this chapter. **Please contact United Safety Agents immediately to report a change in a foreign supplier’s process or status**, in the case of an FDA inspection, or with any questions that you may have via email at [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com), via fax at +1 888 557 2649, or via phone at +1 888 551 7403.

## TERMS & DEFINITIONS

**FSVP Importer (Importer).** The importer is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

**Foreign Supplier (Supplier).** The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

**Qualified Individual (QI).** Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

**Verified & Approved.** Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the product(s) listed in this FSVP plan is/are safe to consume or ready for human consumption.

## RULES of USE

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

## FOREIGN SUPPLIER VERIFICATION PROCEDURES

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



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



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



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



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

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## FOREIGN SUPPLIER VERIFICATION PROCEDURES

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



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



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



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



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



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



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

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## FOREIGN SUPPLIER VERIFICATION PROCEDURES

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

### FREQUENCY of VERIFICATION PROCEDURES

All above noted foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on pg. 11, Ongoing Document Requirements found on pg. 12, Additional Recommendations found on pg. 21, and Verification Timeline found on pg. 23 for information about the frequency of verification procedures.

### USE of APPROVED SUPPLIERS ONLY

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

### CORRECTIVE ACTIONS

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

### IDENTIFICATION of FSVP IMPORTER

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

Supplier: Frituras Tehuacán, S.A. de C.V.

Product: Caramelized Cacao | Not Ready-to-Eat

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

Review Start: April 01, 2021 Review End: May 08, 2021

## UNITED STATES CODE of FEDERAL REGULATIONS

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

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

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

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 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 Manufacturing Practice Regulation?
- ☐ **§1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- ☐ **§1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- ☐ **§1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

**NOTES & COMMENTS**

FSVP 21 CFR §1.500–§1.514

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

Frituras Tehuacan, S.A. De C.V. has not been responsive to our requests for information and documents. Upon review, Frituras Tehuacan, S.A. De C.V.'s processes, procedures, and certifications provide the minimum adequate assurance that appropriate controls have been put in place for all FDA-identified hazards.



Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

## DESIGNATION of ROLES & SUMMARY of REVIEW

### FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Ava Jane's Kitchen, LLC FDA FEI: 13836148690

Physical Address: 1809 W Frankford Road, No. 160 DUNS No.: 08-031-2669

City: Carrollton State: Texas, 75007-4645 Country: United States

Mailing Address: P.O. Box 297

City: Bend State: Oregon, 97709 Country: United States

Phone Number: +1-206-331-4524 Email Address: michele@avajaneskitchen.com

Name of Representative(s): Michele Sayko Title: Commercial Rep.

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

Company Name: Frituras Tehuacán, S.A. de C.V. FDA FFR: 169626922470

Manufacturing Address: Av. de las Cacatáceas No. 204, Col. Santa Clara, CP 75820 FDA FEI: 3014449508

City: Santiago Miahuatlán Province/Territory: Puebla Country: México

Office Address: Av. de las Cacatáceas No. 204, Col. Santa Clara, CP 75820

City: Santiago Miahuatlán Province/Territory: Puebla Country: México

Phone Number: +5 238 382 8126 Email Address: mariana.lezama@friturastehuacan.com

Name of Representative(s): Ms. Mariana Lezama Title: QC / QA

### QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: May 08, 2021

Agent/QI Name: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual. Date: May 08, 2021

### SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Caramelized Cacao ONLY. Not Ready-to-Eat. Bulk.	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	Verified & Approved.  Close Monitoring Required. See Addendum.
NOTE Supplier listed products other than Cacao on questionnaire. Only Cacao has undergone verification. No other products are approved for import.	<input checked="" type="checkbox"/> FSVP Importer	<input checked="" type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure 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)

**REGISTER of SUBSTANTIATING DOCUMENTS**



**HAZARD ANALYSIS**

Requested  Required  Received  Reviewed

NOTES Frituras Tehuacán, S.A. de C.V.'s HACCP Plan received.

Dated: November 24, 2020.

Version: No. 03.

Note: Supplier's HACCP Plan was eventually provided in Spanish after supplier was unresponsive to the majority of our initial requests. HACCP was translated into English, but the translation was not confirmed by supplier, again due to unresponsiveness. We respectfully request that an unabridged, English-language copy of the supplier's HACCP/HARPC Plan be provided for evaluation.



**ON-SITE AUDIT**

Requested  Required  Received  Reviewed

NOTES Frituras Tehuacán, S.A. de C.V.'s FSSC 22000 Version 5 Audit Report received.

Dated: November 13, 2020.

Re-audit Due Date: November 26, 2021.

Audit Grade: Verification.

Number of Minor Non-conformities: 4.

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



**SAMPLING OR TESTING RESULTS**

Requested  Required  Received  Reviewed

NOTES Certificate of Analysis on Salmonella in Cacao received from supplier.

Dated: July 13, 2020.

Tested for: Salmonella.

Certificate of Analysis on Drinking Water received from supplier.

Dated: July 17, 2019.

Tested for: Heavy Metals.

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: April 06, 2021.

Completed by: Mariana Lezama

Note: Supplier's responses do not appear to align with the questions.

Frituras Tehuacán, S.A. de C.V.'s Recall Plan received.

Frituras Tehuacán, S.A. de C.V.'s "Bars Operating Procedure" received.



**PRODUCT LABELING**

Requested  Required  Received  Reviewed

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

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Nutrition Labeling and Education Act (NLEA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

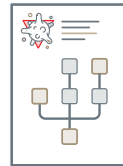
**VERIFICATION FREQUENCY for UPDATED DOCUMENTS**

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, the following food safety documents will be required accord to their individually-marked time interval.



**FACILITY FOOD SAFETY PLAN**

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



**RECALL PLAN**

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



**HACCP PLAN / HARPC PLAN**

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



**PRODUCT LABEL**

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



**ON-SITE AUDIT RESULTS**

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



**QUALIFICATIONS**

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



**LABORATORY TESTING RESULTS**

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



**IMPLEMENTATION RECORDS**

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



**FDA REGISTRATION**

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



**FSVP QUESTIONNAIRE**

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



**FACILITY LICENSE**

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



**NOTES**

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

[unitedsafetyagents.com/documents](http://unitedsafetyagents.com/documents)



Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 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: Frituras Tehuacán, S.A. de C.V. FEI: 3014449508 Date: May 08, 2021

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

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**REVISION LOG for FSVP PLAN**

Version No.	Date of Change	Description of Revision
No. 01	July 11, 2019	Product and supplier underwent initial FSVP verification.
No. 02	May 08, 2021	Foreign Supplier and product underwent verification. Additional and/or updated food safety documents were requested, received, and added to FSVP. FSVP content and format was updated to reflect recent FDA Guidance document(s) and/or regulatory statues that became applicable since initial verification, or previous reverification.

**ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>C. perfringens</i> <input type="checkbox"/> <i>Brucella spp.</i> <input type="checkbox"/> <i>Campylobacter spp.</i> <input type="checkbox"/> <i>Pathogenic E. coli</i> <input checked="" type="checkbox"/> <i>Salmonella spp.</i> <input type="checkbox"/> <i>S. aureus</i> <input type="checkbox"/> <i>L. monocytogenes</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Shigella spp.</i> <input type="checkbox"/> <i>Other</i>	1	3	<p>Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p>———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Supplier utilizes Roasting/Sterilization (thermal kill step) to control hazards posed by biological agents. Details: All raw product undergoes roasting and is exposed to a source of heat until its temperature reaches 110° C for 10 min. Roasting/Heat application is a valid kill step for Salmonella spp.</p> <p>02. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been effectively controlled. Details: Supplier submits finished product to laboratory for analysis. Certificate of Analysis on Salmonella in Cacao received. Dated: July 13, 2020. Tested for: Salmonella.</p> <p>03. All staff undergoes formal food hygiene training.</p> <p>04. All staff issued protective clothing.</p> <p>05. All production operatives are required to cover head/facial hair within the processing/manufacturing area.</p> <p>06. Adequate toilet and hand washing facilities provided.</p> <p>07. Product is positively released.</p> <p>———— NOTE ————</p> <p>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).</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards.</p> <p>USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified biological hazards.</p> <p>----- HAZARD PROFILE -----                      ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Chocolate Industrial Products.                      Category No.: 01.                      Subcategory: Chocolate/Cocoa Products For Baking.                      Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.505, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.505, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

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

**ANALYSIS & DETERMINATION of CHEMICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Drug residues</b> <input checked="" type="checkbox"/> <b>Heavy metals</b> <input type="checkbox"/> <b>Industrial chemicals</b> <input type="checkbox"/> <b>Pesticides</b> <input checked="" type="checkbox"/> <b>Mycotoxins/Toxins</b> <input type="checkbox"/> <b>Radiological</b> <input checked="" type="checkbox"/> <b>Unapproved colors &amp; additives</b> <input type="checkbox"/> <b>Chemical hazards due to mis-formulation</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production.</p> <p>02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release. Details: High residual Pesticide levels such as should be tested for by the Dextrose raw material supplier. The raw material supplier should be supplying a Certificate of Analysis (C.O.A). Covering Pesticide testing residual levels, and demonstrating they are using accredited lab facility that covers the testing requirements.</p> <p>Testing is conducted for all identified chemical hazards (namely, pesticide residues and natural toxins). Validation is performed annually.</p> <p>02. Supplier validates that control is effective.</p> <p>03. All product is positively released.</p> <p>04. Supplier certifies that their product meets cocoa bean pesticide tolerances.</p> <p>_____NOTE_____</p> <p>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).</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier may have implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards.</p> <p>Supplier has certified that they control Mycotoxins/Toxins and that their Cocoa product is free from Natural Toxins.</p> <p>USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified chemical hazards.</p> <p>----- HAZARD PROFILE -----                      ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Chocolate Industrial Products.                      Category No.: 01.                      Subcategory: Chocolate/Cocoa Products For Baking.                      Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

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

**Source**

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

**ANALYSIS & DETERMINATION of ALLERGENIC HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<p><input checked="" type="checkbox"/> <b>Undeclared allergens - Incorrect label</b></p> <p><input checked="" type="checkbox"/> <b>Undeclared allergens - Cross-contact</b></p> <p><b>ALLERGENS</b></p> <p><input type="checkbox"/> <b>Milk</b></p> <p><input type="checkbox"/> <b>Eggs</b></p> <p><input type="checkbox"/> <b>Fish</b></p> <p><input type="checkbox"/> <b>Shellfish (Crustacean)</b></p> <p><input type="checkbox"/> <b>Tree nuts</b></p> <p><input checked="" type="checkbox"/> <b>Peanuts</b></p> <p><input checked="" type="checkbox"/> <b>Wheat</b></p> <p><input type="checkbox"/> <b>Soybeans</b></p> <p><input type="checkbox"/> <b>Sesame*</b></p>	3	3	<p>Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier certifies that:</p> <p>A) there are several allergens handled on site.                      B) a documented allergen control program is in use.                      C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination.                      D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.</p> <p>Finished product samples should be submitted on a Quarterly basis to an accredited Lab facility and tested for Peanut, Tree Nut &amp; Gluten detection levels, until the process can be clearly validated as safe.</p> <p>_____NOTE_____</p> <p>Cocoa is not a nut, but is the fruit of the cacao tree.</p> <p>----- Labeling Requirements -----</p> <p>- Food Allergen Labeling and Consumer Protection Act -</p> <p>-----</p> <ul style="list-style-type: none"> <li>- Nutritional information (not appliance to bulk).</li> <li>- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).</li> <li>- Quantity of contents (21 CFR 101.7).</li> <li>- Statement of identity (21 CFR 101.3).</li> <li>- Presence of artificial flavoring, artificial coloring, or chemical preservative ( 21 CFR 101.22).</li> <li>- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).</li> <li>- Presence of major food allergens (21 U.S.C. 343(w)).</li> <li>- Percent juice ( 21 CFR 101.30), when applicable.</li> </ul>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration.</p> <p>Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&amp;C Act), the Nutrition Labeling and Education Act (NLEA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.</p> <hr/> <p>----- HAZARD PROFILE -----</p> <p>----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Chocolate Industrial Products.                      Category No.: 01.                      Subcategory: Chocolate/Cocoa Products For Baking.                      Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

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

\*Per Food Allergy Safety, Treatment, Education and Research Act, food packages will need to reflect allergen labeling for sesame beginning on January 1, 2023.

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Recontamination with environmental pathogens.</b> <input checked="" type="checkbox"/> <b>Bacterial pathogen survival of a lethal treatment.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to lack of time / temperature control.</b> <input type="checkbox"/> <b>Recontamination due to lack of container integrity.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to poor formulation control.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to reduced oxygen packaging.</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Hazard posed by recontamination with environmental pathogens is controlled through Current Good Manufacturing Practices</p> <p>02. Supplier has implemented a cleaning program and environmental monitoring for microbiological and biological hazards.</p> <p>03. Supplier validates that control is effective on a weekly basis.</p> <p>04. All product is positively released and hermetically sealed within plastic.</p> <p style="text-align: center;">———— NOTE ————</p> <p>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).</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards.</p> <p>USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified environmental hazards.</p> <hr/> <p style="text-align: center;">----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Chocolate Industrial Products.            Category No.: 01.            Subcategory: Chocolate/Cocoa Products For Baking.            Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

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

**Source**

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

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**ANALYSIS & DETERMINATION of PHYSICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> <b>Metal</b> <input type="checkbox"/> <b>Glass</b> <input type="checkbox"/> <b>Extraneous Matter</b> <input type="checkbox"/> <b>Plastics</b> <input type="checkbox"/> <b>Stones</b> <input type="checkbox"/> <b>Wood</b> <input type="checkbox"/> <b>Natural Component of Food</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures.</p> <p>———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Supplier certifies that an operational and calibrated metal detector is in use.            Note: No substantiation provided.</p> <p>02. Glass and Breakable Plastic Program in use.</p> <p>03. Supplier sieves incoming ingredients and finished products.            Note: No substantiation provided.</p> <p>04. All product flows through a 3.0 mm screen-strainer and a 200 micron polishing-filter.            Note: No substantiation provided.</p> <p>05. All product flows through magnets (up of 7 bars).            Note: No substantiation provided.</p> <p>———— NOTE ————</p> <p>Evidence needs to be provided how the risk of potential foreign bodies is being controlled. Completed Supplier Assessment Questionnaire: (03/20/18) States Metal Detection is used as a control but does not confirm detection levels? With a Glass &amp; Hard Plastics inspection of the facility conducted. But No sieving of raw materials or finished product is being carried out?</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards.</p> <hr/> <p>----- HAZARD PROFILE -----            ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Chocolate Industrial Products.            Category No.: 01.            Subcategory: Chocolate/Cocoa Products For Baking.            Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

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

**Source**

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

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

## ASSESSMENT of FOREIGN SUPPLIER

### 1.0 SUPPLIER INFORMATION

1.1. Supplier name: Frituras Tehuacán, S.A. de C.V.

1.2. Supplier address: Av. de las Cacatáceas No. 204, Col. Santa Clara, CP 75820, Santiago Miahuatlán, Puebla, México.

1.3. Products manufactured/supplied: Caramelized Cacao

1.4. Is the supplier certified to a food safety standard and audited regularly?  Yes  No  N/A

*GFSI Standard:* FSSC 22000 Version 5

1.5. Is the standard GFSI benchmarked/recognized?  Yes  No  Other (see Addendum)

1.6. Has the supplier provided specifications?  Yes  No

1.7. Has the supplier completed a Supplier Assessment and an Allergen Questionnaire?  Yes  No

1.8. Have the supplier's specifications and/or completed questionnaires been evaluated by USA's PCQI(s)?

Yes  No

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

### 2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs?  Yes  No

2.2. Does the supplier have SOP in place for each procedure in the production & release of product?  Yes  No  N/A

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

### 3.0 SUPPLIER PERFORMANCE HISTORY

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

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

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

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

Yes  No  N/A

*Description:* No. Import Alert & Warning Letter search-results.

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

3.4. Has the supplier supplied a product that needed to be recalled for a food safety reason?  Yes  No  N/A

*Description:* No, as of this FSVP Plan's Review End date, USA has no knowledge

of any recall undertaken by supplier.

*Continued onto next page.*

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

## ASSESSMENT of FOREIGN SUPPLIER

### 3.0 SUPPLIER PERFORMANCE HISTORY *(Continued)*

3.5. Has the supplier supplied out of specification product excluding quality issues?  Yes  No  N/A

3.6. Has importer conducted microbiological testing for all lots imported from the supplier?  Yes  No  N/A

3.7. Has any lot tested positive for chemical, physical or biological hazards?  Yes  No  N/A

Description of the incident and the corrective actions taken by the supplier: No, as of this FSVP Plan's Review End date, USA has no knowledge of any lot/batch testing positive for any FDA-identified hazard(s).

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

Yes  No

Description: Supplier has been unresponsive to the majority of our requests.

### 4.0 SUPPLIER APPROVAL

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

Yes  No

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

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

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

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

Comments: Supplier has been verified and their products have been approved for importation.

#### Additional Recommendations:

USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified biological, chemical and environmental hazards.

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

## REVIEW of GENERAL FOOD SAFETY PROGRAM

### Claims Made Against Product

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

### Overview of Foreign Supplier's Commercial Operation

Production and packaging of fried peanuts, caramelized cacao and peanuts, bars of peanut, amaranth and cereals. Packaging of Japanese peanut.

### Testing Program & Accreditation

Unknown. No substantiating information provided by Frituras Tehuacan, S.A. De C.V.

### Supplier & Product Allergen Information

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

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Nutrition Labeling and Education Act (NLEA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

### Packaging Type & Shipping / Handling Requirements

Cocoa beans are traditionally shipped in jute bags. A single bag generally weighs 60-65 kg. In recent years, however, the shipment of cocoa beans in bulk has become more important, due to the lower handling costs. Loose cocoa beans are loaded either in shipping containers or directly into the hold of the ship. The latter case is known as the 'megabulk' method, which is often adopted by larger cocoa processors. Shipment in bags is still common, however, especially within the fine flavor cocoa segment. Cocoa product is packed plastic bags and then in 25-kgs cartons. The carton is labeled with company name, product name, country of origin, production code and net weight.

Supplier certifies that packaging is accredited for food use. Ambient shipping and handling requirements. Keep cocoa butter in cool, dry storage (preferably below 20°C and 60% relative humidity) and free from foreign odors. Avoid direct sunlight and not stacking more than 20 layers of cartons height.

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**REVIEW of GENERAL FOOD SAFETY PROGRAM**

**Supplier GFSI Status & Historical Performance**

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

**Close Supplier Monitoring**

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

**General Comments & Verification Timeline**

Frituras Tehuacan, S.A. De C.V. has not been responsive to our requests for information and documents. Upon review, Frituras Tehuacan, S.A. De C.V.'s processes, procedures, and certifications provide the minimum adequate assurance that appropriate controls have been put in place for all FDA-identified hazards.

Products supplied by this supplier have been approved for import, under close monitoring procedures by FSVP Importer.

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

---

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, chemical, and environmental hazards (preferably by an ISO 17025-accredited laboratory).

USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified , chemical, and environmental hazards

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 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.

#### CPG Sec. 560.350 Coffee and Cocoa Bean Sweeps

POLICY: Cocoa or coffee bean sweeps that have been accumulated during unloading, transporting, and/or storage while at a port facility are considered by FDA to be adulterated. However, because of the traditional manner in which these sweeps have been handled, the fact the beans will undergo further processing, and the nature of the adulteration. FDA in its discretion, will permit the sweeps to be exported as provided for by Section 801 of the Act, provided they meet all of the following criteria:

- All such sweeps shall be placed in bags suitable for food storage and clearly marked with the identity of the importing vessel and with tags indicating that they are for export only.
- The sweeps shall be stored in a sanitary food storage warehouse.
- The sweeps shall only contain extraneous matter commonly associated with sweeps; i.e., wood, string, stones, sticks, straw, etc.
- The appropriate FDA office shall be notified prior to exportation.

Sweeps that contain contaminants such as chemicals, mold, or animal and insect filth or otherwise do not conform to the above criteria will be considered for seizure action.

Issued: February 26, 1979  
Reissued: October 01, 1980

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**A D D E N D U M**

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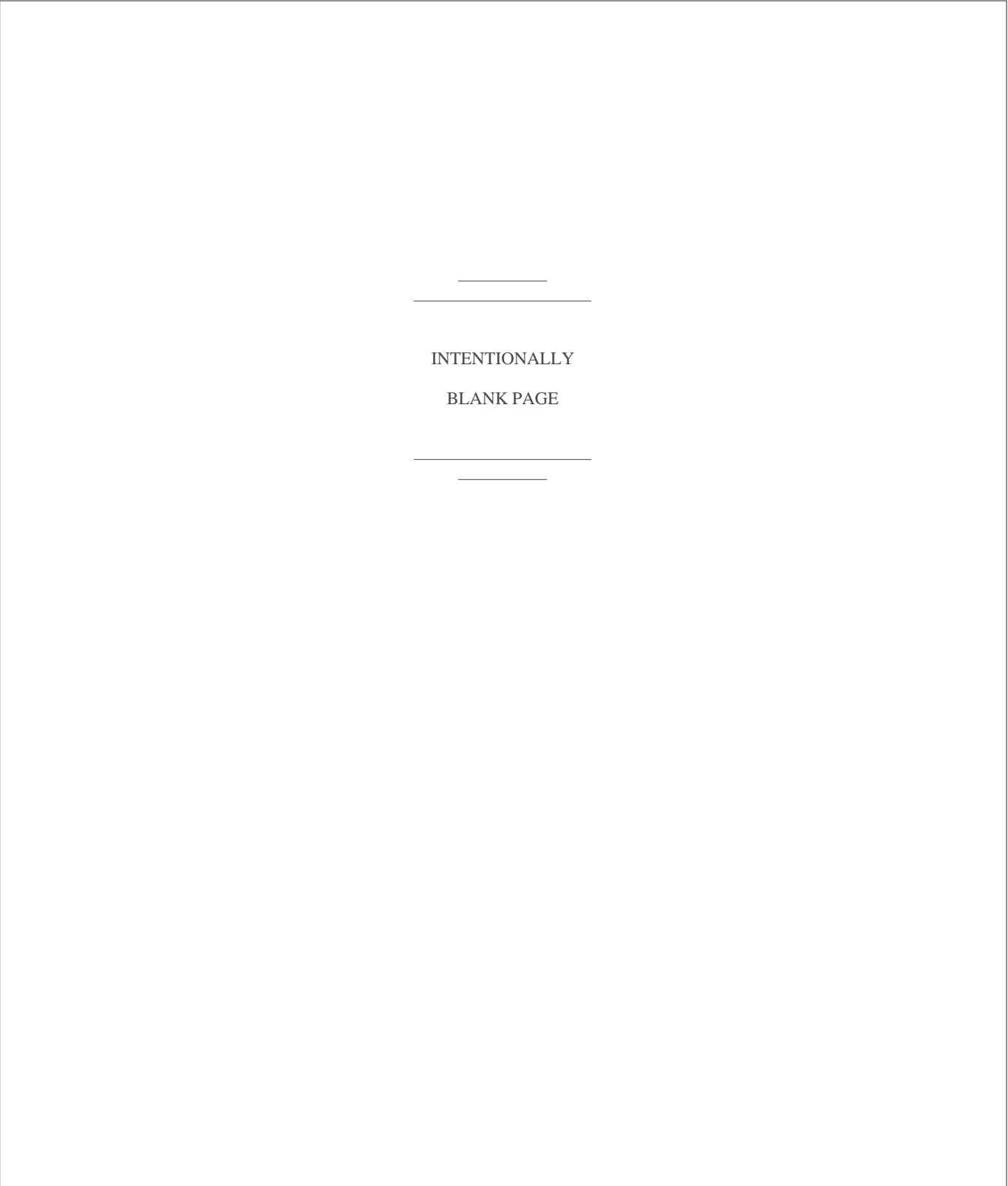
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Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

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Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT**

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

**CERTIFICATE OF TRAINING**

is awarded to

**Claudio Innocenti**

in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**FSPCA Preventive Controls for Animal Food**  
delivered by Lead Instructor

**Charles Nolan**  
completed on  
07/09/2020

 Robert Brackett, VP and Director Institute for Food Safety and Health	 Gerald Wojtala, Executive Director International Food Protection Training Institute	 Susan M. Hays, Executive Director Association of American Feed Control Officials
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 ILINIS INSTITUTE OF TECHNOLOGY	 INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE	 Association of American Feed Control Officials
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Certificate # 223faa17

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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the Food Safety Preventive Controls Alliance course:  
**Foreign Supplier Verification Programs**  
delivered by Lead Instructor

**Bob Bauer**  
completed on  
09/14/2018

 Robert Brackett, VP and Director Institute for Food Safety and Health	 Gerald Wojtala, Executive Director International Food Protection Training Institute	 Joseph Corby, Executive Director Association of Food and Drug Officials
---	---	---

 ILINIS INSTITUTE OF TECHNOLOGY	 INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE	
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Certificate # d2e9c287

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

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FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

# CLAUDIO INNOCENTI

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

### FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

delivered by Lead Instructor  
**Amanda Evans**  
completed on  
07/25/2017

  
Robert Brackett, VP and Director  
Institute for Food Safety and Health  
  
INSTITUTE FOR  
FOOD SAFETY  
AND HEALTH  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
INTERNATIONAL  
FOOD PROTECTION  
TRAINING INSTITUTE

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials  


Certificate # 2d697331

  
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the Food Safety Preventive Controls Alliance course:

### Foreign Supplier Verification Programs

delivered by Lead Instructor  
**Bob Bauer**  
completed on  
09/14/2017

  
Robert Brackett, VP and Director  
Institute for Food Safety and Health  
  
INSTITUTE FOR  
FOOD SAFETY  
AND HEALTH  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
INTERNATIONAL  
FOOD PROTECTION  
TRAINING INSTITUTE

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials  


Certificate # d2e9c287

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05/31/2018

  
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Institute for Food Safety and Health  
  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
Certificate # d2e9c287

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials  



## Certificate of Training

is awarded to

# Claudio Innocent

in recognition for having successfully completed  
the Produce Safety Alliance course:  
**PSA Grower Training Course**  
Delivered by PSA Lead Trainers and/or PSA Trainers  
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,  
Lindsey Pashow**

  
ASSOCIATION OF FOOD  
& DRUG OFFICIALS  
SINCE 1898

  
Joseph Corby  
Executive Director, AFDO

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

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

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

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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  
  
INSTITUTE FOR  
FOOD SAFETY  
AND HEALTH  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtals, Executive Director  
International Food Protection Training Institute  
  
INTERNATIONAL  
FOOD PROTECTION  
TRAINING INSTITUTE

  
Steve Mandernach, Executive Director  
Association of Food and Drug Officials  


Certificate # ed6f0b58

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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delivered by Lead Instructor  
tina coil  
completed on  
06/13/2017


  
Robert Brackett, VP and Director  
Institute for Food Safety and Health  
  
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AND HEALTH  
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International Food Protection Training Institute  
  
INTERNATIONAL  
FOOD PROTECTION  
TRAINING INSTITUTE

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials  


Certificate # 917b0241

**CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT**



This is to certify that

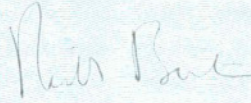

**William Barber**

Has been awarded the



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

**PASS**



*Date of Award*  
**10 November 2016**



**Richard Burton**  
Head of Qualifications



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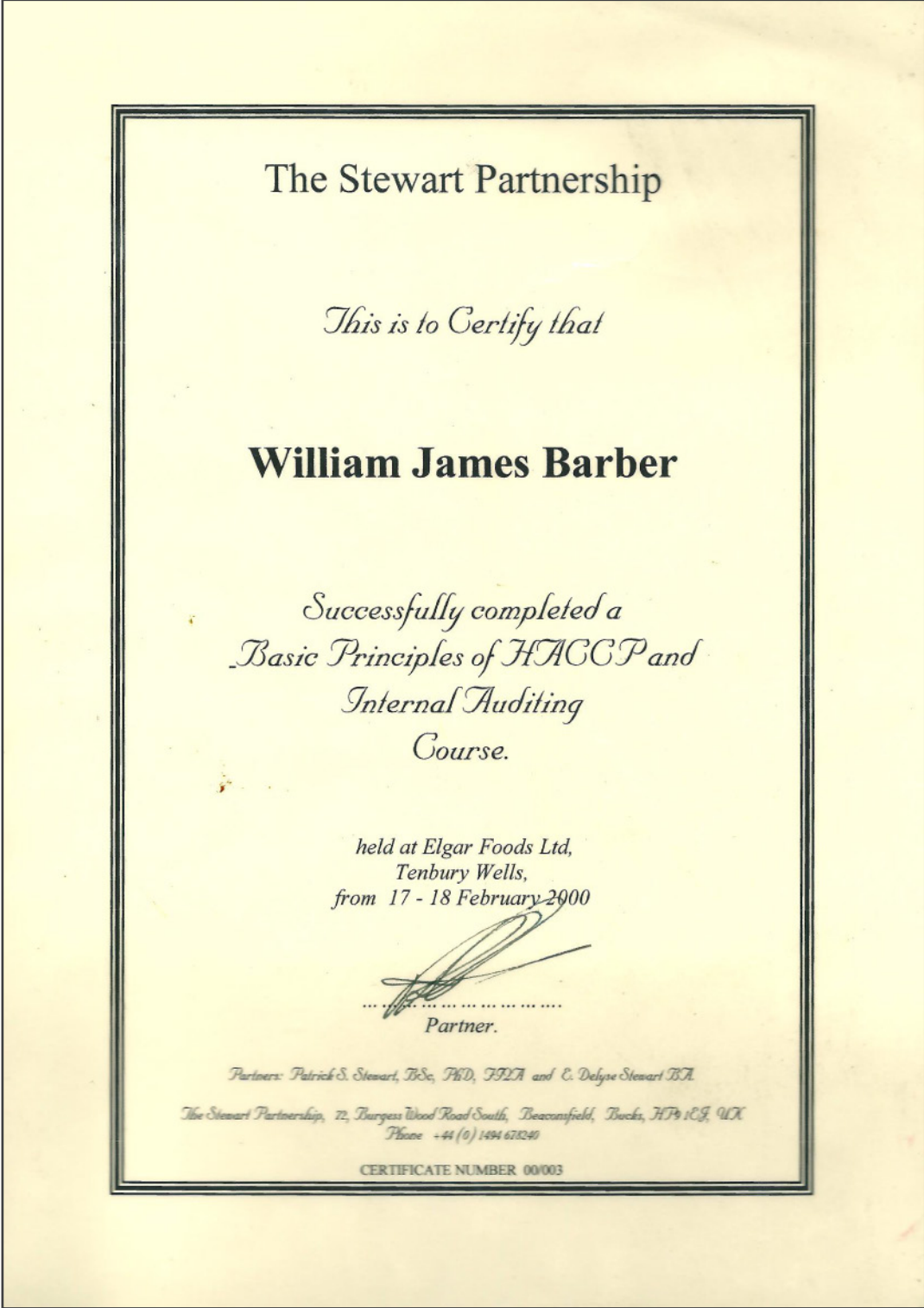


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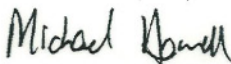
**NATIONAL VOCATIONAL QUALIFICATION**


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


**IS AWARDED TO**  
**WILLIAM BARBER**


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


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

  
M Howell  
Chairman  
The City and Guilds of London Institute

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

  
Qualifications and Curriculum Authority





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

Supplier: Frituras Tehuacán, S.A. de C.V. Product: Caramelized Cacao | Not Ready-to-Eat

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 01, 2021 Review End: May 08, 2021

**CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT**



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

**IS AWARDED TO  
WILLIAM BARBER**

**WHO ATTENDED PERSHORE GROUP OF COLLEGES**

AND WAS SUCCESSFUL IN THE  
FOLLOWING TEN UNITS

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

**CONTINUED**

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

M Howell  
Chairman  
The City and Guilds of London Institute

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

801



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



**SUBSTANTIATING DOCUMENTS**



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

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



HACCP PLAN		
REVIEW: 03	DATE: 11/24/20	CODE: OT-SG-10

## INDEX of HACCP Plan

### Company Information

#### Pre requirements

#### **Previous steps:**

Step 1 Formation of the Food Safety Team

Step 2 and 3 Description of Raw Materials, Ingredients and Materials in Contact with

Description of Raw Material

Description of Finished Product

\* Garapiñados

\* Fried

\* Bars

\* Japanese Peanut Packaging

Step 4 Identification of Plant Processes

\* Garapiñados

\* Fried

\* Bars

\* Japanese Peanut Packaging

Step 5 Construct the Flow Diagrams

\* Garapiñados

\* Fried

\* Bars

\* Japanese Peanut Packaging

#### **HACCP principles**

##### Methodology

1. Hazards Identification

\* Raw Material Hazard Analysis

\* Garapiñados

\* Fried

\* Bars

\* Japanese Peanut Packaging

2. Determination of Critical Control Points (CCP)

3. Definition of Critical Limits

4. Establishment of a Surveillance Systems for each CCP

5. Establishment of Corrective Measures

HACCP Deviation Report

6. Establishment of Verification Procedures

7. Establishment of a Documentation and Records System

8. Identification of Vulnerabilities

9. Improvements



<b>HACCP PLAN</b>		
REVIEW: 03	DATE: 11/24/20	CODE: OT-SG-10

## Company Information

**Company Address:** Av. Cactaceas # 204, Colonia Sta. Clara, Santiago Miahuatlan, Puebla.  
CP 75820

**Name and Title of the Contact Person:** Jorge Fernando Vázquez García, Director of Operations.

**Contact Telephone Number:** Cell. 045 22 24 00 35 65

**Email:** [jorge.vazquez@friturastehuacan.com](mailto:jorge.vazquez@friturastehuacan.com)

**Borders with:**

- To the Northeast: In 108.57meters (one hundred and eight meters, fifty-seven centimeters), with lot 9 (Nine), of block 6 (Six). In 50.00 meters (fifty meters, zero centimeters) with avenue of the cacti.
- To the Southeast: At 103.70 meters (one hundred three meters, seventy centimeters), with lot 5 (Five), of block 6 (Six). In
- To the Southwest: 50.15 meters (fifty meters, fifteen centimeters), with lot 8 (Eight) of block 6 (Six)

**Story:** It began in the 50's with the transformation, sale and local transformation of field products, mainly fried peanuts and enchilados (artisanal process). In the 60's, the products were diversified, achieving regional leadership and the distribution was expanded in other locations, having as wholesale customers sweet and grocery stores. This initiative marked the growth in the 70's where the company manages to increase the number of clients and therefore the number of its workers. In the 1980s, recognized leadership was achieved among clients and end consumers. In the 90's it meant the expansion of growth, the development of more industrialized production processes, the sales systems were expanded, quality systems were implemented and continuous improvement.

**Production lines:**

Line	Kind	Packing	Presentations
Garapiñados	Bass drum, table cooling, scale	PP bag (primary), corrugated cardboard (secondary)	60 g, 150g, 300 g, 500 g and 1Kg
Fried	Fryer, pans cooling hoppers feeding, condiment bands conveyors and bagger.	PP coil (primary), corrugated cardboard (secondary)	60 g, 150 g, 300 g, 500 g, 800 g and 900 g. Bulk in 40 Kg packages
Bars	Bass drum, emptying trays, laminator, trays and cooling spikes, on overdrivers	PP coil (primary), Cast bag (secondary) and corrugated cardboard (Tertiary)	Packages of 8 pieces, 10 pieces, 20 pieces, 25 pieces and 70 pieces of the different flavors.
Japanese Peanut (packing)	Feed hopper, conveyor belt and bagger.	PP coil (primary), corrugated cardboard (secondary)	60 g, 150 g, 300 g, 500 g, 900 g and 1 Kg. In bulk in 40 Kg packages

**Production capacity**

<i>Presentation</i>	<i>Quantity, Kg</i>
<i>Red garapiñado</i>	54000
<i>Garapiñado vanilla</i>	16550
<i>Garapiñado sesame seeds</i>	16850
<i>Garapiñado Coconut</i>	2896
<i>Cacao Garapiñado</i>	20000
<i>Peanut Bars</i>	170000
<i>Cereal Bars</i>	27700
<i>Amaranth Bars</i>	10755
<i>Salted Spanish Peanut</i>	102300
<i>Spanish peanut enchilado</i>	336110
<i>Salted Blanched Peanut</i>	15112
<i>Whitened Peanut Spicy</i>	21788
<i>Dutch Peanut</i>	71778

**Freight:**

Own and rented capacity / transport

In own transport, we have a capacity of 5 tons In rented  
transport, capacity of 26 tons

**Distribution:**

5% of the charter is for the Mexico Valley Zone. 95%  
of the charter is sent to a distributor.



## HACCP PLAN

REVISION 03  
DATE: 11/24/2020

CODE: OT-SG-10



Prerequisite program	Responsible	Description
Construction and distribution of buildings	JoséGermanMendoza Pastrana	Establish specifications for new buildings with respect to the design, construction and maintenance of existing ones, in a way that is appropriate to the nature of the processing operations to be carried out, the hazards related to food safety associated with said operations, and the potential sources of contamination around the plant.
Distribution of premises and workspace	JoséGermanMendoza Pastrana	Define how the internal distribution must be designed, built and maintained to facilitate good hygiene and manufacturing practices, as well as design the movement patterns of materials, products, people and the distribution of equipment to protect against potential sources of contamination.
Services - air, water, energy	JoséGermanMendoza Pastrana	Establish and design the routes of provision and distribution of services for and around the processing and storage area, periodically monitoring the quality of the services, in a way that minimizes the risks of product contamination.
Waste disposal	Mariana Lezama Lazcano	Have a system that ensures that waste materials are collected, identified, removed and disposed of in a way that prevents product contamination with manufacturing areas.
Equipment suitability, cleaning and maintenance	Israel Guevara Peralta	Establish the specifications for the acquisition of new equipment that are in contact with food, these must be designed and built of materials according to the durable manufacturing process, to facilitate and resist cleaning, sanitation and maintenance. The contact surfaces must not affect or be affected by the product or the cleaning system provided.
Management of purchased materials (Selection and management of suppliers)	Itzel Monserrath Mendez Calderón	Purchase and verify materials that impact product safety from trusted suppliers capable of meeting specified requirements.
Management of purchased materials (Incoming material requirements (raw materials / ingredients / packaging))	Mario Ponce Martinez	Purchase and verify materials that impact product safety from trusted suppliers capable of meeting specified requirements.
Measures for the prevention of cross contamination	Sara Fernanda Rodríguez Cortes	Establish programs to prevent, control and detect contamination, physical, chemical and microbiological, during the process
Cleaning and sanitizing	Sara Fernanda Rodríguez Cortes	Establish and implement cleaning and disinfection programs that ensure that the food processing equipment and environment are maintained in hygienic conditions, monitoring them to achieve their continued effectiveness and adequacy.
Pest control	JoséGermanMendoza Pastrana	Establish and implement procedures for the inspection of incoming materials, Hygiene, Cleaning and monitoring of infrastructure conditions in order to avoid and prevent an environment conducive to pest activity.
Personal hygiene and employee facilities	Gerardo Hebreo González	<p>Personal hygiene facilities must be available to ensure that the level of personal hygiene required by the organization is maintained. Facilities should be located near the points where hygiene requirements apply and should be clearly marked. Establishments must:</p> <ul style="list-style-type: none"> <li>a) Provide an adequate quantity, locations and means of hygienic washing, drying and, where required, sanitizing of hands (including sinks, supply of hot and cold water or of controlled temperature and / or sanitizer).</li> <li>b) Have sinks assigned for washing hands, the taps must not be manually operated, separated from sinks for food use and equipment washing stations.</li> <li>c) Provide an adequate number of toilets of appropriate hygienic design, each with hand washing facilities, drying facilities and, when necessary, sanitation facilities.</li> <li>d) Have hygiene facilities for employees that do not open directly to the areas of production, packaging, storage.</li> <li>e) Have adequate changing rooms for personnel to change.</li> <li>f) Have changing rooms on site that allow food handling personnel to move to the production area in a way that minimizes the risk of work clothes becoming dirty.</li> </ul>
Rework	Rodolfo PérezGranados	Establish the conditions for storage, handling and use of rework, in such a way that safety, quality, traceability and regulatory compliance are maintained.
Product recall procedures	Sara Fernanda Rodríguez Cortes	Establish a system to ensure that products that have not met safety standards can be identified, located and removed from all necessary points in the supply chain.
Storage	Mario Ponce Martinez	Establish and implement the necessary storage requirements for bulk, bagged and frozen materials, packaging materials, packaging and finished products, which must be stored in clean, dry and well ventilated spaces, protected from dust, condensation, fumes, odors and other sources of contamination.
Product information / consumer awareness	TuliaMariana Lezama Lazcano	Provide adequate and sufficient information to customers and consumers so that they can make a good choice and use our products.



HACCP PLAN	
REVISION 03 DATE: 11/24/2020	CODE: OT-SG-10

**Step 1 Formation of the Food Safety Team**

Information at the beginning of a HACCP study					
HACCP study		Scope of the HACCP study			
HACCP study details		Corporation	Telhuacán Fritters		
		Plant	Santiago Mahuatlan		
Revision: 00	Thursday, March 1, 2018	Name of the lines	Bars, Fritos (Spanish peanut, blanched peanut and Dutch peanut) and Garapiñados (caramelised peanut and cocoa caramelised) and canned Japanese peanut		
<b>Description of the scope of the study.</b>					
The HACCP study includes the elaboration of Fritters					
<b>Food Safety Team Statement of Commitments:</b>					
Through this channel, we establish our commitment to participate and allocate the necessary resources for the development, implementation, maintenance and improvement of the Food Safety Management System at the Fritura Tehuacan Plant, seeking the generation of value to the processes, personnel and consumers of our products, which guarantees safe products, through the implementation of FSSC 22000, the HACCP plan and the reinforcement of the prerequisites established in the operating unit; as well as promoting a culture of work in innocuousness.					
HACCP team members					
Name	Position	Role	Training and Experience in BPM's, HACCP, Pre requirements (Years)	Telephone / e-mail	Firms
José German Mendoza Pastrana (Engineer Chemical)	Plant manager	HACCP Leader	Interpretation of the scheme FSSC 22000 international certification V5 / Dangers and Risks in food safety / Minimum 6 months of experience in the subject of Safety	287 119 64 52 / german.pastran@friturastehuacan.com	
Jorge Fernando Vázquez García (Engineer Chemical)	Director of operations	HACCP team member	Interpretation of the scheme FSSC 22000 international certification V5 / Dangers and Risks in food safety / Minimum 6 months of experience in the subject of Safety	222 400 35 65 / jorge.vazquez@friturastehuacan.com	
Sara Fernanda Rodríguez Cortes (Technician in Food)	Quality Manager	HACCP team member	Interpretation of the scheme FSSC 22000 V5 international certification / Dangers and Risks in food safety / Minimum 6 months of experience in the field of Food Safety	238 218 10 54 / Calidadyprocesos@friturastehuacan.com	
Rodolfo Perez Granados (Preparatory)	Floor manager	HACCP team member	Interpretation of the scheme FSSC 22000 V5 international certification / Dangers and Risks in food safety / Minimum 6 months of experience in the field of Food Safety	238 199 14 55 / rodolfo.perez@friturastehuacan.com	
Israel Guevara Peralta (Electro Mechanical technician)	Maintenance manager	HACCP team member	Scheme interpretation FS international certification V5 / Hazards and Risks in food / Minimum 6me experience in the subject of In		
Eduardo Ivan Juarez Rosas (Mechatronics Engineer)	Maintenance assistant	HACCP team member	Scheme interpretation FS international certification V5 / Hazards and Risks in food / Minimum 6me experience in the subject of In		
Itzel Monserrath Méndez Caldero (Degree in business administration)	Purchasing Manager	HACCP team member	Scheme interpretation FS international certification V5 / Hazards and Risks in food / Minimum 6me experience in the subject of In		
Mario Ponce Martínez (Industrial Engineer)	Warehouse Manager	HACCP team member	Scheme interpretation FS international certification V5 / Hazards and Risks in food / Minimum 6 months of experience in the subject of Food Safety	mario.ponce@friturastehuacan.com	
Gerardo Hebreo González (Engineer in Computer Systems)	Head of human resources	HACCP team member	Interpretation of the scheme FSSC 22000 V5 international certification / Dangers and Risks in food safety / Minimum 6 months of experience in the subject of Food Safety	236 103 42 60 / gerardo.hebreo@friturastehuacan.com	
Tulia Mariana Lezama Lazcano (Engineer Industrial)	Head of Research and Development	HACCP team member	Interpretation of the scheme FSSC 22000 V5 international certification / Dangers and Risks in food safety / Minimum 6 months of experience in the subject of Food Safety	238 390 08 16 / mariana.lezama@friturastehuacan.com	
HACCP study creation					
Scheduled review of the HACCP study		HACCP study issue date			
September 2018		March 2018			



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# Item	Product for which it is intended	Raw material	PHYSICO-CHEMICAL CHARACTERISTICS	POSSIBLE DANGER	POSSIBLE CHEMICAL HAZARD	POSSIBLE BIOLOGICAL HAZARD	Composition	Source	Method of production	Packaging methods	Distribution methods	Conditions of storage	Useful life	Preparation and / or management before using	Criteria of acceptance	Legal requirements
1	GARAPIÑADOS	WATER	<b>Colorless</b> Drinking water must be transparent, although sometimes, due to the chlorine, it can appear whitish. <b>Odorless.</b> You cannot include anything in its composition that could generate an odor in it. <b>Tasteless</b> It cannot have flavor. <b>Transparent.</b> Drinking water must not present any turbidity. <b>Free of organic, inorganic or radioactive contaminants.</b> <b>pH: 6.5 - 8.5</b> <b>Density:</b> 1 g./cc at 4 ° C. <b>Freezing point:</b> 0 ° C. <b>Boiling point:</b> 100 ° C. <b>Critical pressure:</b> 217.5 atm.	Objectionable foreign matter: Wood chips, metal splinters, glass splinters, small stones	* Aluminum 0.20   * Arsenic 0.05   * Barium 0.70   * Cadmium 0.05   * Cyanides (as CN) 0.07   * Free residual chlorine 0.2-1.50   * Chlorides (as Cl) 250.00   * Copper 2.00   * Total chromium 0.05   * Total hardness (as CaCO3) 500.00   * Phenols or phenolic compounds 0.01   * Iron 0.30   Fluorides (as F) 1.50   * Manganese 0.15   * Mercury 0.001   * Nitrates (as N) 10.00   * Nitrites (as N) 0.05   * Ammonia (as N) 0.50   * pH (hydrogen potential) in units of pH 6.5-8.5   * Pesticides in micrograms l: Aldrin and dieldrin (separate or combined) 0.03   * Chlordane (total isomers) 0.30   * DDT (total isomers) 1.00   * Gamma-HCH (isomers) 2.00   * Heptachloroepoxide 0.01   * Heptachlor and heptachlor epoxide 0.03   * Methoxychlor 30.00   2,4 - D 50.00   * Lead 0.025   * Sodium 200.00   * Total dissolved solids 100.00   * Sulfates (as SO4) 400.00   * Active substances to demethylene blue (SAAM) 0.50   * Total trihalomethanes 0.20   Zinc 5.00	Total Coliform Organisms and Fecal Coliform Organisms	H2O	Park Deputy Industrial / Pipes	Catchment Quick-mix Flocculation Sedimentation Filtration Control disinfection quality	10,000L pipe	Supplier transportation	Temperature: Ambient no exposed to sun temperatures 35 to 50 ° F (1.67 to 10 ° C)	According to their Temperature of storage	N/A	PRO-AL-Q2 Study of NOM 127 within specification	NOM-127-SSA1-1994, Environmental health, Water for human use and consumption, Limits permissible quality and treatments to which the water must be subjected for its purification.
two	FRIED PEANUT	PATRONA VEGETABLE OIL	Odor: Characteristic of the product, free of strange or rancid odors Flavor: Characteristic of the product, free of strange or rancid flavors Appearance: Transparent yellowish liquid, free of foreign bodies in suspension at 293 ° K (20 ° C) Acidity: 0.05 per each lot Moisture and Volatile Matter% 0.05 in Random Test Index of Peroxide: 2.0 meq / kg for each batch	Objectionable foreign matter: Wood chips, splinters of metal, splinters of glass	Index of peroxides, polar compounds, heavy metals	NONE	Pure sunflower oil	Crop field	Mechanical extraction by compression of the seed	20 lt drum	Transportation of the supplier	Room temperature Relative humidity: Low Pests: Free of	18 months	N/A	PRO-AL-Q2	CODEX STAN 210-1999 STANDARD FOR OILS SPECIFIED VEGETABLES CODEX STAN 193-1995 NMX-F-265-SCI-2005 DOCUMENT BOE-A-1989-2265
3	FRIED PEANUT, DUTCH	CITRIC ACID	<b>Colour:</b> white crystals. Characteristic acid. <b>Taste:</b> Odor: odorless or colorless granules <b>Humidity:</b> < 0.5%	Objectionable foreign matter: Wood chips, metal chips, glass chips	Lead: 0.5 ppmmax Arsenic: 1 ppmmax Mercury: 1 ppmmax Aluminum: 0.2 ppmmax * Sulfate: 150 ppmmax * Oxalate: 100 ppm * Chloride: 50 ppmmax * Tridodecylamine: 0.1 ppmmax	Bacterial endotoxins	2-Hydroxy-1,2,3-Propan Acid - Tricarboxylic Juice Crop Field lemon	The obtaining process has several phases such as the preparation of the substrate, the aerobic fermentation of sucrose by Aspergillus, the separation of citric acid from the substrate by precipitation by adding calcium hydroxide or lime quenched to form calcium citrate. Sulfuric acid is then added to decompose the calcium citrate. The removal of impurities is carried out with activated carbon or resin resins. ion exchange, continues with the crystallization of citric acid, drying or dehydration and product packaging.	25 kg net paper composite bags 3-ply kraft with inner PE bags	Land	Room temperature Pests: free Relative humidity: Low	3 years	NA	PRO-AL-Q2	CODEX STAN192-1995  TECHNICAL FILE ACID CITRIC0221220 17	
4	BARS	SLICED ALMOND 5 / CUTICULA Ivory in the fleshy part	Small: Very mild characteristic Colour Taste: Soft characteristic Shape: Oval Humidity: 8.7%	Objectionable foreign matter: Wood chips, metal splinters, glass splinters, small stones.	Heavy metals (Lead): < 0.5 mg / Kg Aflatoxin: < 10 µg / Kg Pesticides: < 0.1 mg / Kg	Molds: 300 CFU / g Aerobic Mesophylls: < 10,000 CFU / g Total coliforms: < 30 Sliced almond without cuticle CFU / g	almond without cuticle	Farlands pinkish, specifically of the genus Prunus.	Flowering and collecting peeled Reception and Repelled Industrialized room Selection	Cardboard box with inner polyethylene bag.	Land	Room temperature Relative Humidity: Low Pests: free from	6 months	N/A	PRO-AL-Q2	NOM-247-SSA1-2008, Goods and services, Cereals and their products. Cereal flours, semolina or semolinias. Food to cereal base, edible seeds, flours, semolina or semolinias or their mixtures. Bakery products. Provisions and sanitary specifications and nutritional
5	FRIED PEANUT	ANTIOXIDANT	Appearance: Oily liquid Color: Characteristic of oil Odor and taste: Characteristic Density at 25 ° C 0.85- 0.95 g / ml	NONE	NONE	NONE	Soy vegetable oil, antioxidant BHT and BHA	Crop field Oil industry	Mixing of the ingredients Soy vegetable oil, BHT and BHA	5 Liter PET Containers	Land	Room temperature Pests: Humidity Free 6 to 7 months Relative: Low		NA	PRO-AL-Q2	NMX-F-223-1985. FOOD, OIL EDIBLE VEGETABLE. CODEX STAN 19-1981 CODEX STAN 193-1995
6	BARS	BLUEBERRY	Small: sweet dark red Characteristic acid Colour: Objectionable foreign matter: Wood chips, glass splinters, small stones.	Objectionable foreign matter: Wood chips, glass splinters, small stones.	Heavy metals (Lead): < 0.2 mg / Kg Aflatoxin: < 10 µg / Kg Pesticides: < 0.1 mg / Kg	Molds and yeasts: 100 CFU / g max E. Coli: 5000cfu / g max Salmonella: Absent in 25 g	In its chemical composition, the presence of vitamin C (even more than 500mg), fiber, minerals (potassium, phosphorus, magnesium, iron and calcium), tannins, acids the Ericaceae family, organic (oxalic and malic), natural pigments (carotenoids and anthocyanins) and	Harvesting berry crop fields and	Selection	Carton with inner PE bag	Land	Room temperature Pests: free Relative humidity: Low	12 months	N/A	PRO-AL-Q2	NOM-EM-034-RITO-2000  <a href="https://www.co-nutritional.com/ingles/lonal.com/all/medios / BLUEBERRY">https://www.co-nutritional.com/ingles/lonal.com/all/medios / BLUEBERRY</a>

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

CONFIDENTIAL TREATMENT REQUESTED

*Claudio Innocenti*

7	BARS	Puffed rice	Color: Light beige Typical Oval shaped uniform Humidity: 2.46% Density: 0.22 g / ml	Taste: Smell: Typical	<b>Objectionable foreign matter:</b> Insect fragments, rodent hair, excreta, wood chips, metal chips	<b>Aflatoxins</b>	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds: 300 CFU / g * Absent in 25 g	Fiber: 2.8 g Fat: 0.40 g Proteins: 6.40 g	Farmlands grasses, genus Oryza, Oryza species	Cooking with steam and pressure, later it is depressurized leaving the inflated cereal.	Kraft paper sacks or PP sacks	Land	Room temperature Pests: free Relative humidity: Low	12 months	N / A	PRO-AL-02	NOM-247-SSA1-2008	Value table nutritious of the Food Institute National Nutrition.	
8	BARS	FLAVORED FLAVORED RICE BULK CHOCOLATE	Brown color Characteristic chocolate chocolate character Uniform oval Humidity: 2.50% Density: 0.22 g / ml	Taste: Odor: Shape: Humidity: Density: 0.22 g / ml	<b>Objectionable foreign matter:</b> Insect fragments, rodent hair, excreta, wood chips, metal chips	<b>Aflatoxins</b>	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds: 300 CFU / g * Absent in 25 g	Fiber: 2.8 g Fat: 0.40 g Proteins: 6.40 g	Farmlands grasses, genus Oryza, Oryza species	Cooking with steam and pressure, later it is depressurized leaving the inflated cereal.	Kraft paper sacks or PP sacks	Land	Room temperature Pests: free Relative humidity: Low	12 months	N / A	PRO-AL-02	NOM-247-SSA1-2008	Value table nutritious of the Food Institute National Nutrition.	
9	BARS	OATMEAL	Color: Varies from cream to greyish cream Odor: Characteristic of the product and does not show signs of rancidity or other strange odor. Taste: Characteristic of the product and have no wood, metal chips, no strange taste.		<b>Objectionable foreign matter:</b> Insect fragments, rodent hair, excreta, splinters of	<b>Heavy Metals (Lead) Aflatoxins</b>	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds: 300 CFU / g * Absent in 25 g	Oat flakes	Crop fields plants From oat grains of the Poaceae family, sativa and	Byzantine oats, which pass through Costales new from a 20 kg polypropylene firing, rolling and drying process		Land	Room temperature Pests: free Relative humidity: Low	12 months	N / A	PRO-AL-02	NMX-F-289-NORMEX-2008 NOM-247-SSA1-2008		
10	BARS - GARAPIÑADO - DUTCH **	STANDARD SUGAR	Appearance: Uniform granulate Odor: Characteristic of the product, no strange odors Flavor: Sweet, no extraneous flavors maximum Color: Ivory, varying in tone from light to dark.		<b>Objectionable foreign matter:</b> impurities, derived from their storage, such as fragments of glass, plastic, metal, sack threads; as well as any other pollutant of animal origin, vegetal mineral.	Arsenic (As As): 1.0 ppm max. Lead: 0.5 ppm max. Ash: 0.25% max. Sulfur Dioxide: 20 ppm max. Pesticide: 0.1 ppm max (dry basis)	Aerobic mesophylls: Maximum 20 CFU / g Fungi: <10 CFU / g Yeasts: <10 CFU / g Salmonella sp: Absent in 25 g E. at a minimum concentration Coli: Absent of 99.40% of NMP / g	Solid product derived from sugar cane, consisting essentially of loose crystals of sucrose, Salmonella sp: Absent of 99.40% of Polarization.	Cane cultivation fields	It is obtained through a process similar to that used to produce raw sugar (muscovado), applying variants in the clarification and centrifugation stages, in order to achieve the desired product quality		Land	Room temperature Pests: free of Humidity 2 years relative: Low		N / A	PRO-AL-02	NMX-F-084-2004 Industry Sugar bowl, specs standard sugar CODEX STAN 212-1999 Standard for sugars		
10	GARAPIÑADO COCOA	ORGANIC SUGAR	Appearance: Uniform granulate Odor: Characteristic of the product, no strange odors Flavor: Sweet, no extraneous flavors maximum Color: Ivory, varying in tone from light to dark.		<b>Objectionable foreign matter:</b> impurities, derived from their storage, such as fragments of glass, plastic, metal, sack threads; as well as any other pollutant of animal origin, vegetal mineral.	Arsenic (As As): 1.0 ppm max. Lead: 0.5 ppm max. Ash: 0.25% max. Sulfur Dioxide: 20 ppm max. Pesticide: 0.1 ppm max (dry basis)	Aerobic mesophylls: Maximum 20 CFU / g Fungi: <10 CFU / g Yeasts: <10 CFU / g Salmonella sp: Absent in 25 g E. at a minimum concentration Coli: Absent of 99.40% of Polarization.	Solid product derived from sugar cane, consisting essentially of loose crystals of sucrose, Salmonella sp: Absent of 99.40% of Polarization.	Cane cultivation fields	It is obtained through a process similar to that used to produce raw sugar (muscovado), applying variants in the clarification and centrifugation stages, in order to achieve the desired product quality		Land	Room temperature Pests: free of Humidity 2 years relative: Low		N / A	PRO-AL-02	NMX-F-084-2004 Industry Sugar bowl, specs standard sugar CODEX STAN 212-1999 Standard for sugars		
12	BARS	TROPIC TITANIUM DIOXIDE	Appearance: Liquid White crystalline: Rutile	Colour: Structure	<b>Objectionable foreign matter:</b> Wood chips, glass chips	TiO2: 98.5% min ppm Arsenic <3 ppm	Lead: <5 Aerobic mesophylls: Maximum 100 CFU / g Fungi: <10 CFU / g Yeasts: <100 CFU / g	Titanium dioxide	Titanium Mineral Stone	Surface treated with Aluminum Polyethylene bottles of 1L		Land	Room temperature Relative humidity: Low Pests: Free of	60 months	N / A	PRO-AL-02	Regulation codes Federal (FDA), Title 21 Food and drugs.		
13	FRIED, BARS, GARAPIÑADO, JAPANESE.	PP COIL (PRIMARY PACKAGING)	Color: Natural (translucent) Density: 0.946 gr / cm3 melting: 160 ° C Degradation Point: 287 ° C	Point of	<b>Objectionable foreign matter:</b> Shards of glass, metal and plastic.	Total chemical migration	NONE	* poly(1-methylethylene)	ethylene pure, by refining natural gas	Polymerization of Propylene	Winding and refining through a soul tubular (cardboard)	Land	Room temperature Relative humidity: Low Pests: Free of	10 years	N / A	PRO-AL-02	REGULATION (EU) No 10/2011 OF THE MERCOSUR COMMISSION GMC / RES. No. 32/10		
14	FRIED, BARS, GARAPIÑADO, JAPANESE.	CAST NATURAL BAG (SECONDARY PACKAGING)	Color: Natural (translucent) Density: 0.946 gr / cm3 melting: 160 ° C Degradation Point: 287 ° C	Point of	<b>Objectionable foreign matter:</b> Shards of glass, metal and plastic.	Total chemical migration	NONE	* poly(1-methylethylene)	ethylene pure, by refining natural gas	Polymerization of Propylene	Winding and refining through a soul tubular (cardboard)	Land	Room temperature Relative humidity: Low Pests: Free of	10 years	N / A	PRO-AL-02	REGULATION (EU) No 10/2011 OF THE MERCOSUR COMMISSION GMC / RES. No. 32/10		
14	FRIED, BARS, GARAPIÑADO, JAPANESE.	PP BAG, PRIMARY AND / OR PACKAGING	Color: Natural (translucent) Density: 0.946 gr / cm3 SECONDARY melting: 160 ° C Degradation Point: 287 ° C	Point of	<b>Objectionable foreign matter:</b> Shards of glass, metal and plastic.	Total chemical migration	NONE	* poly(1-methylethylene)	ethylene pure, by refining natural gas	Polymerization of Propylene	Winding and refining through a soul tubular (cardboard)	Land	Room temperature Relative humidity: Low Pests: Free of	10 years	N / A	PRO-AL-02	REGULATION (EU) No 10/2011 OF THE MERCOSUR COMMISSION GMC / RES. No. 32/10		
16	FRIED PEANUT AND BARS	RAW PEANUT HALVES	Color: light beige Typical, no strange odors Flavor: Typical, no musty or moldy flavors Humidity: 9% max	Odor:	<b>Objectionable foreign matter:</b> glass, metal, wood, plastic and stones.	Heavy metals Allergen Aflatoxins	Component Pesticides	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds and Yeasts: 300 CFU / g * Salmonella: Absent in 25 g E. Coli: Absent	protein: 23.7% carbohydrates: 21.5% fiber: 5.1% fats total: 49.7%	Cultivated fields plant of the Fabaceae family (legumes)	Sowing, sowing care harvesting, selected hulling and cleaning	polypropylene bags Land with 40 kg.	Room temperature Relative humidity: Low Pests: Free of	2 years		Manual Cleaning	PRO-AL-02	CODEx STAN 200-1995 CODEx STAN 193-1995 Table of nutritional value of food. (Institute National Nutrition)	
17	FRIED PEANUT, GARAPIÑADO, JAPANESE, DUTCH	WHOLE RAW PEANUT RUNNER	Color: light beige Typical, no strange odors Flavor: Typical, no musty or moldy flavors Humidity: 9% max	Odor:	<b>Objectionable foreign matter:</b> glass, metal, wood, plastic and stones.	Heavy metals Allergen Aflatoxins	Component Pesticides	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds and Yeasts: 300 CFU / g * Salmonella: Absent in 25 g E. Coli: Absent	protein: 23.7% carbohydrates: 21.5% fiber: 5.1% fats total: 49.7%	Farmlands legume of the family of the Fabaceae (fabaceae)	Sowing, sowing care harvesting, selected hulling and cleaning	polypropylene bags Land with 40 kg.	Room temperature Relative humidity: Low Pests: Free of	2 years		Roasting and Cleaning Handbook	PRO-AL-02	CODEx STAN 200-1995 CODEx STAN 193-1995 Table of nutritional value of food. (Institute National Nutrition)	
18	PEANUT PACKAGING JAPANESE	JAPANESE PEANUTS	Color: Golden Coffee Odor: Characteristic of soy Flavor: Characteristic Smooth oval	Odor: Shape: wood, plastic and stones.	<b>Objectionable foreign matter:</b> glass, metal, wood, plastic and stones.	Heavy metals Allergen Aflatoxins	Component Pesticides	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds and Yeasts: 300 CFU / g * Salmonella: Absent in 25 g E. Coli: Absent	Peanuts 48% Wheat flour: 38% Sugar 8.62% Iodized salt and soy sauce 5.38%	Supplier	Formation of the base coat of wheat flour and sugar, roasting, seasoned and chilled.	Polypropylene bags (raffa)	Land	Room temperature Relative humidity: Low Pests: Free of	5 months	N / A	PRO-AL-02	Supplier technical sheet RULES MICROBIOLOGICAL OF FOOD AND SIMILARS	

19	GARAPIÑADO COCOA	ORGANIC FERMENTED COCOA	Dark coffee colour Characteristic without strange odors Flavor: Characteristic a little bitter Appearance: oval grain Moisture: 7.5%	Odor:	Objectionable foreign matter: glass, metal, wood, plastic and stones.	Heavy metals Aflatoxins	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds and Yeasts: 300 CFU / g Salmonella: Absent in 25 g E. Coli: Absent	Fiber: 5.30 g Carbohydrates: 26.10 g cocoa, plant belongs to the Malvaceae family. Fat: 47 g	Cocoa cultivation fields or Harvesting, Fermentation, Washing, Dried, Classification, Procter: 15 g	Polypropylene sack	land	Room temperature Relative humidity: Low Pests: Free of	2 years	N / A	PRO-AL-02	NMX-F-352-S-1980 VALUE TABLE NUTRITIONAL OF FOOD (INSTITUTE NATIONAL OF THE NUTRITION)		
20	BARS, FRIED, GARAPIÑADO	BOX (SECONDARY AND / OR TERTIARY PACKAGING)	Light brown color Dimensions: various	NONE	NONE	NONE	NONE	natural cellulose fiber or treated cellulose fiber	Pine coniferous forests	Plate Selection Sizing and Vertical Striking Cardboard Printing Cuts Glued and packed	Ties of 25 pcs	Land	Room temperature Relative humidity: Low Pests: Free of	12 - 18 months	N / A	PRO-AL-02	NMX-EE-141-1982 Container of cardboard	
21	BARS	GROUND CINNAMON	Color: Reddish brown to light brown. Smell: Characteristic pleasant. Flavor: Characteristic. Appearance: Powder. Humidity: 8.0%	Humidity	Objectionable foreign matter: glass, metal, wood, plastic and stones.	NONE	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds and Yeasts: 300 CFU / g Salmonella: Absent in 25 g E. Coli: Absent	Ground cinnamon	Evergreen growing fields	Harvesting and Grinding	Polyethylene plastic bag	Land	Room temperature Relative humidity: Low Pests: Free of	3 years	N / A	PRO-AL-02	NMX-F-348-1975. CINNAMON SUBSTITUTES POWDERED, RULES MEXICAN. GENERAL DIRECTORATE OF RULES.	
22	FRIED PEANUT	CAPSICUM	Appearance: Viscous liquid Red color intense Smell: typical of chile spicy Pungency: 500,000 - 1,000,000 (scoville units) Moisture: Less than 2% Density: 0.90 to 0.95 gr / cc Residual solvent: Less than 25 ppm	Red color intense Smell: typical of chile spicy Pungency: 500,000 - 1,000,000 (scoville units) Moisture: Less than 2% Density: 0.90 to 0.95 gr / cc Residual solvent: Less than 25 ppm	Objectionable foreign matter: glass, metal, wood, plastic and stones.	NONE	Salmonella: Free in 25 gr Escherichia coli: Free in 10 gr Staphylococcus: Free in 10 gr Total count: Less than 500 col / gr Total coliforms: Less than 10 col / gr spicy (Capsicum anuum)	Extract obtained from the fruits Ripe and dry cultivation fields of angiosperm peppers, dicots	To obtain oleoresin from paprika, fresh material is blanched, chopped, dried, kg	milling and solvent extraction.	Land	Room temperature Relative humidity: Low Pests: Free of	24 months	N / A	PRO-AL-02	NOM-251-SSA1-2009 NMX-F-001-1982 CODEX STAN 307-2011 (Chile Standard)	Data sheet from the provider	
2.3	BARS	CHIA SLIM	Appearance: Small oval shaped seeds Color: Gray, Brown, Black and White Odor: Characteristic Humidity: 15% wood, plastic and stones.	Humidity: 15% wood, plastic and stones.	Objectionable foreign matter: glass, metal, wood, plastic and stones.	Heavy metals	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds and Yeasts: 300 CFU / g Salmonella: Absent in 25 g	Total Fat 31 g Carbohydrates: 42 g Fiber: 34 g Proteins: 17 g	cultivation fields (Salvia hispanica L)	Collection, cleaning and selection	Polyethylene plastic bag, Costales new polypropylene	Land	Room temperature Relative humidity: Low Pests: Free of	36 months	N / A	PRO-AL-02	NOM-247-SSA1-2008 Products and services	
24	MIX ENCHILADO	CHILE IN MIXTURE (GUAJILLO, TAJIN, CHIPOTLE AND ARBOL)	Appearance: Powder Reddish Smell: Characteristic pungent to the product Flavor: Warm pungent characteristic of natural chili Humidity: 13.5% max. Pungency: 3000 to 5000 * Scoville	Colour: Smell: Flavor: Warm pungent characteristic of natural chili Humidity: 13.5% max. Pungency: 3000 to 5000 * Scoville	Objectionable foreign matter: glass, metal, wood, plastic and stones.	Heavy metals	Total bacterial count: 500 CFU / g max Coliforms: Absent Salmonella: Absent in 25 g Mushrooms and yeasts: 10 CFU / g max	Capsicum (Capsaisin)	Farmlands	Harvesting and Grinding	Polyethylene sack	Land	Room temperature Relative humidity: Low Pests: Free of	24 months	N / A	PRO-AL-02	NMX-FF-025-SCF1-2007 NOM-251-SSA1-2009 and the Federal code of Regulations (CFR) Title 21 part 110 CODEX STAN 307-2011 (Chile Standard)	
25	GARAPIÑADO COCO	GRATED COCONUT	White color characteristic sweet characteristic soft granules Humidity: <4% m / m Ash: <2.5% m / m Oil content: <60% m / m	Taste: Odor: Texture: strips and / or granules Humidity: <4% m / m Ash: <2.5% m / m Oil content: <60% m / m	Objectionable foreign matter: glass, metal, wood, plastic and stones.	NONE	Mushrooms and yeasts: 100 CFU / g max E. Coli: 500 CFU / g max. Salmonella: Absence in Carbohydrates: 6.4 g Fat: 62 (Cocos nucifera) 25 g Proteins: 5.6 g Sugar: 6.4 g	In 100 g its composition is: E. Coli: 500 Proteins: 5.6 g Sugar: 6.4 g	Coconut palm tropical beaches	The process consists of husking, peeling, grinding, drying and sieving	Polyethylene Bag	Land	Room temperature Relative humidity: Low Pests: Free of	6 months	N / A	PRO-AL-02	CODEX STAN 177-1991	
26	BARS	COCOA (COCOA POWDER)	Color: Light yellowish brown Flavor: Bitter characteristic of cocoa Moisture: 7.0% max. Oleic Acid: 0%	Flavor: Bitter characteristic of cocoa Moisture: 7.0% max. Oleic Acid: 0%	Objectionable foreign matter: glass, metal, wood, plastic and stones.	Heavy metals: Arsenic: 1.0 ppm max. Lead: 1.0 ppm max.	Fungi and yeasts: 100 CFU / g max Total coliforms: 100 CFU / g max. Salmonella: Absence in 25 g	Cocoa	Fields of cultivation of the butter tree through the use of cocoa or cocoa presses	It is obtained from the reduction of the tree through the use of cocoa or hydraulics and special food solvents (alkalis)	Polyethylene bag	Land	Room temperature Relative humidity: Low Pests: Free of	24 months	N / A	PRO-AL-02	NNOM-186-SSA1 / SCF1-2013, Cocoa, chocolate and products similar, and derived from cocoa, specs sanitary.	
27	DUTCH ***	RED LACQUER COLOR 40	Color: blood red toilet fine Appearance: Powder	Odor: Appearance: Powder	Objectionable foreign matter: glass, metal and plastic	Presence of ether. Soluble chlorides and sulfates. Heavy metals	NONE	6-Hydroxy-5-(2-methoxy-5-methyl-4-sulphophenyl) azo)-2-sulphores naphthalene.	Synthetic derivative of Petroleum	Chemical synthesis	Kraft paper bag with PE inner laminar	Land	Room temperature Relative humidity: Low Pests: Free of	36 months	N / A	PRO-AL-02 FDA certificate	CFR - Code of Federal regulations Title 21 Part 82	DATA SHEET FROM THE PROVIDER
28	GARAPIÑADO	CANDY COFFEE COLORING	Appearance: Liquid Color: Dark coffee Odor: Odorless	Odor: Odorless	Objectionable foreign matter: glass, metal and plastic	Heavy metals	NONE	Iodized Salt, Yellow No. 5, Tartrazine CI 19140, Red No. 5 Carmoisine CI 14720, Brilliant Blue No. 1 CI 42090 and Silicon Dioxide	Carminic acid	Heat treatment of sugars in the presence of acids, alkalis or salts. Process called caramelization. Other pigments are added.	Packaging in PET bottles	Land	Room temperature Relative humidity: Low Pests: Free of	36 months	N / A	PRO-AL-02 * Certified FDA	DOF July 16, 2012	DATA SHEET FROM THE PROVIDER
29	DUTCH	RED COLOR 40	Color: dark red toilet fine Appearance: Powder	Odor: Appearance: Powder	Objectionable foreign matter: glass, metal and plastic	Heavy metals	NONE	6-Hydroxy-5-(2-methoxy-5-methyl-4-sulphophenyl) azo)-2-sulphores naphthalene.	Synthetic derivative of Petroleum	Chemical synthesis	Kraft paper bag with PE inner laminar	Land	Room temperature Relative humidity: Low Pests: Free of	36 months	N / A	PRO-AL-02 FDA certificate	CFR - Code of Federal regulations Title 21 Part 74	DATA SHEET FROM THE PROVIDER
30	BARS	CHOCOLATE CONCENTRATE DEIMAN	Appearance: Viscous liquid Dark coffee colour Flavor: characteristic of Chocolate Odor: characteristic Density relative 25 ° C: 1.212 - 1.245 g / ml Soluble in water, propylene glycol, glycerin. Insoluble: in alcohol	Density relative 25 ° C: 1.212 - 1.245 g / ml Soluble in water, propylene glycol, glycerin. Insoluble: in alcohol	Objectionable foreign matter: glass, metal and plastic	NONE	Standard count: <500 CFU / g max Mushrooms and Yeasts: <10 CFU / g Total Coliforms: Negative	Candy sugar, glycerin, ethyl alcohol, water, red No. 5 carmoisine CI 14720, Yellow Fields of cultivation and No. 5 synthetic derivatives of Petroleum	Fields of cultivation and No. 5 synthetic derivatives of Petroleum	Heat treatment of sugars in the presence of acids, alkalis or salts. Process called caramelization. Other pigments are added, a mixture of aromatic chemical additives and diluents, such as water, ethyl alcohol, propylene glycol.	Amber colored PE container	land	Room temperature Relative humidity: Low Pests: Free of	6 months	N / A	PRO-AL-02	DOF July 16, 2012 FDA TITLE 21 subpart 172 (CFR - Code of Federal regulations Title 21)	DATA SHEET FROM THE PROVIDER

31	GARAPIÑADO	COCONUT FLAVOR CONCENTRATE	Color: White to slightly yellowish Odor: Characteristic of coconut Flavor: Characteristic of coconut Density relative 25 ° C: 1.031 - 1.061 g / ml Soluble in water, propylene glycol	<b>Objectionable foreign matter:</b> glass, metal and plastic	NONE	Standard count: <500 CFU / g max Mushrooms and Yeasts: <10 CFU / g Total Coliforms: Negative	Water, cornstarch modified, isobutyrate acetate sucrose, fatty acid triglycerides, flavorings artificial, mineral oil, brominated oil, citric acid, sodium benzoate as a preservative, dimethylpolysiloxane as defoamer and BHA and BHT as antioxidants	Crop fields and synthetic derivatives of Petroleum	Heat treatment of sugars in the presence of acids, alkalis or salts. Process called caramelization. Other pigments are added, a mixture of aromatic chemical additives and diluents, such as water, ethyl alcohol, propylene glycol.	Amber colored PE container	land	Room temperature Relative humidity: Low Pests: Free of	6 months	N/A	PRO-AL-02	DOF July 16, 2012 FDA TITLE 21 subpart 172 (CFR - Code of Federal regulations Title 21)	DATA SHEET FROM THE PROVIDER
32	DUTCH ***	HOT NUTS CONDIMENT	Appearance: Fine powder Odor: Characteristic of seasoning Flavor: Characteristic of seasoning pH (sol. At 10% w / w): 4.0-6.0 Humidity: 8% max.	<b>Objectionable foreign matter:</b> glass, metal and plastic	NONE	Mushrooms: 3000 CFU / g max Yeasts: 1000 CFU / g max Total coliforms: 11000 CFU / g max.	Refined salt, essential oils, Antioxidant origin farmland	vegetable	Grinding	Raffia bag with inner polyethylene bag with net content of 25.00 kg	Land	Room temperature Relative humidity: Low Pests: Free of	6 months	N/A	PRO-AL-02	NMX-F-422-1982, FOOD PRODUCTS FOR HUMAN USE. REGIONAL FOODS, MOLE AND ITS VARIETIES. FOOD PRODUCTS FOR HUMAN USE. REGIONAL FOODS. CHILI SAUCE AND ITS VARIETIES. RULES MEXICAN. DIRECTION GENERAL RULES.	DATA SHEET FROM THE PROVIDER
33	BARS	CREAM OF TARTAR	Appearance: Fine powder Color: Crystal White Flavor: acidic salt Odor: Odorless Hot specific: (20 ° C) 0.288 cal / mg ° ° C Heat of combustion: -275.1 kcal / mol Refractive index: 1511	<b>Objectionable foreign matter:</b> glass, metal and plastic	Heavy metals	NONE	Richness: 99.7% of C4H5KO6 in some fruits, such as grapes, berries and tamarinds.	Potassium bitartrate is naturally present	It crystallizes in the wine barrels during the fermentation of the juice grape. After the fermentation of the fruit, once extracted and purified, is converted into a light white powder with internal liner which is used as a stabilizer.	kraft paper bags	Land	Room temperature Relative humidity: Low Pests: Free of	2 years	N/A	PRO-AL-02	Not specified	DATA SHEET FROM THE PROVIDER SHEET SAFETY
3.4	PROCESS HELP	HAND DETERGENT (CLEAN Odor: Characteristic of detergent & SMOOTH)	Liquid Detergent Color light blue pH: 7.0 - 8.0 Relative density: 1 - 1.04 g / ml Triclosan: 0.1 - 1%	NONE	NONE	NONE	Soap, Alkyl ether sulfate, perfume, boric acid and triclosan	Synthetic	N/A	PE container	Land	Room temperature Relative humidity: Low Pests: Free of	2 years	N/A	PRO-AL-02	NOM-251-SSA1-2009	DATA SHEET FROM THE PROVIDER SHEET SAFETY
35	GARAPIÑADO	CINNAMON ESSENCE	Appearance: Liquid Color: Colorless Smell: Sweet, hot and pungent Flavor: Sweet, hot and pungent Relative density 0.870 - 0.900 g / ml Refractive index 1.376	<b>Objectionable foreign matter:</b> glass, metal and plastic	Heavy metals	Mushrooms and Yeasts: <100 CFU / g Total coliforms: <10 CFU / g	Ethyl Alcohol, Water, and Artificial Flavors	Chemical Synthesis	Mix of components.	PET container	Land	Room temperature Relative humidity: Low Pests: Free of	37 months	N/A	PRO-AL-02	NOM-251-SSA1-2009 DOF Technical sheet July 16, 2012	DATA SHEET FROM THE PROVIDER
36	BAR	PRINTED LABELS (various presentations)	Color: Diversity	NONE	NONE	NONE	* polyvinyl acetate	Petroleum	Printed	Polyethylene 11X8cm	Land	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	NOM-051-SCFI / SSA1-2010	DATA SHEET FROM THE PROVIDER
37	GARAPIÑADO CACAO	ORGANIC VANILLA EXTRACT	Color: Dark coffee (amber) Odor: Characteristic of vanilla, sweet, without strange smells Humidity: 25-38%	<b>Objectionable foreign matter:</b> glass, metal and plastic	NONE	<b>Aerobic mesophilic bacteria: 100 CFU / g max</b> <b>Molds and yeasts: 10 CFU / g max</b> <b>Total coliforms: Negative</b> <b>Salmonella: Negative in 25 g</b>	4-Hydroxy-3-methoxybenzaldehyde, C8H8O3 planifolia	Vanilla crop fields	Fermentation	PE container	Land	Room temperature Relative humidity: Low Pests: Free of	24 months	N/A	PRO-AL-02	OFFICIAL MEXICAN STANDARD CERTIFICATE NOM-182-SCFI-2011	ORGANIC
38	BARS, FRIED, JAPANESE SANITIZING GEL FOR HANDS AND GARAPIÑADOS (GELSHAND)	Appearance: Gel Clear, Colorless to slightly yellow Odor: Characteristic Alcohol	Colour: NONE	NONE	NONE	NONE	Ethyl alcohol <80% Triclosan <3%	Water and Ethyl Alcohol	Distillation of absolute alcohol (100% alcohol)	Bucket with 13.5 Kg	Land	Room temperature Relative humidity: Low Pests: Free of	2 years	N/A	PRO-AL-02	NOM-018 STPS-2000 Dangers and risks due to chemical substances NOM-052-SEMARNAT-2005 Ecology Guidelines)	HOJADE SAFETY OF SUPPLIER
39	GARAPIÑADO - BARS	GLUCOSE	Appearance: Viscous liquid Color: Colorless to lig. Yellow Flavor: Sweet Density in ° Baumé 42.8 - 43.3. 4.7 - 5.3	<b>Objectionable foreign matter:</b> glass, metal and plastic	NONE	NONE	C <sub>6</sub> H <sub>12</sub> O <sub>6</sub> dextrose, maltose, small amounts dextrins and polysaccharides.	Cane cultivation fields	Enzymatic hydrolysis	Product assorted to bulk and in drums with 280 kg.	Land	Room temperature Relative humidity: Low Pests: Free of	18 months	N/A	PRO-AL-02	CODEX STAN 212-1999 Standard for sugars NMX-F-005-1983 FOOD, GLUCOSE CORN	DATA SHEET FROM THE PROVIDER
40	FRIED PEANUT AND JAPANESE	MONOSODIUM GLUTAMATE	Appearance: White dry, crystalline powder Colour: Odorless Molar mass: 169.11 g / mol Density: 2.1 g / cm <sup>3</sup> Ph: 7 (0.2% solution)	<b>Objectionable foreign matter:</b> glass, metal, wood and plastic	NONE	NONE	L- (+) monosodium glutamate (CAS 142-47-2); 90 - 100% - Kombu alga grows in water cold seas, rivers.	Hydrolysis of bacterial	Classification	Kraft paper sack with fermentation of PE, of Land 25 kg	Land	Room temperature Relative humidity: Low Pests: Free of	2 years	N/A	PRO-AL-02	NOM-218-SSA1-2011 NOM-251-SSA1-2009 NOM-018-STPS-2015 HAZARDOUS AND RISKS DUE TO CHEMICAL SUBSTANCES	DATA SHEET
41	BARS	GUM ARABIGA	Odorless white powder fusion: Indeterminate pH: 4 - 6 (20 ° C) Ash: <4%	<b>Objectionable foreign matter:</b> glass, metal, wood and plastic	NONE	<b>Aerobic mesophilic bacteria: 5000 CFU / g max</b> <b>E. Coli: &lt;3 MPN / g max</b> <b>Total coliforms: &lt;10 CFU / g</b> <b>Salmonella: Negative in 25 g</b>	D-galactopyranose, L-rhamnose, L-rabinofuranose and D-glucuronic acid	Acacia senegal and Acacia SPH1	Obtaining several species of acacia and Classification after bleaching	Polypropylene sack	Land	Room temperature Relative humidity: Low Pests: Free of	2 years	N/A	PRO-AL-02	NOM251-SSA1-2009	TECHNICAL DATA SHEET SAFETY OF SUPPLIER
42	DUTCH ***	CORNMEAL	Color: White fine powder Characteristic: free of rancid or strange odors. Taste: Characteristic: free of rancid or strange flavors. Humidity: 9.0 to 11.0% pH 6.0 to 7.5	<b>Objectionable foreign matter:</b> glass, metal, wood, plastic and stones.	Lead: 0.5 ppm Cadmium: 0.1 ppm Aflatoxins: 20 µ g / Kg	Aerobic mesophilic: 100,000 CFU / g Total coliforms: <100 CFU / g Fungi: 1000 CFU / g	Niacin (55mg / kg), Iron (44mg / kg) Thiamine (6 mg / kg) Riboflavin (4 mg / kg) Acid Folic (1.54 mg / kg)	farm fields Milpa	Corn milling and nixtamalization	Kraft paper bags with PE inner liner, 20 Kg	Land	Room temperature Relative humidity: Low Pests: Free of	6 months	N/A	PRO-AL-02	Official Mexican STANDARD NOM-247-SSA1-2008, Products and services. Cereals and their products. Cereals, flours or semolin. Methods of proof. CODEX STAN 193-1995 (Pollutants and Toxins)	TECHNICAL DATA SHEET SAFETY OF SUPPLIER
43	DUTCH ***	WHEAT FLOUR	Color: White fine powder Characteristic: free of rancid or strange odors. Taste: Characteristic: free of rancid or strange flavors. Humidity: 15.0% pH 6.0 to 7.5	<b>Objectionable foreign matter:</b> glass, metal, wood, plastic and stones.	Lead: 0.5 ppm Cadmium: 0.1 ppm Aflatoxins: 20 µ g / Kg Allergen component	Aerobic mesophilic: 50,000 CFU / g Fungi: <300 CFU / g Germ: 0 - 0.2% Benzoyl peroxide: 75 mg / kg max	Endosperm: 98.5 to 100% Bran: 0 - 1.3%	cultivation fields Wheat	Wheat milling, sorting and particle size reduction up to grade PP sack get the particle size adequate.	food, 20 Kg	Land	Room temperature Relative humidity: Low Pests: Free of	6 months	N/A	PRO-AL-02	Official Mexican STANDARD NOM-247-SSA1-2008, Products and services. Cereals and their products. Cereals, flours or semolin. Methods of proof.	TECHNICAL DATA SHEET SAFETY OF SUPPLIER

44	BARS	ORGANIC AGAVE SYRUP K	Appearance: Viscous Liquid Color: Golden Yellow Sweet taste Humidity: 20 - 28% pH: 4 - 6 Ash: 0.6%	Objectible foreign matter: glass, metal, wood, plastic.	NONE	Total bacterial count: 100 CFU / g max Mushrooms: 10 CFU / g max Yeasts: 10 CFU / g max Coliforms: <3 CFU / g Salmonella: negative in 25 g E. coli: <3 CFU / g	100% agave	Maguay cultivation fields	Selection of PM, grinding, diffusion, PP drum of 285 kg to filtration, hydrolyzate, concentration and bulk or PP evaporation porron. 25 kg net	Land	Room temperature Relative humidity: Low Pests: Free of	24 months	NA	PRO-AL-02	NOM-003-SAGARPA-2016 - Sanitation characteristics, agr-food quality, authenticity, labeling and evaluation of the conformity of agave syrup. NOM-251-SSA1-2009 Hygiene practices for food processing, drinks or supplements food.	DATA SHEET FROM THE PROVIDER	
46	FRIED PEANUT	DRIED LEMON	Appearance: Fine powder Color: pale greenish yellow Smell: lemon, spicy from citric acid Taste: lemon, sour, slightly sweet	Objectible foreign matter: glass, metal, wood, plastic.	NONE	* Aerobic mesophilic: CTS CFU / g Maximum 500 * Total coliforms CFU / g Maximum 10 * E. coli CFU / g Negative * Mushrooms and yeasts CFU / g Maximum 100	Lemon solids, hydrolyzed corn solids, acid citrus, salt, sugar, silicon lemon tree dioxide, water	Perennial crop fields, Spray drying of solid mexican lemon	25 kg packages with double gauge polyethylene inner bag 400 and 3-ply kraft paper outer bag.	Land	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	NOM-251-SSA1-2009 - FDA CFR 21 subchapter B - CODEX Stan 1-1985. FDA CFR 21 subpart A - NOM-051-SSA1-2010	DATA SHEET FROM THE PROVIDER	
47	BARS	WHOLE FLAX	Brown color Appearance: seeds Characteristic smell Flavor: characteristic Max 15% Humidity:	Objectible foreign matter: glass, metal, wood, plastic.	Heavy metals Aflatoxins	Aerobic mesophilic: 10,000 CFU / g Total coliforms: <30 CFU / g Fungi: 300 CFU / g Salmonella at 25 g: negative Fat: 41% Protein: 20% Diet: 28% Humidity: 7.7% Ash: 3.2%	Fiber	Herbaceous arable fields Sowing and harvesting	bag of 25 kg	Transportation of the supplier	Room temperature Relative humidity: Low Pests: Free of	15 months	N/A	PRO-AL-02	NOM-247-SSA1-2008 Cereal-based foods edible seeds of flour semolina NOM-251-SSA1-2009 Department AgricultureUSACchapter 1 description and composition of the linse	DATA SHEET FROM THE PROVIDER	
48	BARS	NATURAL DRY APPLE	Color: Light yellow Aroma: characteristic of apple Flavor: characteristic of apple	Objectible foreign matter: Wood chips, glass chips, small stones.	Heavy metals Aflatoxins	Molds and yeasts: 100 CFU / g max E. Coli: 500 CFU / g max Salmonella: Absent in 25 g	Carbohydrates, Proteins, Fiber and Fat	Farmlands	Cultivation, Harvest, Dehydration	Cardboard boxes with poly bag translucent, 10 Kg	Terresre	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	CODEX (CAC / RCP 5-1971) MINISTERIAL RESOLUTION N° 615-2003 SA DM CRITERIA MICROBIOLOGICAL LIMA PERU	DATA SHEET FROM THE PROVIDER
49	BARS	WALNUT GRANILLO	Appearance: Grains Light brown color Smell: Characteristic of the nuez Flavor: Characteristic of the nuez Humidity: 4% max	Objectible foreign matter: Wood chips, glass chips, small stones.	Aflatoxins: 10 µg / Kg max	Salmonella: Free in 25 gr Aerobic mesophilic: 5000 CFU / g max E. Coli: Absent Molds and yeasts: 200 CFU / g max Total coliforms: 30 CFU / g max	Fats, Proteins, Carbohydrates and fiber	Walnut tree cultivation fields	Grinding and screening	Cardboard boxes with poly bag translucent, 10 Kg	Land	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	NOM-FF-009-SCFI-2011 (CAC / RCP 6-1972)	TABLE OF VALUES NUTRITIOUS OF THE FOOD, INSTITUTE NATIONAL OF THE NUTRITION.
51	BARS	NATURAL BULK PEPITA	Appearance: Oval grain. Color: Light to dark green Flavor: Characteristic of pumpkin Odor: Characteristic of pumpkin	Objectible foreign matter: Wood chips, glass chips, small stones.	Heavy metals	Aerobic mesophilic: 10,000 CFU / g Total coliforms: <30 CFU / g Fungi: 300 CFU / g Salmonella at 25 g: negative	Total Fats, Proteins and Carbohydrates.	Farmlands	Harvesting, cleaning, hulling and packing	25 Kg PP bags Land	Land	Room temperature Relative humidity: Low Pests: Free of	18 months	N/A	PRO-AL-02	NOM-251-SSA1-2009 CODEX 333-2019 STANDARDS FOR QUINOA	TABLE OF VALUES NUTRITIOUS OF THE FOOD, INSTITUTE NATIONAL OF THE NUTRITION.
51	BARS	QUINOA PUFFS	Appearance: Uniform grain Color: Pearl White Flavor: Characteristic of quinoa Smell: Characteristic of quinoa Moisture: 13%	Objectible foreign matter: Wood chips, glass chips.	Heavy metals	Aerobic mesophilic: 10,000 CFU / g Total coliforms: <30 CFU / g Fungi: 300 CFU / g Salmonella at 25 g: negative	Protein, Carbohydrates, Fiber, Calcium, Potassium, Vitamin C.	Crop field	Collection, drying and storage Kraft paper sack	Land	Land	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	NOM-251-SSA1-2009 CODEX 333-2019 STANDARDS FOR QUINOA	TABLE OF VALUES NUTRITIOUS OF THE FOOD, INSTITUTE NATIONAL OF THE NUTRITION.
52	GARAPIÑADO	VANILLA FLAVOR	Appearance: Liquid Dark coffee colour Characteristic smell Vanilla flavor in% 0.3 pH 3.7	Objectible foreign matter: glass, metal, Wood, plastic ashes.	NONE	Total mesophilic: 5000 CFU / g max. Total coliforms: 10 CFU / g max. Fungi and yeasts: 100 CFU / g max. Salmonella: Absent Negative E.coli: Absent	Water, alcohol, dyes allowed and flavoring, Chemical Synthesis	Mix of components.	250 mL PET bottle	Land	Room temperature Relative humidity: Low Pests: Free of	6 months	N/A	PRO-AL-02	NOM-251-SSA1-2009 July 16, 2012	DOF Technical sheets	

53	FRIED PEANUT	FINE SALT	Appearance: Fine powder White color Flavor: Characteristic of salt Odor: Characteristic of salt Moisture: 3% Insoluble in water: 0.5%	Objectectionable foreign matter: glass, metal, wood, plastic.	Heavy metals	NONE	NaCl	Minerals extracted from shallow to medium depth salt flats or mines	Seawater Evaporation and Spraying	PP sack	Land	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	NOM-40-SSA1-2003 CODEX STAN 150-1985 (Salt Quality)	
54	FRIED PEANUT	SPRAY SALT FRIES	Appearance: Fine powder White color Flavor: Characteristic of salt Odor: Characteristic of salt Moisture: 3% Insoluble in water: 0.5%	Objectectionable foreign matter: glass, metal, wood, plastic.	Heavy metals	NONE	NaCl	Minerals extracted from shallow to medium depth salt flats or mines	Seawater Evaporation and Spraying	PP sack	Land	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	NOM-40-SSA1-2003 CODEX STAN 150-1985 (Salt Quality)	
55	BARS	SAVED FOOD GRADE	Light brown color ground Humidity: 14.5%	Appearance: Objectectionable foreign matter: glass, metal, wood, plastic.	Heavy metals Aflatoxins	Aerobic mesophilic: 50,000 CFU / g max Fungi: 300 or ethereal extract: 3.4% CFU / g max. Total coliforms: N / A Salmonella in 25 g: Negative	Crude protein: 11.6% Lipids: 14.6% Ashes: 5% Calcium: 0.36% Phosphorus: 0.7%	Crop field	Planting and harvesting	Polypropylene bag	Land	Room temperature Relative humidity: Low Pests: Free of	3 years	N/A	PRO-AL-02	NOM-251-SSA1-2009 NOM-247-SSA1-2008 Cereal-based foods flour edibles semolina	<a href="http://www.fao.org/3/AB495/A/B492507.htm">http://www.fao.org/3/AB495/A/B492507.htm</a>
56	BARS, FRIED, JAPANESE AND GARAPIÑADOS	SANITIZANT (OXONIA ACTIVE)	Clear liquid cl	NONE	NONE	NONE	Hydrogen Peroxide, Acetic Acid and Peracetic Acid	Halogens	Distillation	PE container	Land	Room temperature Relative humidity: Low Pests: Free of	2 years	N/A	PRO-AL-02	NOM-251-SSA1-2009	DATA SHEET FROM THE SUPPLIER
57	GARAPIÑADO, CHURRO	AJONJOLI SEED	Odor: faint characteristic of the species, free of putrefactive odors or rancidity. Color: It depends on the variety and can be from creamy white to dark brown and black. Humidity: 8 - 10% Oil: 50% min. Free fatty acids: 2% max	Objectectionable foreign matter: glass, metal, wood, plastic and small stones.	Heavy metals Aflatoxins: 20 µg / kg	Aerobic mesophilic: 10,000 CFU / g Total coliforms: <30 CFU / g Fungi: 300 CFU / g Salmonella at 25 g: negative	16.9 g of protein 58 g of unsaturated fatty acids 670 mg of calcium 10 mg of iron 5 mg zinc	Crop field	Planting and harvesting	Polypropylene sack	Land	Room temperature Relative humidity: Low Pests: Free of	3 years	N/A	PRO-AL-02	NMX-FF-071-1994, PRODUCTS NO INDUSTRIALIZED FOR HUMAN USE. OLEAGINOSAS AJONJOLI (SESAMUM INDICUS L.) NOM-247-SSA1-2008 Cereal-based foods flour edibles semolina NOM-251-SSA1-2009	<a href="https://en.wikipedia.org/wiki/Sesamum_indicum">https://en.wikipedia.org/wiki/Sesamum_indicum</a>
58	BARS AND GARAPIÑADOS	AMARANTH SEED	Color: Typical ash yellow Smell: Typical of the seed, free of strange odors Moisture (g / 100): 11 max. Peroxide value meq / kg: 7 max	Objectectionable foreign matter: glass, metal, wood, plastic and small stones.	Heavy metals Aflatoxins: 20 µg / kg	Aerobic mesophilic: 10,000 CFU / g Total coliforms: <30 CFU / g Fungi: 300 CFU / g Salmonella at 25 g: negative	Protein: 12 - 19 g Carbohydrates: 71.8 g Fiber: 3.5 - 5 g Calcium: 130 - 164 mg Potassium: 800 mg Vitamin C: 1.5 mg	Crop field	Planting and harvesting	Polypropylene sack of 25 Kg	Land	Room temperature Relative humidity: Low Pests: Free of	1 year	N/A	PRO-AL-02	NMX-FF-114-SCF1-2009 GRANDEAMARANTO (Amaranthus spp.) PARA USO HUMANO CONSUMIENDO NOM-247-SSA1-2008 Cereal-based foods edible seeds of flour semolina NOM-251-SSA1-2009	<a href="http://www.fao.org/docrep/04/04000e/04000e04/ETD_Fao0816.pdf">http://www.fao.org/docrep/04/04000e/04000e04/ETD_Fao0816.pdf</a> <a href="https://documents.mex.mx/nmx-ff-114-sc-f1-2009">https://documents.mex.mx/nmx-ff-114-sc-f1-2009</a> <a href="http://www.cotnam.com/contenuto/boletines/2007.htm">http://www.cotnam.com/contenuto/boletines/2007.htm</a>
59	BARS, FRIED, JAPANESE AND GARAPIÑADOS	CHECK PROTECTOR INK	color: black liquid	Aspect NONE	Solvent and pigments	NONE	Solvents and pigments vegetables	artificial pigments	add pigments to a solvent vehicle and modifiers.	12ml aluminum tube	Land	Room temperature Relative humidity: Low Pests: Free of	1 year	N/A	PRO-AL-02	NOM-251-SSA1-2009	<a href="http://www.cotnam.com/index.php/product/ink-protective-checker/">http://www.cotnam.com/index.php/product/ink-protective-checker/</a>
60	BARS	PUFFED WHEAT	Appearance: Puffed grain, soft, crisp Color: Light beige Flavor: typical cereal without flavors Odor: Typical of cereal without strange odors % humidity: 6.0	Objectectionable foreign matter: Insect fragments, rodent hair, excreta, wood chips, metal chips	Aflatoxins Allergen	* Aerobic mesophilic: 10,000 CFU / g * Total coliforms <30 CFU / g * Molds: 300 CFU / g Absent in 25 g	Wheat, sugar, flavoring Salmonella: artificial vanilla, iodized salt, sucralose	Crop field	Harvest Storage Cleaning Extruded	It consists of a polyethylene bag completely closed and protected from any supplier damage and contamination.	Transportation of the supplier	Room temperature Relative humidity: Low Pests: Free of	18 months	NA	PRO-AL-02	NOM-247-SSA1-2008 NOM-251-SSA1-2009	DATA SHEET FROM THE PROVIDER
61	BARS	RAISIN	Appearance smooth dark brown characteristic	Colour: Odor: Objectectionable foreign matter: Insect fragments, rodent hair, excreta, wood chips, metal chips	Heavy metals Pesticides	Mushrooms and yeasts: 100 CFU / g max E. Coli: 300 CFU / g max. Salmonella: Absence in Iron (mg): 2.70 25 g Vitamin A (mg): 5	Fiber (g): 6.50 Calcium (mg): 40 Vitamin A (mg): 5	Cultivation field	Desiccation, meaning the submission of the raw material to conditions natural environment to deprive them of translucent or colored most of the water they contain	Cardboard boxes with poly bag completely closed and protected from any supplier damage and contamination.	Transportation of the supplier	Room temperature Relative humidity: Low Pests: Free of	12 months	N/A	PRO-AL-02	CODEX STAN 67-1981 STANDARD FOR RAISINS <a href="https://frutas.consumer.es/grape-raisin/properties">https://frutas.consumer.es/grape-raisin/properties</a> CRITERIA MICROBIOLOGICAL NOM-251-SSA1-2009	



**HACCP PLAN**

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**FINISHED PRODUCT DESCRIPTION**

Name or ID	RED GARAPIÑADO	GARAPIÑADOVANILLA	GARAPIÑADOAJONJOLI	GARAPIÑADOCOCO	CACAOGARAPIÑADO
<b>Ingredients</b>	Peanuts, sugar, glucose and coloring Red 40	Peanuts, sugar, glucose, vanilla flavoring and caramel coffee color	Peanuts, roasted sesame, sugar, glucose, vanilla flavoring, and coffee-caramel coloring.	Peanuts, grated coconut, sugar, glucose, coconut flavoring, vanilla flavoring, and coffee-caramel coloring.	Cocoa, sugar, glucose, vanilla flavoring.
<b>Chemical characteristics</b>	Proteins 2.8 g Fat (lipids) 5.2g Carbohydrates (carbohydrates) 10.8 g Dietary fiber 0.4 g Sodium 0 mg	Proteins 2.6 g Fat (lipids) 5.3g Carbohydrates (carbohydrates) 11.3 g dietary Fiber 0.7g Sodium 0 mg	Proteins 3.9g Fat (lipids) 8.32g Carbohydrates (carbohydrates) 16.7g Dietary fiber 0.87g Sodium 0.72mg	Proteins 3.5g Fat (lipids) 8.32g Carbohydrates (carbohydrates) 16.5 g Dietary fiber 0.85g Sodium 0.72mg	Proteins 6.2g Fat (lipids) 24.0g Carbohydrates (carbohydrates) 65.36g Dietary fiber 0.0g Sodium 2.11mg
<b>Physical characteristics</b>	Appearance: Crispy Color: Bright Red Odor: Characteristic of the product, free of foreign odors Flavor: Sweet Foreign matter: Absent	Appearance: Crispy Color: Bright Coffee Odor: Characteristic of the product, free of foreign odors Flavor: Sweet Foreign matter: Absent	Appearance: Crispy Color: Bright Coffee Smell: Characteristic to the product, free of foreign odors Flavor: Sweet with a hint of sesame Foreign matter: Absent	Appearance: Crispy Color: Bright Coffee Smell: Characteristic of the product, free of foreign odors Flavor: Sweet with a hint of cocoa Foreign matter: Absent	Appearance: Crispy Color: Bright Coffee Smell: Characteristic of the product, free of foreign odors Flavor: Sweet and a touch of bitterness typical of cocoa Foreign matter: Absent
<b>Biological characteristics</b>	Mushrooms: <10 CFU / g Coliforms: <10 CFU / g Salmonella spp in 25 g: Aerobic negative: 200 CFU / g Mesophilic	Mushrooms: <10 CFU / g Coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic mesophilic: 200 CFU / g	Mushrooms: <10 CFU / g Coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic mesophilic: 200 CFU / g	Mushrooms: <10 CFU / g Coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic mesophilic: 200 CFU / g	Mushrooms: <10 CFU / g Coliforms: <10 CFU / g Salmonella spp in 25 g: Negative
<b>Useful life</b>	5 months under proper storage conditions	5 months under proper storage conditions	5 months under proper storage conditions	5 months under proper storage conditions	5 months under proper storage conditions
<b>Storage conditions</b>	Store in a cool, well-ventilated, dry place free from insects and rodents. Store away from detergents or inedible material	Store in a cool, well-ventilated, dry place free from insects and rodents. Store away from detergents or inedible material	Store in a cool, well-ventilated, dry place free from insects and rodents. Store away from detergents or inedible material	Store in a cool, well-ventilated, dry place free from insects and rodents. Store away from detergents or inedible material	Store in a cool, well-ventilated, dry place free from insects and rodents. Store away from detergents or inedible material
<b>Packing and packaging: Sizes, grammage, presentations</b>	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging)
<b>Distribution methods</b>	Land	Land	Land	Land	Land

**Hashtag**

<b>Handling instructions (proper handling, of the product storage after opening, refrigeration, etc.)</b> Each time the package has been opened and after being occupied, close tightly to avoid cross contamination	Label or stamp indicating the no. batch number, expiration date, name and allergen.	Label or stamp indicating the no. batch number, expiration date, product name and allergen.	Label or stamp indicating the no. batch number, expiration date, product name and allergen.	Label or stamp indicating the no. batch number, expiration date, product name and allergen.	Label or stamp indicating the no. batch number, expiration date, product name and allergen.
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**Safety indications (Ingredients)**

	Product use				
<b>Intentional use</b>	Human consumption	Human consumption	Human consumption	Human consumption	Human consumption
<b>User group</b>	General public, except the public suffering from allergies	General public, except the public suffering from allergies	General public, except the public suffering from allergies	General public, except the public suffering from allergies	General public, except the public suffering from allergies
<b>Incorrect use</b>	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add
<b>Applicable legislation</b>	NOM-251-SSA1-2009, NOM-051-SCFI / SSA1-2010 and NOM-247-SSA1-2008	NOM-251-SSA1-2009, NOM-051-SCFI / SSA1-2010 and NOM-247-SSA1-2008	NOM-251-SSA1-2009, NOM-051-SCFI / SSA1-2010 and NOM-247-SSA1-2008	NOM-251-SSA1-2009, NOM-051-SCFI / SSA1-2010 and NOM-247-SSA1-2008	NOM-251-SSA1-2009, NOM-051-SCFI / SSA1-2010 and NOM-247-SSA1-2008





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## FINISHED PRODUCT DESCRIPTION



<b>Name or ID</b>	<b>JAPANESE PEANUTS</b>	
<b>Ingredients</b>	Select peanuts, wheat flour, sugar, iodized salt, and soy salt	
<b>Chemical characteristics</b>	Fat (lipids) 10 g  Protein 6 g	Sodium 210 mg Total carbohydrates 12 g Dietary fiber 1 g
<b>Physical characteristics</b>	Color: Pale Yellow Odor: Characteristic, free of foreign odors Flavor: Characteristic of flour mixture, slightly salty Foreign matter: Absent Texture: Consistency crunchy.	
<b>Biological characteristics</b>	Fungi and yeasts: <10 CFU Total coliforms: <10 CFU Mesophilic aerobic: <500 CFU / g negative  Salmonella spp:	
<b>Useful life</b>	5 months under proper storage conditions Store in a cool,	
<b>Storage conditions</b>	ventilated and dry place.	
<b>Packing and packaging: Sizes, grammage, presentations</b>	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging) Bulk: Polyethylene coil (primary packaging) and raffia sack (secondary packaging) Land	
<b>Distribution methods</b>	Land	

### Hashtag

<b>Handling instructions (proper handling, storage after opening, refrigeration, etc.)</b>	Label stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.
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### Safety indications (Ingredients)

<b>Product use</b>	
<b>Intentional use</b>	Human consumption
<b>User group</b>	General public, except the public suffering from allergies
<b>Incorrect use</b>	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add strange seasonings. Mix with other products.
<b>Applicable legislation</b>	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010



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## FINISHED PRODUCT DESCRIPTION

Name or ID	SPANISH PEANUT ENCHILADO	SALTED SPANISH PEANUT	PEANUT BLANKED ENCHILADO	PEANUT WHITENED SALTED	DUTCH PEANUTS
<b>Ingredients</b>	Select peanuts, vegetable oil, salt, dried lemon, chili, citric acid.	Peanuts, vegetable oil, salt, dried lemon, citric acid.	Select peanuts (halves), vegetable oil, iodized salt, dried lemon, chili, citric acid.	Select peanuts (halves), vegetable oil, iodized salt, dried lemon and citric acid.	Select whole peanuts, wheat flour, corn kernels, cornstarch, chili mix, dried lemon, citric acid, salt and red lacquer color 40
<b>Chemical characteristics</b>	Proteins 8.8 g Fat (lipids) 15.4 g Carbohydrates (carbohydrates) 3.6 g Dietary fiber 0.7 g	Proteins 7.8g Fat (lipids) 16.2g Carbohydrates (carbohydrates) 4.20g Fiber	Proteins 8.8g Fat (lipids) 15.4g Carbohydrates (carbohydrates) 3.6g Fiber	Proteins 8.8g Fat (lipids) 15.4g Carbohydrates (carbohydrates) 3.6g Fiber	Proteins 7.49g Fat (lipids) 12.2g Carbohydrates (carbohydrates) 24.7g Fiber
<b>Physical characteristics</b>	Appearance: Whole peanut kernels or spicy halves Color: Characteristic brown of chili pepper and peanut cuticle Odor: Characteristic of the product free of foreign odors Flavor: Characteristic of the product slightly spicy and acidic. Texture: Hard consistency characteristic of fried peanuts Foreign matter: absent	Appearance: Whole grain or salty halves Color: Characteristic peanut cuticle brown Odor: Characteristic of peanut free of foreign odors Flavor: Characteristic of peanuts with slightly salty and acidic cuticle Texture: Hard consistency peanut characteristic Foreign matter: absent	Appearance: Grain halves enchilado Color: Characteristic brown of the chili Odor: Characteristic of the product, free of foreign odors Flavor: Characteristic slightly spicy and acidic peanut Texture: Hard consistency characteristic of peanut Foreign matter: absent	Appearance: Grain halves with salt granules Color: Slightly white Odor: Characteristic of the product, free of foreign odors Flavor: Characteristic of slightly salty and acidic peanuts Texture: Hard consistency characteristic of peanuts Foreign matter: absent	Appearance: Spicy whole grain Color: Reddish-brown characteristic of the product Smell: Characteristic of the product, free of foreign odors Flavor: characteristic of the product slightly spicy and lemon Texture: Characteristic consistency of the product, crunchy Foreign matter: absent
<b>Biological characteristics</b>	Fungi and yeasts: <10 total coliforms: <10 Salmonella spp: absent in 25 g	Fungi and yeasts: <10 total coliforms: <10 Salmonella spp: absent in 25 g	Fungi and yeasts: <10 total coliforms: <10 Salmonella spp: absent in 25 g	Fungi and yeasts: <10 total coliforms: <10 Salmonella spp: absent in 25 g	Fungi and yeasts: <10 total coliforms: <10 Salmonella spp: absent in 25 g
<b>Useful life</b>	5 months under proper storage conditions	5 months under proper storage conditions	5 months under proper storage conditions	5 months under proper storage conditions	5 months under proper storage conditions
<b>Storage conditions</b>	Store in a cool, ventilated and dry place	Store in a cool, ventilated and dry place	Store in a cool, ventilated and dry place	Store in a cool, ventilated and dry place	Store in a cool, ventilated and dry place
<b>Packing and packaging: Sizes, grammage, presentations</b>	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging) Bulk presentations: Polyethylene coil (primary packaging) and raffia sack (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging) For bulk presentations: Coil (secondary packaging) Polyethylene (primary packaging) and raffia sack (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging) For bulk presentations: Coil (secondary packaging) Polyethylene (primary packaging) and raffia sack (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging) For bulk presentations: Coil (secondary packaging) Polyethylene (primary packaging) and raffia sack (secondary packaging)	Polypropylene coil (primary packaging) and corrugated cardboard box (secondary packaging) For bulk presentations: Coil (secondary packaging) Polyethylene (primary packaging) and raffia sack (secondary packaging)
<b>Distribution methods</b>	Land	Land	Land	Land	Land
<b>Hashtag</b>					
<b>Handling instructions (proper handling, of the product and allergen. storage after opening, refrigeration, etc.)</b> Each time the package has been opened and after being occupied, close tightly to avoid cross contamination	Label or stamp indicating the no. batch number, expiration date, name product and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.

**Safety indications (Ingredients)**

Product use					
<b>Intentional use</b>	Human consumption	Human consumption	Human consumption	Human consumption	Human consumption
<b>User group</b>	General public, except the public suffering from allergies	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies
<b>Incorrect use</b>	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add
<b>Applicable legislation</b>	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010





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## FINISHED PRODUCT DESCRIPTION

Name or ID	NUTRITION BARS (peanut)	NUTRITION BARS (cereals)	NUTRITION BARS (amaranth and oats)	NUTRITION BARS (amaranth and chia)	NUTRITION BARS (amaranth with blueberry)
<b>Ingredients</b>	Halved peanuts, sugar and glucose	Selected halved peanuts, puffed wheat, oats, amaranth, glucose and sugar	Popped amaranth, oatmeal sugar and glucose	Popped Amaranth, Roasted Peanuts, Chia Seed, Gum Arabic, Popped Amaranth, Dried Cranberries (Cranberry, Sugar, Agar Gum, Sugar and sunflower oil), acacia gum, agar gum and glucose.	
<b>Chemical characteristics</b>	Proteins 5.57g Fat (lipids) 9.28g Carbohydrates (carbohydrates) 10.21g	Proteins 2.79g Fat (lipids) 3.91g Carbohydrates (carbohydrates) 11.7g	Proteins 1.51g Fat (lipids) 0.37g Carbohydrates (carbohydrates) 5.31g	Proteins 2.42g Fat (lipids) 1.71g Carbohydrates (carbohydrates) 19.84g	Proteins 1.87g Fat (lipids) 0.87g Carbohydrates (carbohydrates) 18.3g
<b>Physical characteristics</b>	Appearance: Rough characteristic of the product Color: Golden characteristic of the syrup and roasted peanuts Odor: Characteristic of the product, free of foreign odors Flavor: Characteristic of peanuts and sweet syrup Texture: Crunchy Foreign matter: Absent	Appearance: Rough characteristic of the product Color: Golden characteristic of the syrup Odor: Characteristic of the product, free of foreign odors Flavor: Characteristic of the product and sweet to syrup Texture: Crunchy Foreign matter: Absent	Appearance: Rough characteristic of the product Color: Golden characteristic of the syrup Odor: Characteristic of the product, free of foreign odors Flavor: Characteristic of the product and sweet to syrup Texture: Crunchy Foreign matter: Absent	Appearance: Rough characteristic of the product. Color: Slightly golden with gray fragments from chia and cream fragments from peanuts. Odor: Characteristic of the product, free of strange odors. Flavor: Characteristic of the product and sweet to syrup. Texture: Soft consistency without crumbling. Strange matter: Absent.	Appearance: Rough characteristic of the product. Color: Slightly golden with red fragments from the cranberry. Odor: Characteristic of the product, free of strange odors. Flavor: Characteristic of the product and slightly reduced without harassment. Texture: Soft consistency without crumbling. Strange matter: Absent.
<b>Biological characteristics</b>	Fungi and Yeasts: <15 CFU / g Total coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic: <400 CFU / g Mesophylls	Fungi and Yeasts: <15 CFU / g Total coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic: <400 CFU / g Mesophylls	Fungi and Yeasts: <15 CFU / g Total coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic: <400 CFU / g Mesophylls	Fungi and Yeasts: <15 CFU / g Total coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic: <400 CFU / g Mesophylls	Fungi and Yeasts: <15 CFU / g Total coliforms: <10 CFU / g Salmonella spp in 25 g: Negative Aerobic: <400 CFU / g Mesophylls
<b>Useful life</b>	6 months under proper storage conditions Store in a cool,	6 months under proper storage conditions Store in a cool,	6 months under proper storage conditions Store in a cool,	11 months under proper storage conditions Store in a cool,	11 months under proper storage conditions Store in a cool,
<b>Storage conditions</b>	well-ventilated and dry place, should be stored away from detergents or inedible material.	well-ventilated and dry place, should be stored away from detergents or inedible material.	well-ventilated and dry place, should be stored away from detergents or inedible material.	well-ventilated and dry place, should be stored away from detergents or inedible material.	well-ventilated and dry place, should be stored away from detergents or inedible material.
<b>Packing and packaging: Sizes, grammage, presentations</b>	Polypropylene coil (primary packaging), cast bag (secondary packaging) and corrugated cardboard box (tertiary packaging) For bulk presentations: Polyethylene coil (primary packaging) Bulk presentation cardboard box (secondary packaging)	Polypropylene coil (primary packaging), cast bag (secondary packaging) and corrugated cardboard box (tertiary packaging) In order to Bulk presentations: Polyethylene coil (primary packaging) and corrugated cardboard box (secondary packaging)	Polypropylene coil (primary packaging), cast bag (secondary packaging) and corrugated cardboard box (tertiary packaging) For bulk presentations: Polyethylene coil (primary packaging) Bulk presentation cardboard box (secondary packaging)	Polypropylene coil (primary packaging), cast bag (secondary packaging) and corrugated cardboard box (tertiary packaging) In order to Bulk presentations: Polyethylene coil (primary packaging) and corrugated cardboard box (secondary packaging)	Polypropylene coil (primary packaging), cast bag (secondary packaging) and corrugated cardboard box (tertiary packaging) In order to Bulk presentations: Polyethylene coil (primary packaging) and corrugated cardboard box (secondary packaging)
<b>Distribution methods</b>	Land	Land	Land	Land	Land

### Hashtag

<b>Handling instructions (proper handling, storage after opening, refrigeration, etc.)</b>	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.	Label or stamp indicating the no. batch number, expiration date, product name and allergen. Each time the package has been opened and after being occupied, close tightly to avoid cross contamination.
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### Safety indications (Ingredients)

	Product use				
<b>Intentional use</b>	Human consumption	Human consumption	Human consumption	Human consumption	Human consumption
<b>User group</b>	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies	General public, except for the public suffering from allergies
<b>Incorrect use</b>	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add	Excessive exposure to sunlight or extreme temperatures. Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add Keep the package open for long periods of time. Add
<b>Applicable legislation</b>	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010 NOM-247-SSA1-2008	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010 NOM-247-SSA1-2008	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010 NOM-247-SSA1-2008	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010 NOM-247-SSA1-2008	NOM-251-SSA1-2009 NOM-051-SCFI / SSA1-2010 NOM-247-SSA1-2008

*Claudio Innocenti*



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**DESCRIPTION OF SERVICES**

Provider / origin	Service	Responsible for the service	Place where it is used	Safety Requirements	Security Requirements Industrial	Requirements Service	Requirements Buys	Responsible	Access places
OSSAPAT	Water	Municipality of Tehuacan	Production / general services	I agree to OFFICIAL STANDARD MEXICANANOM-127-SSA1-1994, "ENVIRONMENTAL HEALTH, AGUAPARAUSSO AND HUMAN CONSUMPTION-LIMITS PERMISSIBLE QUALITY AND TREATMENTS HERE SUBMIT THE AGUAPARASU POTABILIZATION."	Does not apply	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Plant manager	Warehouse / Production / Offices
Environment	Air	Team	Production	Comply with the Policy Behavior of OT-SG Personnel- Comp 08. Wear a cap, mask, clean work uniform.	with the Policy of Behavior of Staff OT-SG-08.	Service requirements according to specification of Tehuacán Fritters	N/A	Plant manager	Production
CFE	Electricity	CFE TEHUACAN	All areas	Comply with the Policy Behavior of Personnel OT-SG- Safety boots 08. Wear a cap, mask, clean work uniform.	harness (if they are going to working at heights), safety.	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Maintenance	Production
Environment	Dust extraction	Team	Production	Comply with the Policy Behavior of Staff OT-SG-08. Wear a cap, mask, clean work uniform.	N/A	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Maintenance	Warehouse / Production / Offices
Own self	Transport	Drivers	Warehouse raw material and product finished	Comply with the Policy Behavior of Staff OT-SG-08. Wear a cap, mask, clean work uniform.	Mouth cover and cap	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Warehouse Raw Material and Finished product	Patio maneuver
Gems	Lighting studio	Human Resources	All areas	Comply with the Policy Behavior of Staff OT-SG-08. Wear a cap, mask, clean work uniform.	Mouth cover and cap	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Human Resources	Warehouse / Production / Offices
COPLAMEX	Fumigation	Coplamex staff	All areas	Comply with the Policy Behavior of Personnel OT-SG- Glasses 08. Wear a cap, mask, clean work uniform.	and gloves (if the labels of the chemicals that handle indicate it)	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Plant manager	Warehouse / Production / Offices
FERREHULES S.ADECV.	Skate Service	Ferrehules Staff	Production / Warehouse	Comply with the Policy Behavior of Staff OT-SG-08. Wear a cap, mask, clean work uniform.	N/A	Service requirements according to specification of Tehuacán Fritters	Purchasing requirements according to specification of Tehuacán Fritters	Plant manager	Warehouse / Production



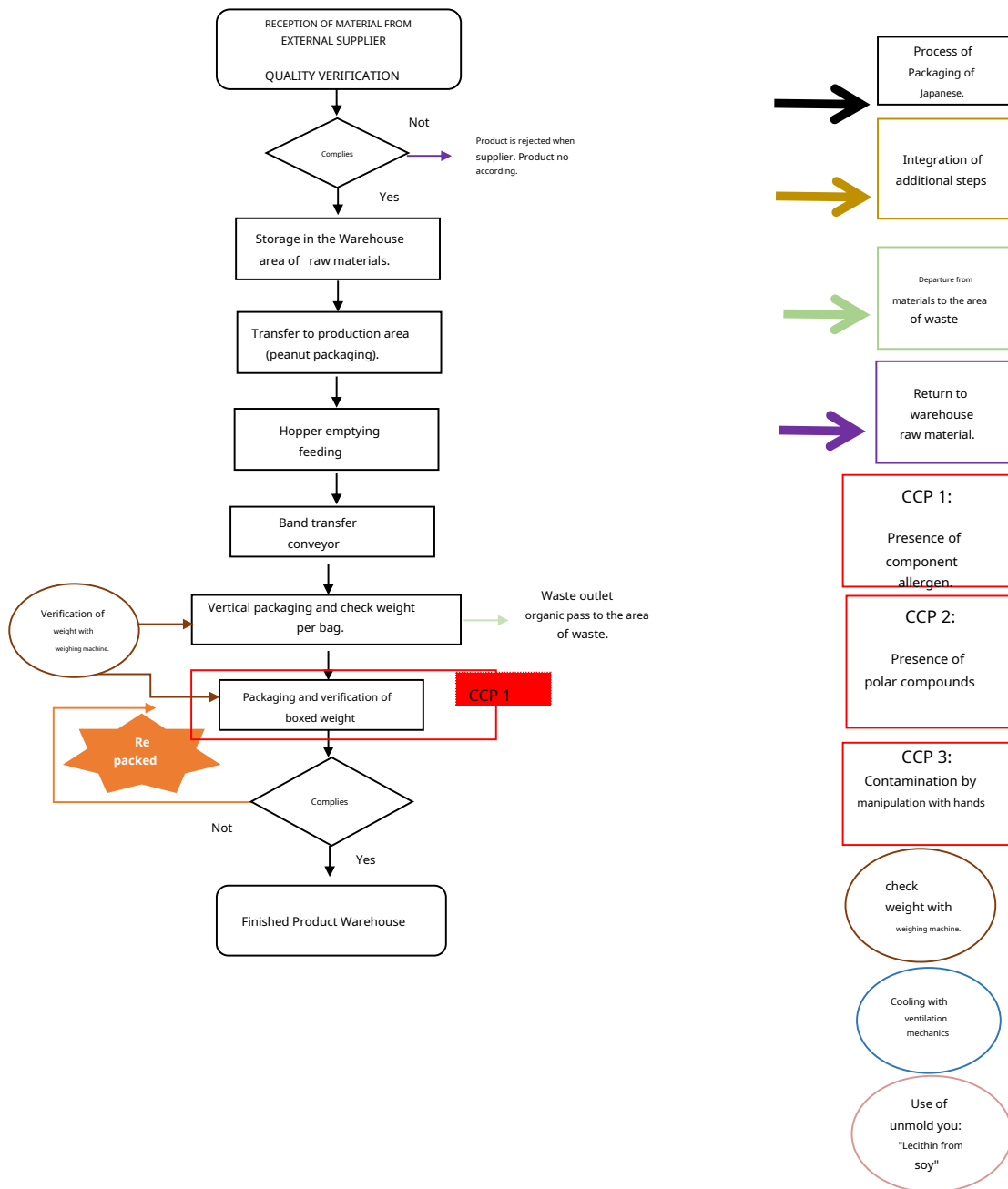
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Japones

# DIAGRAMA DE FLUJO

## Envasado de cacahuete japones





<b>HACCP PLAN</b>	
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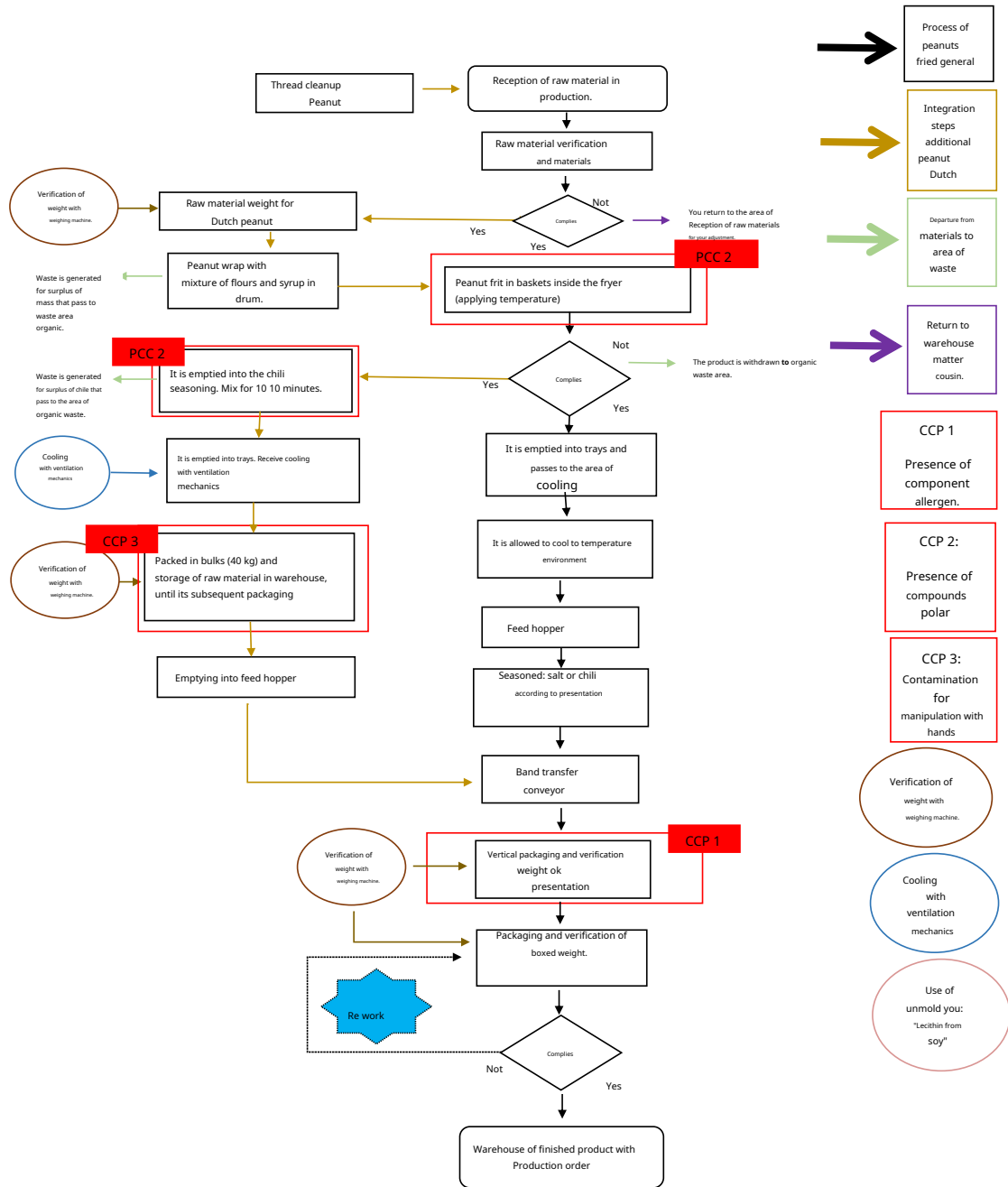
### Japanese process description

# E	Stage	Description of the Materials and / or stages including process parameters	Description of the Control measures (Including: Operating Conditions, Process parameters and activities that reduce, eliminate and control hazards)
1	Receipt of material from external provider and verification for quality	Raw material is received and an inspection of the material received is carried out, if it meets the characteristics it is transferred to the raw material warehouse.	In the document it is described if the raw material is an allergen, PRO-AL-02 PROCEDURE FOR RAW MATERIALS AND MATERIALS, PRO-SG-10 TRACEABILITY PROCEDURE, PRO-SG-16 PROCEDURE FOR ALLERGEN CONTROL
two	Warehouse storage of the received raw material	Warehouse storage of the received material is kept in the area of products in process of allergens.	PRO-SG-16 ALLERGEN CONTROL PROCEDURE
3	Transfer to the production area.	The raw material and the material are transferred on plastic pallet by means of a hydraulic skid.	N / A
4	emptied into the feed hopper the	product is emptied into the feed hopper for transfer in the band.	N / A
5	band transfer conveyors	Once in the hopper it is transported on the belt until it reaches the packaging machine.	N / A
6	Packaging and weight verification per bag.	The raw material (Japanese peanut), was emptied in the hopper that feeds of the conveyor belt and this in turn feeds the hopper of the machine dora bag. According to the presentation requested in the production program, this is how the bagging will take place. Weigh the bags to verify proper weight.	Once the temperatures in the jaws have arrived, bagging begins verifying the seal of the bag and the weight of the bag with product depending on the presentation requested.
7	Packaging and weight verification in box.	According to the presentation requested in the production program, it is packed in corrugated cardboard, weighed and stowed on pallets of plastic.	At this point the control is the verification of weights.
8	Storage	Once the weight is verified in the boxes, it is delivered to the PT warehouse, here The final destination will be given to the Product.	N / A



# DIAGRAMA DE FLUJO

## cacahuates fritos





FRTURAS TEHUACAN

**HACCP PLAN**

REVISION 03 DATE: 11/24/2020

CODE: OT-SG-10



**Process Description Fried Peanuts**

# E	Stage	Description of the Materials and / or stages including process parameters	Description of Control measures (Including: Operating Conditions, Process Parameters and
1A	Raw material verification specified	Raw material is received and an inspection of the material received is carried out, if it meets the characteristics, it goes to the process of production	In the document it is described whether the raw material is an allergen, PRO-AL-02 PROCEDURE FOR RAW MATERIALS AND MATERIALS, PRO-SG-10 PROCEDURE FOR TRACEABILITY, PRO-SG-16 PROCEDURE FOR ALLERGEN CONTROL
2A	Frita decacahuaten baskets inside fryer (applying temperature)	Approximately 45 kg of peanuts are poured into each basket; two baskets are placed in the fryer for approx. 4 min. I know Take out and let them drain on the resting table.	A download form is filled
3A	It was emptied into trays and separated cooling area	Once the peanuts were drained, they were emptied into trays and passed to the cooling.	N / A
1 B	Cool to room temperature overnight.	Cool overnight at room temperature for packed the next day	The type of cooling is at room temperature, controlled with environmental monitoring and OT-SG-02 PEST CONTROL
2B	Feed hopper	peanuts in trays, emptied into the feed hopper	N / A
3B	Seasoned: salt or chili according to presentation	the peanuts are moved with the help of a conveyor belt to the seasoned where it mixes with chili pepper with salt according to presentation. Once seasoned saley is moved by means of another conveyor belt to the packaging hopper	N / A
4B	Packaging and weight verification I agree presentation	Once the weight that is needed has been placed in the packaging machine (this according to the desired presentation), the unloading of the peanuts into the coil that will be the final packaging begins, a weight check and a resistance test of the seal of the bag is carried out where it is dropped to a table and its resistance is observed.	There is a weight control with a verification form PRO-SG-10 TRACEABILITY PROCEDURE
5B	Packing boxes according to presentation	Once the peanut is packed, it is packed in boxes according to the requested presentation, weighed and stowed on pallets	There is a weight control with a verification form PRO-SG-10 TRACEABILITY PROCEDURE
6B	Finished product warehouse with production order	Deliver the product to the product warehouse manager finished with traveling leaf.	The formats are delivered: production order and traveling sheet.PRO-SG-10 TRACEABILITY PROCEDURE



# Product recall procedure

Revision: 02

Code: PRO-SG-11

Date:

03/11/2020

## I. OBJECTIVE

Establish the guidelines for the withdrawal of the product in order to protect our clients, their consumers and the image of Frites Tehuacán.

## eleven. SCOPE

The guidelines in this document apply to products manufactured in Fritura Tehuacán that are on the way and / or in the customer's warehouse and / or at any point in the supply chain.

## 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

ISO / TS 22002-1: 2009 Prerequisite Programs. In the Processing industry.

NOM-251-SSA1: 2009. Hygiene practices for the process of food, beverages or food supplements.

COFEPRIS- ANNEX 8 WITHDRAWAL OF PRODUCT

## IV. RESPONSIBILITIES

### Operations Management

1. Verify compliance with the provisions of the current procedure in all areas and departments of Fritura Tehuacán.

two. Give notice to the media, authorities and clients if required.

### Quality manager

1 It is the responsibility of the quality manager to identify the possible sources that lead to a product recall to trigger the exercise, be it a drill or a real case.

two Handle the product returned to the facilities according to the

Elaboró  
Jefe de calidad

Revisó  
Gerente de planta

Approved  
director de operaciones

1



# Product recall procedure

Revision: 02

Code: PRO-SG-11

Date:

03/11/2020

- Non-Compliant Product Control Procedure PRO-SG-09.
- 3 Communicate internally to all areas involved.
- 4 If there is a potential danger in a product, manage external communication towards the authorities, the media and suppliers, in accordance with what is defined in the Emergency Preparedness and Response Procedure, adopting the necessary measures to protect public health.
- 5 Inform the management of the events that arise, whether they are drills or real cases.
- 6 Prepare and disseminate (for management review) the report detailing the characteristics of the withdrawal.

## Sales and purchases

1. Communicate and manage the withdrawal of the product with the client.
- two. Provide the contact list of customers and suppliers.

## All areas

1. Notify the immediate manager in case of detecting any non-conformity related to the product.

## 2. DEFINITIONS

**Retirement Committee:** Team responsible for the management of withdrawals and withdrawal drills.

**Retirement:** Recover non-conforming product from the market, shops, warehouses, distribution centers and / or customer warehouses because it does not meet the standards specified.

**Mock withdrawal:** generation of a hypothetical situation in which possible dangers are presented and the organization's response capacity is evaluated.

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	<b>Process from retirement from product</b>	
	<b>Revision: 02</b> <b>Date:</b> <b>03/11/2020</b>	<b>Code: PRO-SG-11</b>

### 3. DEVELOPMENT

#### A) Retirement committee

In Fritura Tehuacán there is a retirement committee made up of the food safety team, which maintains communication through a WhatsApp group, email, telephone and / or personally.

Additionally, there is a list of contacts of key suppliers and customers. See Annex.

#### B) Withdrawal sources

The Head of Quality, Head of Production, Head of Warehouse or Director of Operations identify the possible sources that lead to a product recall, which can be:

- t) Problems with raw materials that may affect the integrity and safety of the product.
  - b) Emergency situations in which the product is involved.
  - c) Internal safety or other checks showing non-compliance with product specifications.
  - d) Loss of control in PCC and PPRO.
- and customer's complaints.

#### C) Traceability

When the withdrawal source is presented, we proceed to request the batch number, name of the product or raw material and date of receipt, if applicable.

Once the information is collected, the Head of Quality carries out the traceability of the product or raw material in question through the Traceability Procedure PRO-SG-1 O, seeking to detect:

- Product or Products that have been manufactured under the same conditions

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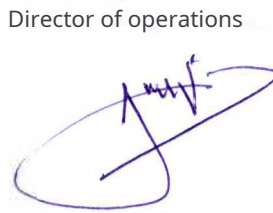
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Jefe de calidad



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Gerente de planta



Approved  
Director of operations



	<b>Process from retirement from product</b>	
	<b>Revision: 02</b> <b>Date:</b> <b>03/11/2020</b>	<b>Code: PRO-SG-11</b>

of operation.

- Product or Products that have been manufactured with the defective batch of raw material.
- Evaluation of other products made on the same day, which could be exposed to the same product recall situation.
- The location of said products or materials, which may be in the Client Warehouse, on the way with the client or in the Fritura Tehuacán warehouse.

At the end of the traceability and recording in the Traceability Results Format FOR-SG-22 and the FOR-SG-66 product recall format, the recall committee is convened to evaluate the results and take the necessary actions in their areas of responsibility.

#### D) Product Recall

Based on the results of the traceability exercise and the decision of the recall committee, the product recall is carried out.

The withdrawal committee signs the Traceability Results Form FOR-SG-22 as evidence of pre-authorization to carry out the withdrawal, the final authorization will be from the Operations Management, placing the date and time of authorization.

#### E) Communication

The development of communications is managed as follows:

- The internal communication of the withdrawal is carried out through the Head of Quality who informs and provides a scanned copy of the authorized Traceability Results Format, through an email or brings together those involved in the organization.
- The sales representative of the committee communicates to the affected clients to obtain information about the product or materials, such as: Quantity used, Quantity in the client's warehouse, and coordinate the withdrawal of the product from the client's warehouse if applicable. The estimated time to notify the customer of a possible product recall from the detection of the problem is 24 hours.

#### F) Recovery of product or raw materials

4

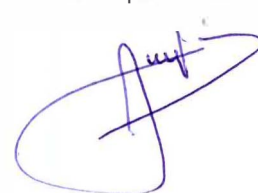
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Jefe de calidad



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Gerent from planta



Approved  
Director of operations





# Product recall procedure

Revision: 02

Code: PRO-SG-11

Date:

03/11/2020

The sales area consolidates the information and informs the Withdrawal Committee of the feasibility of the withdrawal of the product from the client's warehouse or plant (s).

Inform the Warehouse Manager to coordinate the transport that will be used in the product recall. The warehouse staff will inform the recall committee of the re-entry of the product to the facilities

NOTE: In the event that the withdrawal of the product in the client's warehouse is not feasible due to Costs, Distance, Customs procedures, etc. Destruction of the material, The sales representative must manage and send evidence of this process either through an act of Destruction, (indicating product, customer, quantity and authorization signatures), photographs, etc. and inform the Retirement Committee to close the process. The committee must attach the evidence of destruction to the FOR-SG-66 Withdrawal Form.

The product that enters from a Withdrawal process to the Fritura Tehuacán facilities is handled according to the Non-Compliant Product Control Procedure PRO-SG-09 to evaluate its disposition. The receipt of the material will be by Quality personnel, leaving evidence of the receipt in the Material Receipt Verification FOR-AL-01 format.

The activities of the withdrawal process are recorded in the Product Withdrawal Form, the responsibility of custody and completing the information that is required there will be on the part of the Head of Quality. In the traceability exercise in the exercise evaluation space, it will indicate, as applicable:

- Reference to the folio of the corrective action.
- Final disposition of the product
- Response time from customer notification to product recovery.
- General conclusions.

## G) Withdrawal drills

Withdrawal drills will be held at least once a year following the methodology of this procedure and the results will be recorded in the Product Withdrawal Form FOR-SG-66.

The person responsible for scheduling and coordinating the recall drill is the Safety Leader.

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Director of operations



# Product recall procedure

Revision: 02

Code: PRO-SG-11

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During product recalls or product recall drills, responsibilities and authorities will be executed as defined in this procedure.

## H) Corrective actions and preventive actions

According to the evaluation obtained in the Traceability Form FOR-SG-22 and product withdrawal FOR-SG-66, corrections, corrective or preventive actions must be generated according to the Procedure of Non-conformity and Corrective Action PRO-SG-03, as well as the due communication of the results obtained to the safety team and as input of the review by the management.

## 4. FORMATS AND RELATED DOCUMENTS

Traceability Results Format FOR-SG-22. Verification of Receipt of Materials FOR-AL-01. PRO-SG-07 Emergency Preparedness and Response Procedure. PRO-SG-09 Non-Conforming Product Control Procedure. PRO-SG-10 Traceability procedure. FOR-SG-66 Product Recall

## 5. ANNEXES

Key Contact List

6

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Translated text accurately reflects original message

- Agree  Disagree  
 Agree – *with suggested edits*

Name Mariana Lezama

Date 4/16/21





Frituras Tehuacán

## Procedimiento para el control de alérgenos

Revisión: 02  
Fecha: 26/03/2020

Código: PRO-SG-16

### I. OBJETIVO

Establecer los lineamientos para el manejo y control de los materiales alérgenos.

### II. ALCANCE

Este procedimiento aplica al manejo y control de todos los alérgenos de Frituras Tehuacán.

### III. REFERENCIAS

ISO 22000:2018 Sistema de Gestión de la Inocuidad de los Alimentos – Requisitos para Cualquier Organización de la Cadena Alimentaria.

ISO/TS 22002-1:2009 Programas de Prerrequisito. En la Industria Procesadora.

FSSC 22000 Part 2 Requirements for Certification. Jan 2017.

NOM-051-SCFI/SSA 1-2010. Especificaciones generales para etiquetado.

Control de Producto No Conforme PRO-SG-09.

Política de comportamiento del personal OT-SG-08.

### IV. RESPONSABILIDADES

#### Dirección de Operaciones

1. Verificar el cumplimiento a lo establecido en el actual procedimiento en todas las áreas y departamentos de Frituras Tehuacán.

#### Jefe de Almacén

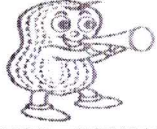
1. Es responsable de verificar que los materiales alérgenos se encuentren identificados y ubicados en las áreas asignadas, asegurando que no haya riesgo de contaminación cruzada de acuerdo a este procedimiento.
2. Identificar los materiales alérgenos cuando no vienen identificados por el proveedor de origen.
3. Es responsable de verificar que los materiales alérgenos no se encuentren maltratados, sucios, mojados, rotos.

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Gerente de Planta

Aprobó  
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FOTIUMARS TENUACORN

## Procedimiento para el control de alérgenos

Revisión: 02  
Fecha: 26/03/2020

Código: PRO-SG-16

4. Es responsable de identificar los materiales alérgenos cuando no vienen etiquetados por parte del proveedor.

### Jefe de Calidad

1. Es responsable de verificar que los materiales alérgenos se encuentren identificados y ubicados en las áreas asignadas, asegurando que no haya riesgo de contaminación cruzada de acuerdo a este procedimiento.
2. Es responsable de validar que los controles sean implementados de forma efectiva.

### Todas las áreas

1. Cumplir con lo estipulado en el presente procedimiento y las políticas de comportamiento del personal.

## V. DEFINICIONES

**Alérgeno:** Sustancia que produce o puede producir alergia.

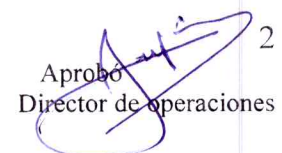
**Alergia:** Respuesta exagerada (reacción de hipersensibilidad) del sistema defensivo (sistema inmunitario).

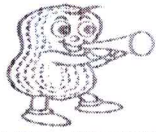
**Re-empaque:** actividad en donde se transfiere alguna materia prima en polvo a otro empaque debido a que el original se encuentra dañado.

**Contaminación cruzada:** Proceso por el cual los alimentos entran en contacto con sustancias ajenas, generalmente nocivas para la salud.

  
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Frituras Tehuacán

## Procedimiento para el control de alérgenos

Revisión: 02  
Fecha: 26/03/2020

Código: PRO-SG-16

### VI. DESARROLLO

#### A) Listado de Alérgenos

En Frituras Tehuacán fabricamos productos que en su formulación contienen los siguientes alérgenos:

- Cacahuete
- Nuez (Frutos secos)
- Almendra (Frutos secos)
- Harina de Trigo (Trigo)
- Avena (Gluten)
- Pastas de Harina de Trigo (Trigo)

#### B) Evaluación de peligros

El equipo de inocuidad realiza los análisis de peligros y puntos críticos de control (HACCP) incluyendo los peligros químicos relacionados con alérgenos cada año o cuando surgen cambios que puedan afectar a la inocuidad. Los resultados y medidas de control se registran en el Plan HACCP OT-SG-10.

#### C) Compra de materias primas

Se lleva a cabo la compra de las materias primas tomando en cuenta algunas precauciones desde la selección y evaluación de los proveedores.

#### D) Recepción de materias primas

Se verifica por medio del formato de Verificación Recepción de Materiales FOR- AL-01 que no existan condiciones que puedan propiciar una contaminación cruzada. Se identifican todas las tarimas con materias primas que sean alérgenos por medio de etiquetas de color fosforescente. Ver. Anexo 2 Etiqueta Alérgeno.

Nota: Si el material ya viene identificado desde el origen, aun así, se le coloca la etiqueta definida en el presente procedimiento.

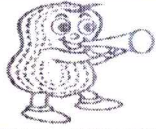
#### E) Buenas practicas durante el almacenamiento

Durante el almacenamiento, el jefe de almacén o auxiliar de almacén aseguran que los materiales alérgenos se encuentren identificados y ubicados en las áreas definidas para dicho fin. Ver Anexo 1 Layout de almacén.

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FRIATURAS TEHUACANAS

## Procedimiento para el control de alérgenos

Revisión: 02  
Fecha: 26/03/2020

Código: PRO-SG-16

Se verifica que el producto y materias primas se mantengan en buen estado, que su empaque no esté roto, que tenga identificación correspondiente y que no esté caduco.

NOTA: En caso de que se llene el espacio se pone en otro lado dentro del Área de Alérgenos asegurándonos que no haya contaminación cruzada.

### F) Acomodo de materiales alérgenos

Antes de acomodar cualquier alérgeno en áreas del almacén, se verifica que cada tarima cuente con su etiqueta correspondiente como alérgeno, (Ver Anexo 2 Etiqueta Alérgeno) la cual es color naranja para identificar fácilmente que el producto es alérgeno y el personal que acomoda los materiales o productos no tenga confusión. Dicho acomodo se realiza de tal manera que se facilite la rotación de inventarios tipo PEPS (primeras entradas, primeras salidas).

Los alérgenos no se almacenan juntos, se deberá de guardar una distancia considerable a fin de evitar contaminación cruzada.

### G) Monitoreo durante proceso de elaboración de producto.

Se cuenta con limpiezas y verificaciones de alérgenos para evitar contaminación cruzada, se realiza la verificación de limpieza antes de comenzar una producción y de un alérgeno a otro. Instructivo de detección de proteína alérgeno en superficies INS-CAL-12

### H) Etiquetado de producto terminado.

Todo el producto elaborado en frituras Tehuacán contiene un alérgeno por tanto en todas las etiquetas se especifican el tipo de contenido alérgeno según legislación correspondiente. Existen revisiones durante proceso que ayudan a la identificación del cumplimiento, Muestreo actividades del personal durante producción OT-SG-04

### I) Limpieza de Derrames

En caso de detectar algún derrame de alérgenos se le informa al Jefe de almacén y Jefe de calidad y se actua de acuerdo al Procedimiento para Evitar Contaminacion cruzada, fisica, quimica y Biologica PRO-SG-18.

### J) Inspecciones

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Director de operaciones

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CITRUS TEMUACÁN

## Procedimiento para el control de alérgenos

Revisión: 02  
Fecha: 26/03/2020

Código: PRO-SG-16

El jefe de almacenes realiza inspecciones diarias antes de surtir las materias primas a producción con respecto a los siguientes elementos:

**Manipulación:** verifica que el material no este dañado, que no tenga derrames, limpio e identificado.

**Almacenamiento:** verifica que se almacena en el lugar correcto de alérgenos y no existe posibilidad de contaminación cruzada.  
Esto queda registrado en el formato FOR-PRO-02 Verificación de materiales que provienen del almacén.

Adicionalmente, se llevan a cabo inspecciones mensuales de programas de prerrequisito en las áreas utilizando la Planeacion de la Verificación de PPR's **OT-SG-07**.

### K) Capacitación del personal

El Jefe de Recursos Humanos realizara capacitaciones periódicas a los Auxiliares de almacén sobre el cuidado de los Productos Alérgenos, Buenas Practicas de Manufactura, y otros temas relacionados.

### VII. FORMATOS RELACIONADOS


Plan HACCP OT-SG-10.

Verificación Recepción de Materiales FOR-AL-01

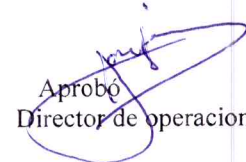
Planeacion de la Verificación de PPR's OT-SG-07

Procedimiento para Evitar Contaminacion cruzada, fisica, quimica y Biologica PRO-SG-18.

Instructivo de detección de proteína alérgeno en superficies INS-CAL-12

  
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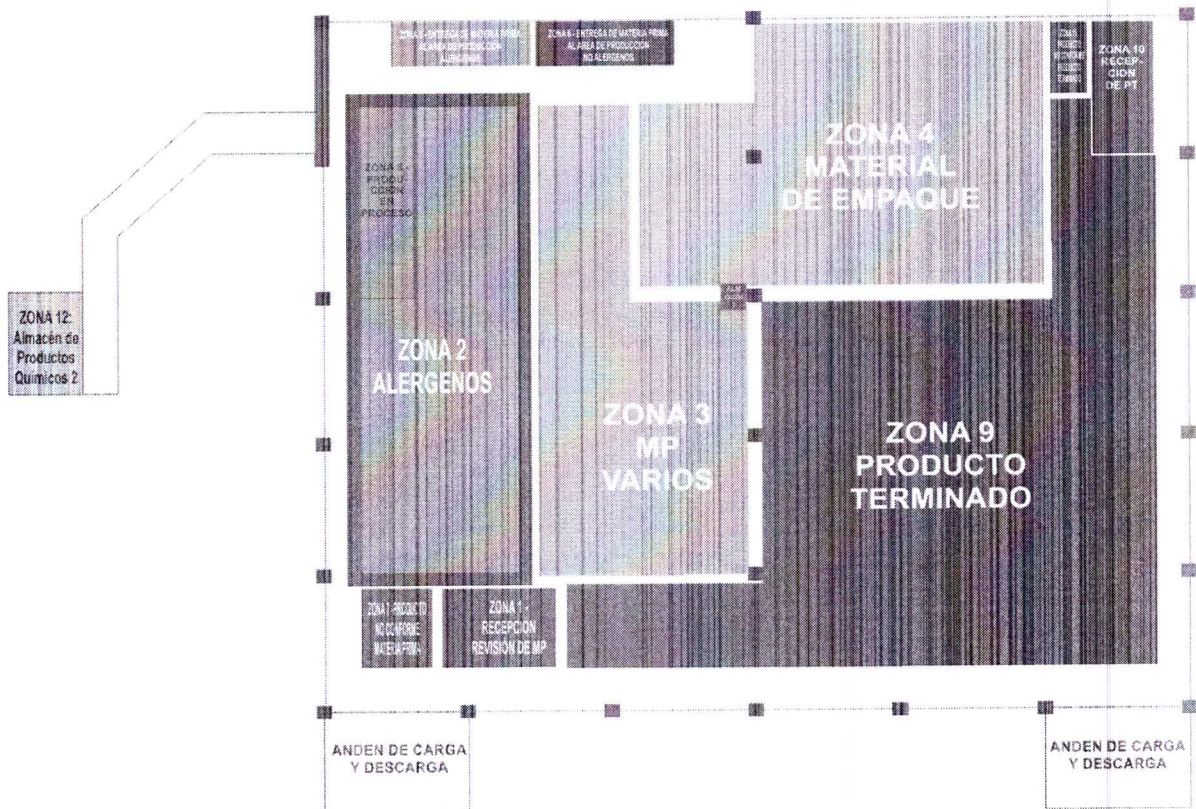
# Procedimiento para el control de alérgenos

Revisión: 02  
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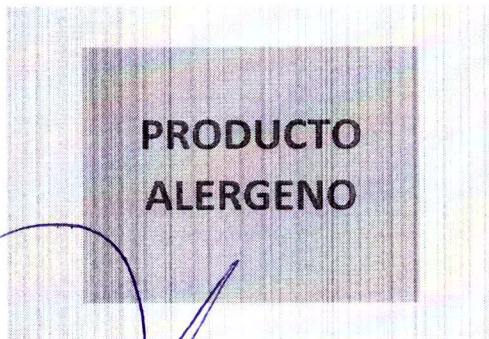
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## VIII. ANEXOS

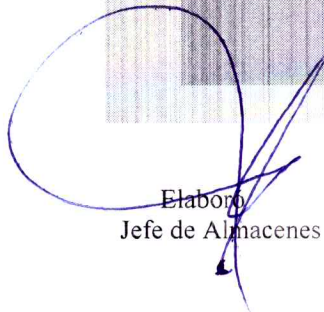
### Anexo 1. Layout de Almacén



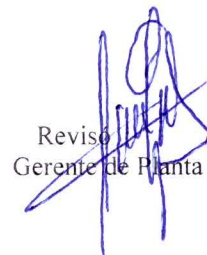
### Anexo 2. Etiqueta Alérgeno



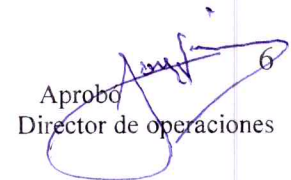
Elaboro  
Jefe de Almacenes

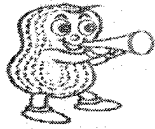


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Gerente de Planta



Aprobo  
Director de operaciones





FITURAS TEHUACANAS

# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

## I. OBJECTIVE

Establish the guidelines for the elaboration and control of Bars.

## eleven. SCOPE

This procedure applies to the bar production line.

## 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

## IV. RESPONSIBILITIES

### Operations Management

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

### Floor manager

1. You are responsible for ensuring compliance with this procedure without skipping any steps.
- two. Notify the Head of Quality in the event of any deviation.
3. Ensure that the PROSG-09 non-conforming product control procedure is followed in case of deviation.

### Operator

1. Follow this procedure step by step.
- two. Notify the Floor Manager in the event of any deviation.

### Quality Manager

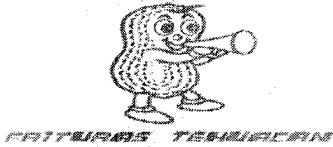
1. Monitor the quality of raw materials and product during the process of making bars according to the Quality Plan OT-CAL-01.

Elaboro  
Jefe de Piso

Revisó  
Gerente de Planta

Aprobó  
Director de Operaciones

1



# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

two. Ensure that the non-conforming product control procedure PRO-SG-09 is followed in case of deviation.

## V. DEFINITIONS

**Drum:** round shaped mixer that we handle with fire and rotary movement

**Bars:** The bars (palanquetas) are excellent nutritious snacks and emblematic of Mexican culture, being a food high in protein, fiber and vegetable fat, they favor the reduction of bad cholesterol.

## SAW. GROWTH

### TO) Previous

The Warehouse prepares the Raw Material and Packaging Materials to be used according to the production schedule, these are delivered to the floor manager through a materials delivery form which is signed and reviewed by both parties the afternoon before the production day ( FOR-PRO-02)

The Operator in charge of each area (Drum, Machine and Packaging) takes the MP and Materials respectively to occupy and places it in their work area.

Before starting the operation, all equipment must be released according to the Cleaning and Sanitation Manual MAN-SG-02

### B) Bass Drum

Utensils:

Syrup measuring cup

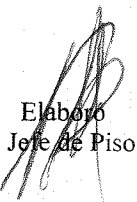
Plastic cans for weighing supplies Nylamid

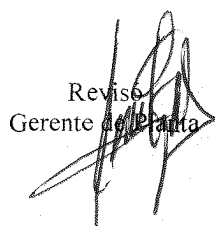
shovel

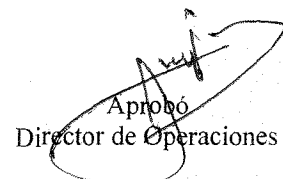
Cigarette lighter

Weighing machine

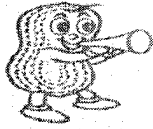
The drum operator follows the formulations and indications in accordance with the provisions of this procedure and the programming.

  
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Jefe de Piso

  
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Aprobó  
Director de Operaciones

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FABRILAS TENDILCOM

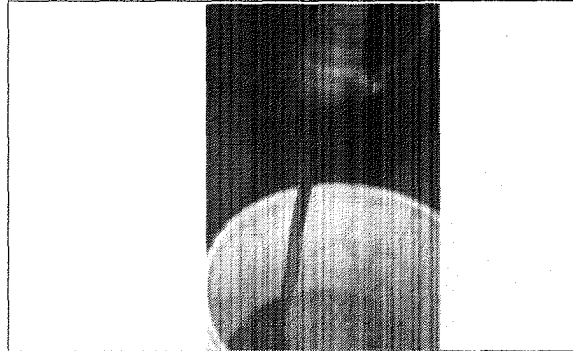
# Bars Operating Procedure

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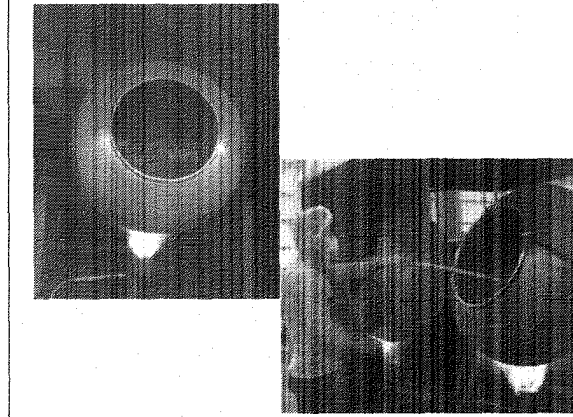
1.- The amount of syrup to be used is measured in the bucket according to the quality of the bar to be produced. This is done by placing the bucket under the syrup discharge line, manipulating the valve to the required measure. Once the quantity is measured, it is added to the drum and the drum is put into operation.



2.- The gas valve is opened minimally, and the burner is lit with the manual igniter. Once the burner is lit, it is placed under the drum in the center.

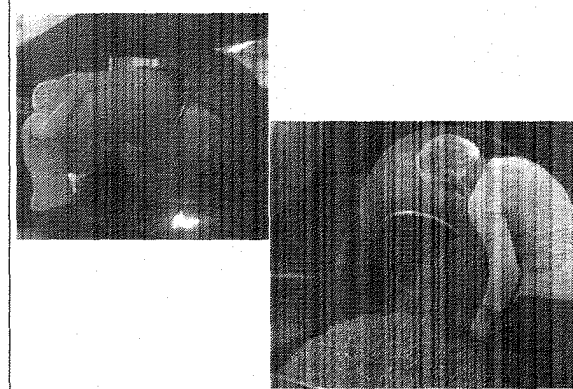
The gas flame is fully increased by opening the gas valve for approx. 15min. (Time of arrival of the syrup to the caramel point) depending on the type of bar.

During warm-up, the operator weighs the supplies in the loading cans according to formulation.

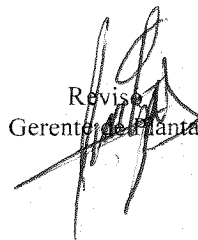


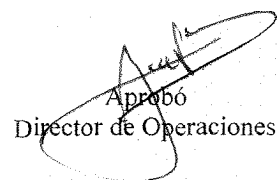
3.- When the syrup reaches the caramel point, the flame is reduced Y the inputs already weighed previously are added.

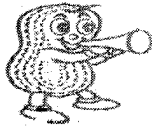
With the nylamid paddle, the ingredients poured into the drum are mixed until a uniform mixture is achieved, again the flame is increased for 5 s to detach the mixture that has adhered to the walls of the drum, the flame is decreased, the burner is removed and the laminating personnel are advised to approach the discharge tray into which the mix is emptied.



  
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# Bars Operating Procedure

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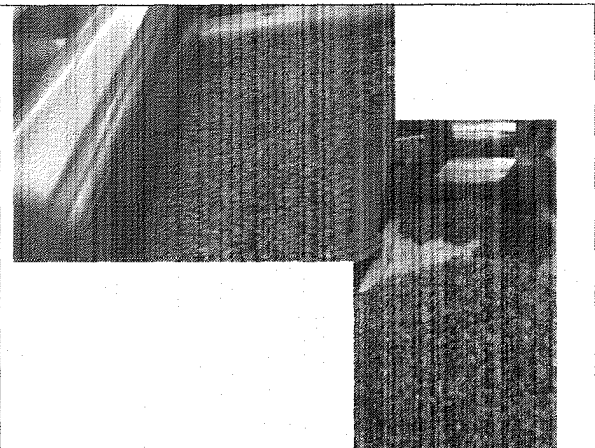
## C) Laminate

Discharge tray  
Plastics to expand mix Spike carts  
with trays Release agent

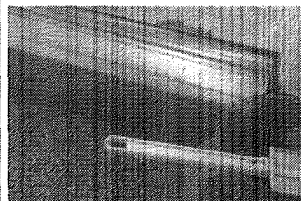
Flexible applicator stick

During the mixing time in the drum, in the rolling area the maintenance manager is asked to adjust the cutting blades according to the specifications of the bar to be produced (length, width and thickness). floor checks the length and thickness according to weight.

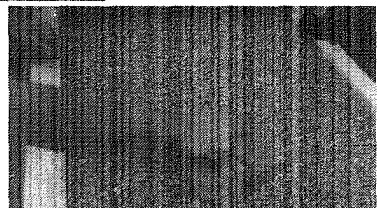
1.- The discharge tray already with the mixture is placed on the starting table of the laminator, the band is already in operation and with exclusive plastics for this area, the emptying on this band begins gradually and extends from Evenly so that it is incorporated into the main roller, (Trying not to saturate it).



2.- The first roller is cared for by a person in charge from add a Release agent on the surface of the roller to prevent the mixture from sticking to it.



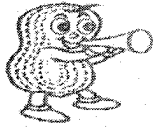
In the same way, he is in charge of covering gaps that the mixture already extended on the belt presents and verifying that it does not agglomerate on the rollers.



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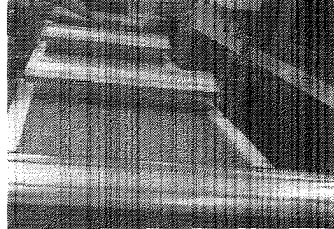
# Bars Operating Procedure

Revision: 03

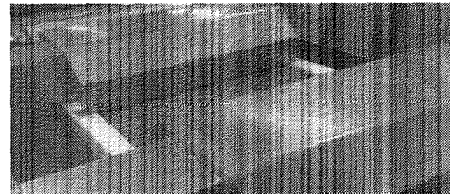
Code: PRO-PRO-01

Date: 09/09/19

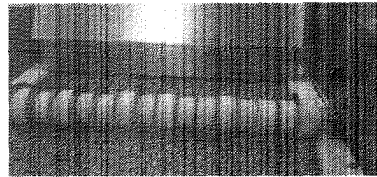
3.- The mixture passes through three other rollers that are in charge of maintaining the specified thickness.  
During the belt travel, the mixture passes through two fans that cool it down and prevent it from sticking to the horizontal cutting blades, which are adjusted according to the width of the programmed bar.



4.- One more roller, after the horizontal cut, keeps the mixture extended before moving on to the vertical cut established with the length of the desired bar.

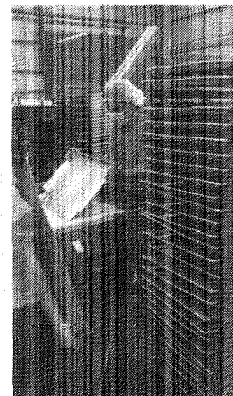
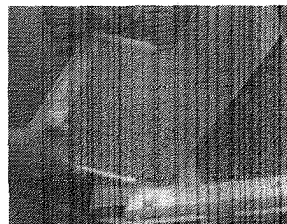


Having made these cuts and complying with the bar with the length and width specified by the floor manager and / or quality, it is collected at the end of the band with trays.



5.- One operator receives the product from the band and another receives it on another tray that he places on the spike cart. This process is repeated until the band is mixed.

With the product in the spiers, the operators carry out the verification of the weights as follows: a tray with bars is randomly taken and weighed one by one, filling the spaces in the weight format. The personnel in this area have the obligation to inform the Floor Manager if there is any deviation.

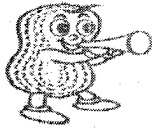


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FATURAS TENUKUAN

# Bars Operating Procedure

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Date: 09/09/19

## O) Overdrivers

Harvesting trolleys with bars

Reprocessing tares

**NOTE:** In this process, hand washing is carried out at the beginning of the activity **Y** throughout the day every 2 hours as indicated in the Handwashing Instructions

**(INS-SG-02)** and a control of said activity is kept in the Handwashing Record Form (FOR-SG-48).

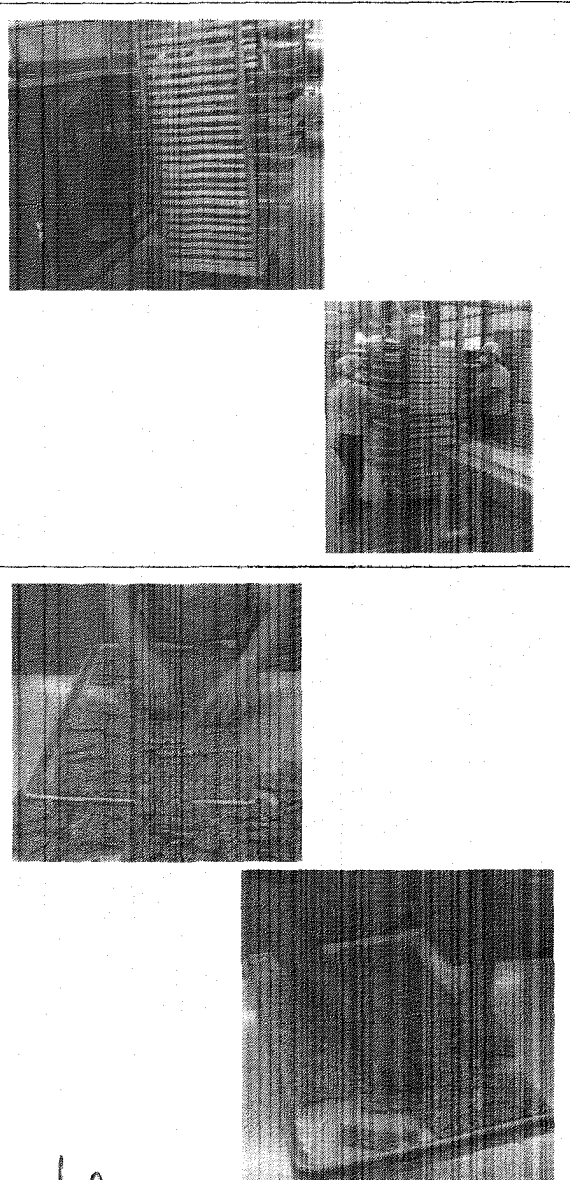
This is as indicated by PCC 3: Contamination by hand handling.

1.-EI personal from the machine in overdrive (taken off) it is the in charge from move the cars spikes with bars to the cooling area.

This cooling is mechanized with two fans, the bars are kept there for approximately 10 min depending on the ambient temperature of that moment, this process is repeated for each drum produced.

2.- During the cooling, the bars are monitored by the staff of the overdriving machine. Once the bars reach room temperature, they take the spike carts to the peeling tables.

The bar is detached manually from top to bottom, separating the non-conforming material (broken, deformed bars, etc.). This product is collected in reprocessing vats, the conforming bars are placed on the table, and the empty tray is returned to the spike, once all the trays of the spike are empty, it is returned to the rolling area to be filled again, follow this process throughout the shift.



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FRIOLEROS Y EMULSORES

# Bars Operating Procedure

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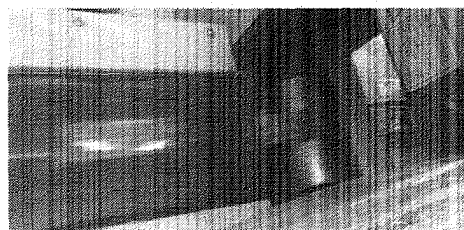
Code: PRO-PRO-01

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### 3.- Machine Operator

The envelope machine adjusts it depending on the bar to be packaged, places the indicated coil, performs tests and delivers them to the floor manager for his Vo.Bo., and be able to start the enveloping process.

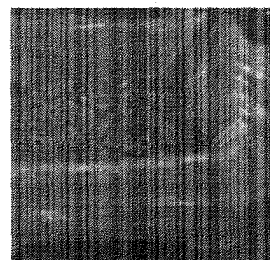
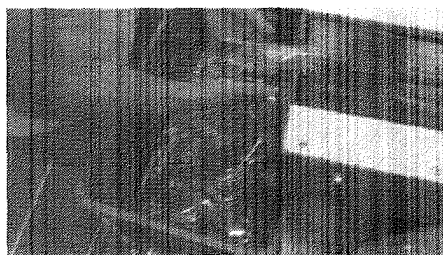
Starts the machine and goes over the chain with spacers feeding bar by bar well placed.



4.- The lever selector is placed at the end of the overrunning machine **Y** It is who is in charge of separating the conforming bars in sealing from the non-conforming ones (bitten by jaws, envelopes without bar, bad sealing, etc.), these are separated into tares for immediate subsequent reprocessing.

The compliant ones are placed in tares for later packaging.

The non-compliant product (with bitten envelope) is removed from the envelope, this should be done **ONLY** by one person, who will select the bar that is in good condition to envelope it again and the non-conforming product (broken, incomplete, etc.) remains in the tare of reproceso para su recuperación.

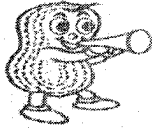


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FRI TURRAS TUMBUCANAS

# Bars Operating Procedure

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Code: PRO-PRO-01

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## E) Balers

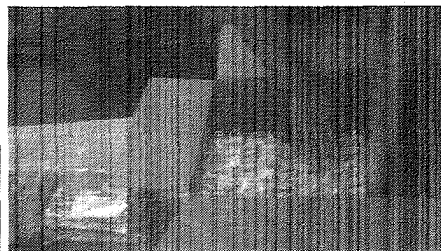
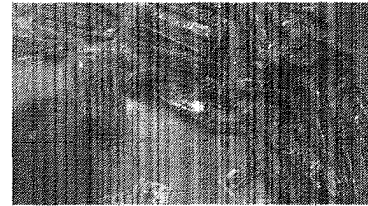
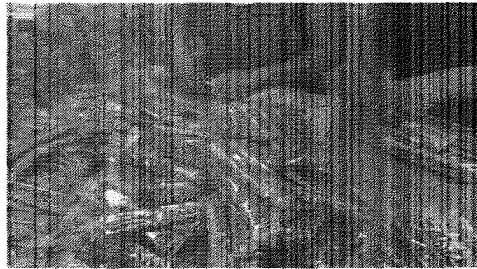
Tares with compliant bars in Scale area  
Seals  
Foliadora

1.- The last process in this chain is the final packaging which is carried out by the packers individually, the floor manager gives them the bag to use depending on the bar to be packed, in the same way as the one in charge of sealing The label and folder are given to you to place the batch and expiration date.

The foliated labels are delivered to the packers, so they can start the packaging process. They place a tare to collect the non-conforming bar and that will be destined for reprocessing, this is the result of the review during packing.

With the help of an electric sealer the packages are sealed and arranged on the table (stacked for packing in boxes)

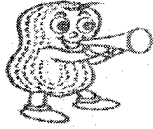
2.- The person in charge of placing the product in boxes, previously identifies the boxes with the information provided by the Floor Manager: batch, expiration and quantity, assembles their boxes with transparent adhesive tape and begins with the arrangement of the packages with the finished product According to the requested presentation, seal the box, weigh it and record the weight in the corresponding format. The boxes are arranged on a plastic pallet with cardboard as a base, this step is carried out throughout the shift.



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FRIOLEROS TENHUACAN

# Bars Operating Procedure

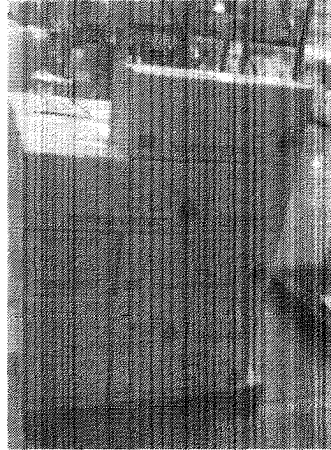
Revision: 03

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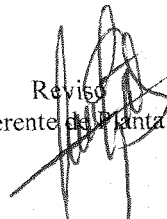
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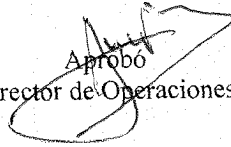
3.- The forms are delivered to the floor manager and he in turn makes a production order (traveling sheet).

Delivery to the Warehouse Manager (PT) the finished product resulting from the production and verifying physically with the production report, both parties sign, and the report is delivered to the capture area.



  
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FRI TURAS TOLUQUEÑAS

# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

## SEPARATION OF PROCESS LINES TO AVOID CROSS CONTAMINATION BY ALLERGENS.

1. a separation of the 2 production lines is carried out for the production of bars, in order to avoid cross contamination by allergens; Below is the table with the separation of the lines (process equipment) and which product corresponds to the production frequencies:

Alta	Se realiza más de 5 a 6 veces por mes
Media	se realizan producciones cada 3 a 6 meses
Baja	se realizan producciones 1 a 2 veces en el año

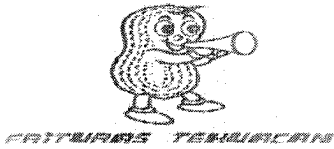
LINEA DE BARRAS 1	Frecuencia	LINEA DE BARRAS 2	Frecuencia
Oatmeal and cereal bar	Media	Peanut bar (various presentations) Blueberry	Alta
Amaranth cocoa bar (almond and walnut) Cereal bar	Baja	Mix Bar e / peanut	Alta
(amaranth, puffed wheat, oatmeal) Amaranth / oat bar	Media	Amaranth e / peanut bar	Media
	Baja	Chocolate amaranth bar e / peanut	Baja
		Chocolate amaranth bar	Baja
		Amaranth bar	Baja
		Amaranth e / blueberry bar	Baja
		Amaranth bar e / apple	Baja

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# Bars Operating Procedure

Revision: 03  
Date: 09/09/19

Code: PRO-PRO-01

## ROASTED PEANUT SUB-PROCESS

### !.OBJECTIVE

Establish guidelines for the production and control of roasted peanuts.

### !!.SCOPE

This procedure applies to the production line of bars and fried foods that contain roasted peanuts as an ingredient. -

### 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

### IV. RESPONSIBILITIES

#### Direction Operations

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

#### Boss Production

1. You are responsible for ensuring compliance with this procedure without skipping any steps.
- two. Notify the Head of Quality in the event of any deviation.
3. Ensure that the PROSG-09 non-conforming product control procedure is followed in case of deviation.

#### Operator

- 1 Follow this procedure step by step.
- 2 Notify the Production Manager in the event of any deviation.

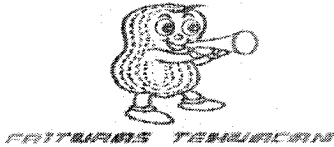
#### Quality Manager

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eleven



# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

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1. Monitor the quality of raw materials and product during the peanut roasting process.
- two. Ensure that the non-conforming product control procedure PRO-SG-09 is followed in case of deviation.

## V. DEFINITIONS

**Toasted.-** Operation that consists of putting something on the fire, especially food, so that it dries without burning and takes on a golden color and a crunchy texture.

**Peanut.-** The peanut *Arachys hypogaea*) It is a plant of the Fabaceae (legumes) family, like chickpeas, lentils, beans and peas. It is originally from South America. It was introduced to Mexico since pre-Hispanic times.

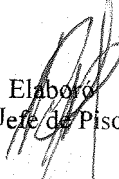
**Flayer.-** Machine that helps us remove the cuticle of the peanut once roasted

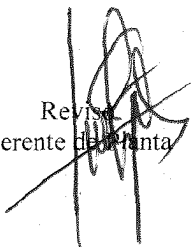
## SAW. GROWTH

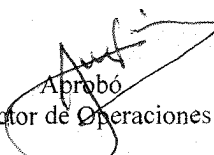
### PEANUT TOAST

Prior to roasting peanuts, the raw peanut that is going to be used for roasting is cleaned, applying the PRO PRO-06 Raw Peanut Cleaning Procedure, this in order to guarantee that, as it is typical of the field, it does not carry strange material.

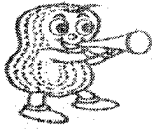
The Warehouse prepares the Raw Material and Materials to occupy according to the production program, these are delivered to the floor manager through a materials delivery form which is signed by both parties the afternoon before the production day (FOR- PRO-02)

  
Elaboró  
Jefe de Piso

  
Revisó  
Gerente de Planta

  
Aprobó  
Director de Operaciones

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FOTOGRAFIA TENDILOCAN

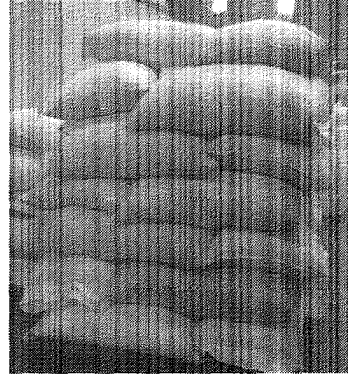
# Bars Operating Procedure

Revision: 03

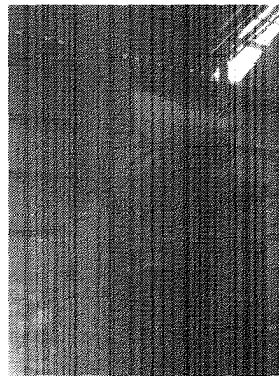
Code: PRO-PRO-01

Date: 09/09/19

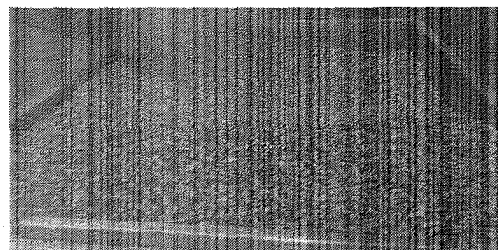
1.- The Operator in charge of the area (Roasting and skinning) takes the MP and Materials respectively to occupy and places it in his work area.

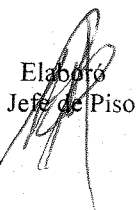


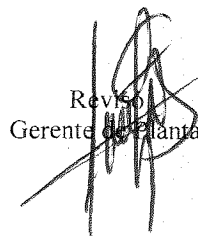
2.- The toaster is turned on which begins to rotate and the burner at low flame, 5 packages (approx. 200 Kg) are opened and emptied into the roaster through the feed hopper. During this process, the peanut roast is monitored by sampling until the requested and specified roast is reached.

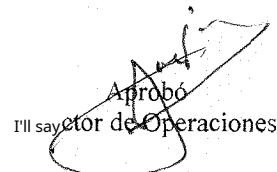


3.- Once the requested and specified peanut roast has been completed (40 to 50 min.), The operator opens the discharge gate so that the already roasted peanut slides into the cooler where the same operator extends it. With the roasted peanuts on the cooler, the operator starts the air extractor (in this case it is hot air) to help to the cooling of peanut.



Elaboro  
Jefe de Piso  


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Gerente de Planta  


Aprobó  
El supervisor de Operaciones  




PATERNOS TENDIENDO

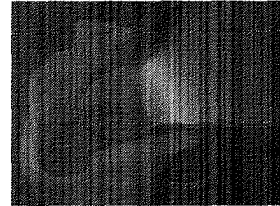
# Bars Operating Procedure

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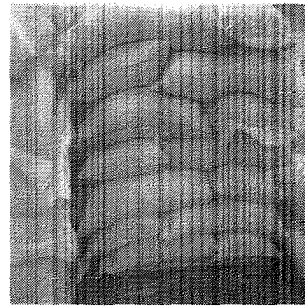
Date: 09/09/19

4.- When the peanut is cold, the operator puts the skinner into operation and feeds it cold peanut, in this process the cuticle of the roasted peanut is removed with the help of a cyclone and collected in a sack.

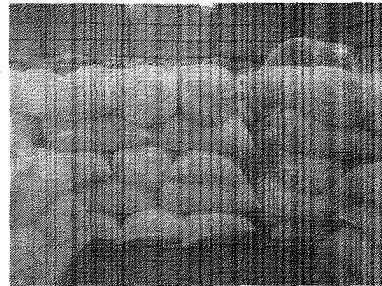


Peanuts without cuticle are packed in sacks with an inner bag from polyethylene. The weight per package must be 30 Kg

5.- The sack is filled and weighed 30Kg. It is then tied with raffia and stowed on a plastic pallet with clean cardboard. The processes are repeated from adding the 200 kg of peanuts to the roaster until the production task is completed.



6.- A production order is prepared, the roasted peanut is delivered to the MP warehouse and the delivery is signed.

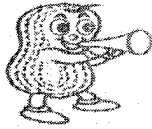


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Frituras Tehuacanas

# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

## BREAKED SUBPROCESS OF AMARANTH

### I. OBJECTIVE

Establish the guidelines for the elaboration and control of Amaranth Trapping.

### 11. SCOPE

This procedure applies to the bar production line.

### 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

### IV. RESPONSIBILITIES

#### Direction Operations

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

#### Boss Flat

1. You are responsible for ensuring compliance with this procedure without skipping any steps.
- two. Notify the Head of Quality in the event of any deviation.
3. Ensure that the PRO-SG-09 non-conforming product control procedure is followed in case of deviation.

#### Operator

1. Follow this procedure step by step.
- two. Notify the Floor Manager in the event of any deviation.

#### Boss Quality

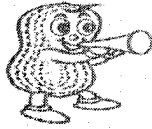
1. Monitor the quality of raw materials and product during the Amaranth Trapping process

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fifteen



FRUTILLAS TENDIUCANAS

## Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

two. Ensure that the non-conforming product control procedure PRO-SG-09 is followed in case of deviation.

### V. DEFINITIONS

**BUSTED AMARANTH.**- In amaranth, an important characteristic is its ability to break the grain when subjected to high temperatures. The grain of **amaranth** Under these conditions, it produces popped grains (similar to popcorn pop), which are used in the production of sweets and flour. **amaranth**

**AMARANTH.**- Herbaceous plant with a thick, green and branchy stem, alternate leaves, ovate in shape, purple flowers, arranged in dense hanging spikes around a longer one and fruit with many black and shiny seeds.

**DENSITY.**- It is 1..u1a scalar magnitude that allows us to measure the amount of mass that **there are on** a certain volume of a substance. The word, as such, comes from Latin *densrtas, densitatis*.

### SAW. GROWTH

#### Utensils

- **Amaranth blowout.**

- Bass drum

- **Plastic tubs.**

- **Amero**

- **Test tube**

- **Weighting**

#### A) Previous

The Warehouse prepares the Raw Material and Materials to occupy according to the production program, these are delivered to the Floor Manager through a materials delivery format which is signed by both parties the afternoon before the production day (FOR- PRO-02).

The Operator in charge of the amaranth trapping area moves his PM from the warehouse to his work area.

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FRIATURAS TEMULCAN

# Bars Operating Procedure

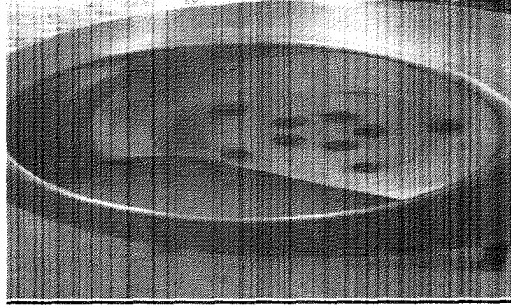
Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

1.- Place the drum near its area and empty 1 package of amaranth seed into it, putting the drum into operation,

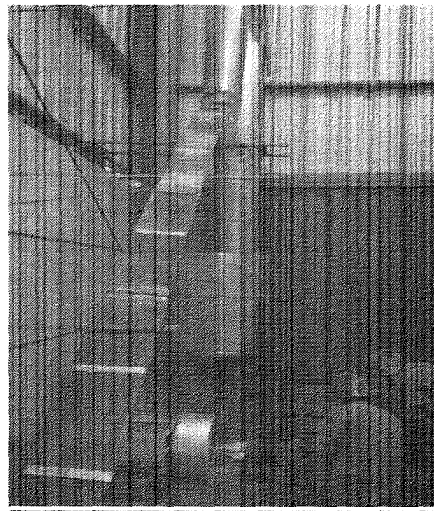
proceeds to hydrate Adding water to it until the seed is hydrated, in the same way, all the impurity that the seed carries is removed.



2.- During the process of the previous point I know places on operation of the Amaranth Reventador so that it reaches the indicated temperature, once at said temperature the hydrated seed is transferred by means of a bucket to the trap tank in its entirety (1 package.



3.- The supply valve opens from seed to a funnel located at the bottom of the tank. The seed fell and is carried away by the flow of hot air produced by a burner and a fan.

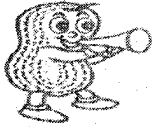


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PRITUMAS TAMBUCAN

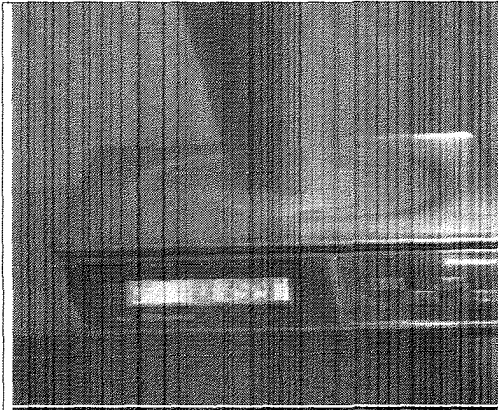
# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

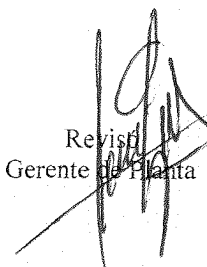
4.- The popped amaranth falls into a plastic tub where it is sampled in order to check its density. In the following way, the test tube is taken, it is untained, it is filled with amaranth to the line that marks 1 liter. And it is weighed noting this weight as data. East procedure is carried out throughout the day to deliver it to the floor manager.

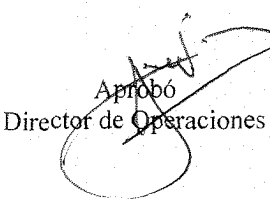


5.- The popped amaranth is it goes through an arnero to eliminate the seed that did not burst and thus be able to pack it in a raffia sack with bag internal from Polyethylene is weighed according to the quantity indicated by the Floor Manager, tied and stowed on a plastic pallet until completing the task of 300 Kg of seed during the day. A production order is drawn up, I know delivery the Amaranth popped to the MP warehouse and signed delivered and received.



  
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Jefe de Piso

  
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Gerente de Planta

  
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Director de Operaciones



F R I T U R A S T E H U A C Á N

# Bars Operating Procedure

Revision: 03

Code: PRO-PR0-01

Date: 09/09/19

## SUB-PROCESS SYRUP PREPARATION

### I. OBJECTIVE

Establish guidelines for the preparation and control of fried syrup.

### eleven. SCOPE

This procedure applies to the bar production line.

### 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

### IV. RESPONSIBILITIES

#### Direction Operations

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

#### Floor manager

1. You are responsible for ensuring compliance with this procedure without skipping any steps.
- two. Notify the Head of Quality in the event of any deviation.
3. Ensure that the PROSG-09 non-conforming product control procedure is followed in case of deviation.

#### Operator

1. Follow this procedure step by step.
- two. Notify the Floor Manager in the event of any deviation.

#### Boss Quality

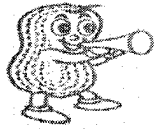
1. Monitor the quality of syrup and product during the process of production materials.

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FATMAPAS TECNOLÓGICA

# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

two. Ensure that the non-conforming product control procedure PRO-SG-09 is followed in case of deviation.

## V. DEFINITIONS

**SAUCEPAN.-** Cooking utensil, used especially for cooking or heating food, consisting of a metal or porcelain container, cylindrical, wider than it is high, with a long handle and sometimes with a spout to pour its contents.

**Syrup.-** Liquid substance of different degrees of viscosity that is obtained by cooking sugar with water, like syrup, and to which fruit juices, infusions or essences are added; It is used in the preparation of sweets, desserts, refreshing drinks or liqueurs.

## SAW. GROWTH

### Utensils

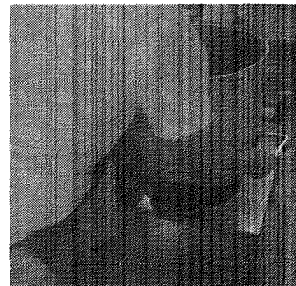
- Buckets
- Solid Nylamid mixing cylinders
- Measuring pot (31 liters)
- Weighing

### B) Previous

The Warehouse prepares the Raw Material and Materials to occupy according to the production program, these are delivered to the Floor Manager through a materials delivery format which is signed by both parties the afternoon before the production day (FOR- PRO-02).

The Operator in charge of the Syrup area takes the occupying PM and places it in their work area.

1.- The saucepan is placed on the scale to untare it and the ingredients are weighed one by one.



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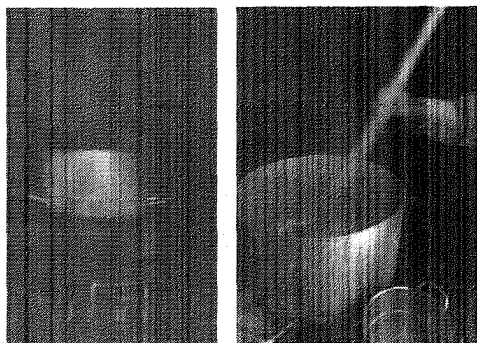
FARMAS TENUACAN

## Bars Operating Procedure

Revision: 03  
Date: 09/09/19

Code: PRO-PRO-01

2.- Once the ingredients are weighed, place the saucepan on the stove and increase the flame, stir with a cylinder of Nylamid to mix the ingredients avoiding the sugar from burning on the bottom.



3.- once the boiling point has been reached, the Point of Once achieved, the remaining water is poured according to the formulation.



4.- Once the syrup is ready and the specifications are covered, the syrup content is emptied into tank 1 from the syrup area and then pumped to tanks 2 and 3.

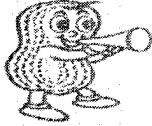


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# Bars Operating Procedure

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

## VII. FORMATS AND RELATED DOCUMENTS

Raw Peanut Cleaning Procedure PRO-PRO-06 Production  
Traveler Sheet FOR-PRO-01.  
HACCP Plan OT-SG-10.  
Verification of materials FOR-PRO-02  
Non-Compliant Product PRO-SG-09  
Handwashing Record Form FOR-SG-48  
Handwashing Instructions INS-SG-02

## VIII. ANNEXES

FLOW CHART PREPARING BARS FLOW CHART  
ROASTING PEANUT FLOW CHART PREPARING SYRUP  
FLOW CHART YELLOW BREAKING

Elabora  
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FATURAS TENHUACAN

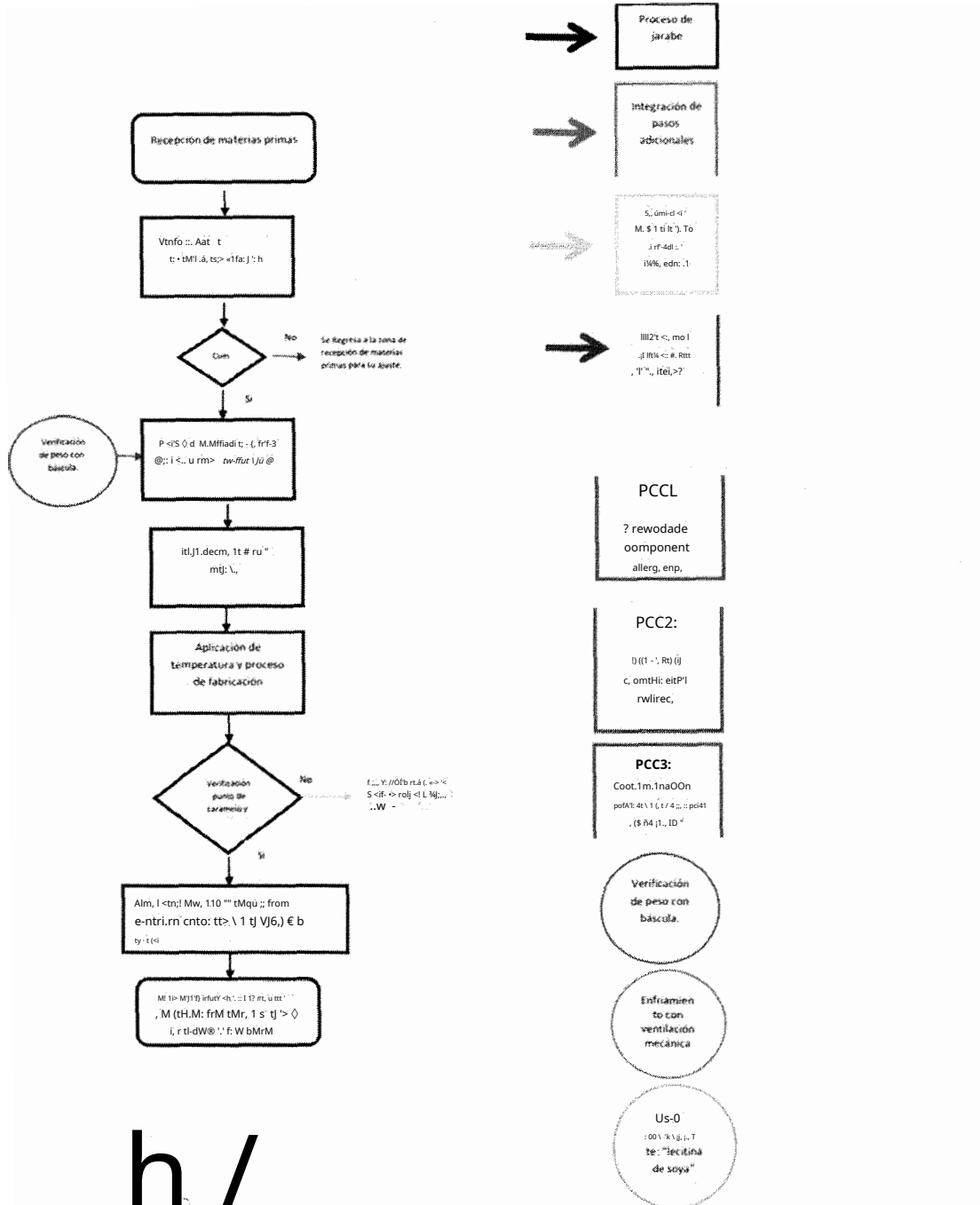
# Operational Procedure Bars

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

## SYRUP SUB-PROCESS



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FATIGAS TENJACAN

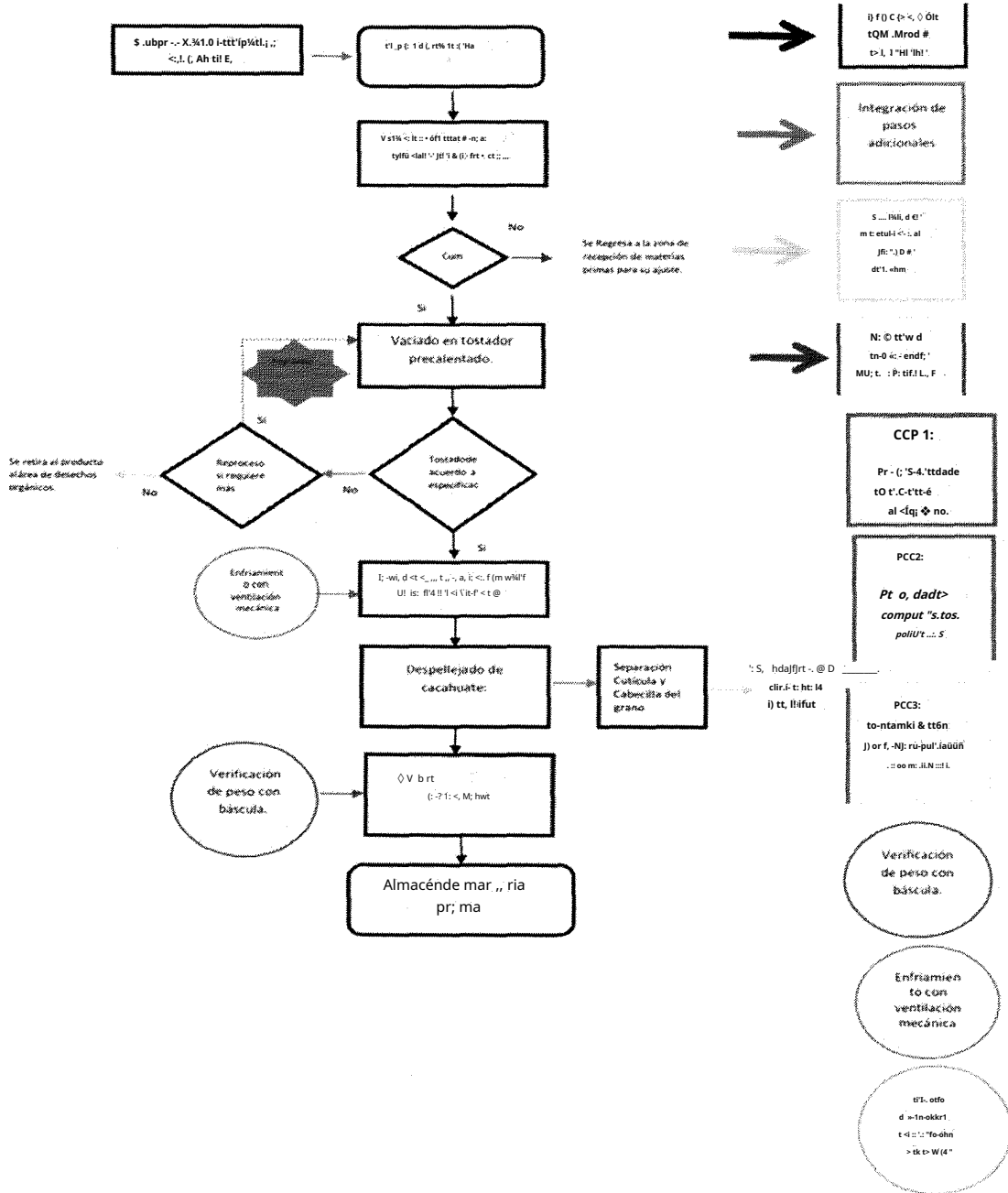
# Operational Procedure Bars

Revision: 03

Code: PRO-PRO-01

Date: 09/09/19

## ROASTED SUB-PROCESS



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# Fried Operating Procedure

Revision: 02

Code: PRO-PRO-02

Date:

## I. OBJECTIVE

Establish the guidelines for the elaboration and control of Fried Peanuts.

## eleven. SCOPE

This procedure applies to the production line of Fried Peanuts (Spanish / blanched) enchilado or salted and Dutch.

## 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

## IV. RESPONSIBILITIES

### Operations Management

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

### Floor manager

1. You are responsible for ensuring compliance with this procedure without skipping any steps.
- two. Notify the Head of Quality in the event of any deviation.

3. Ensure that the PROSG-09 non-conforming product control procedure is followed in case of deviation.

### Operator

1. Follow this procedure step by step.
- two. Notify the Floor Manager in the event of any deviation.

### Quality Manager

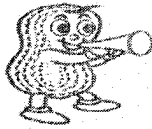
1. Monitor the quality of raw materials and product during the process of making Fritos.

two. Asegurar que the procedure be followed o de Control of nonconforming product

Elaboro  
Jefe de Piso

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# Fried Operating Procedure

Revision: 02

Code: PRO-PRO-02

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02/11/2020

PRO-SG-09 in case of deviation.

## V. DEFINITIONS

**Peanut.-** The peanut *Arachys hypogaea* It is a plant of the Fabaceae (legumes) family, like chickpeas, lentils, beans and peas. It is native to South America. It was introduced to Mexico since pre-Hispanic times.

**Peanut fried.-** Peanut that has been prepared by passing it boiling oil.

## SAW. GROWTH

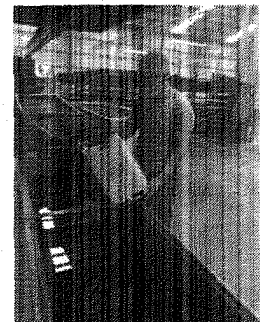
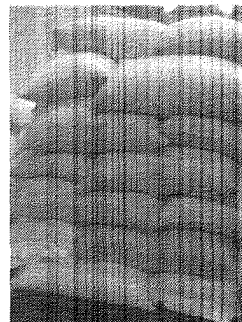
### A) PROCESS SPANISH AND BLEACHED. (PREVIOUS)

The Warehouse prepares the Raw Material and Materials to occupy according to the production program, these are delivered to the floor manager through a verification form of materials that come from the warehouse which is signed by both parties the afternoon before the day of production (FOR-PRO-02).

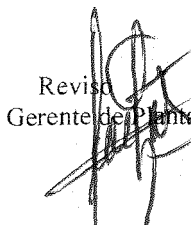
The operators in charge of the area (fryer and assistant) take the PM and Materials respectively to occupy and place it in their work area.

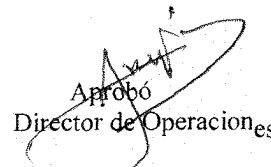
Before starting the operation, all equipment must be released according to the Cleaning and Sanitation Manual MAN-SG-02

1.- The Operator pours 30 Drums of Oil into the Fryer (600 L approx.), Draining the empty drums well, tying and stowing them in the corresponding area (according to the waste program).

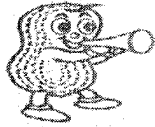


  
Elaboró  
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two



FABRILAS YEMUACAN

# Fried Operating Procedure

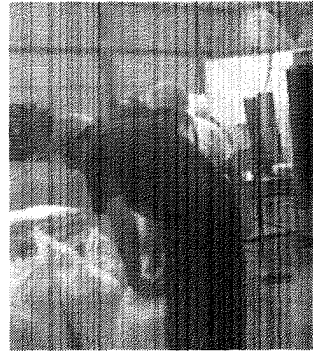
Revision: 02

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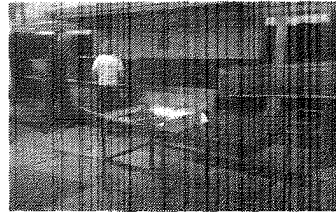
02/11/2020

2.- The fryer burner is lit and the flame increases until it reaches the desired temperature (180° C), while waiting for the temperature to reach, the peanut packages are opened with the help of scissors, placing the removed thread in the corresponding waste container, forming them in a row on pallets.



3.- Reaching the desired temperature, the 2 empty baskets are introduced to the fryer and 1.5 bags of peanuts (60 Kg) are emptied into each basket. East

**I know** Distributed in each basket with the help of an exclusive shovel for this area, the peanuts are allowed to fry until reaching the specified point (4 min approx.), at that time the operators transfer 4 trays to the emptying tables avoiding spillage



4.- Reaching the specified cooking point, **I know** hooks the conveyor to the basket, rises and is transported to the side draining tray of the fryer, this same process applies to both baskets.

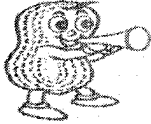


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# Fried Operating Procedure

Revision: 02

Code: PRO-PRO-02

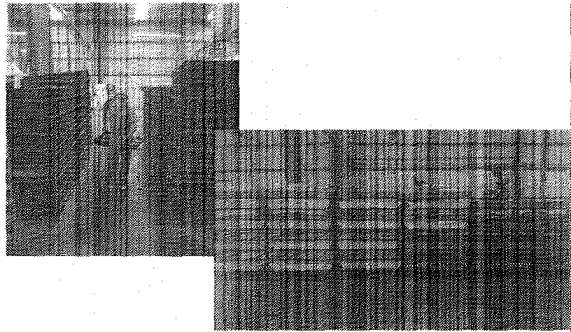
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5.- The operators are placed each one at the ends of the basket, protecting themselves with leather gloves, they proceed to empty the peanuts in the trays to deposit the empty basket back into the fryer, this step applies to both baskets. Peanuts are again emptied into the baskets according to step 3



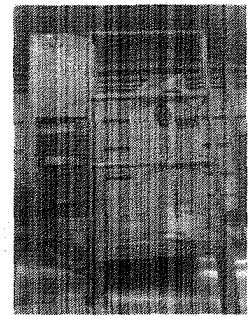
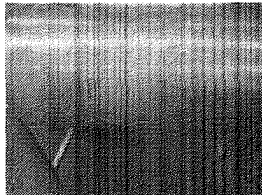
6.-The fried peanuts are evenly arranged on the trays and taken to the cooling area, placing them in the racks.



From point 3 to 6, the instructions are repeated until all the peanuts for the day have been fried.

7.- For the preparation of the mixture of chili peppers or salt (according to the production program), the fryer verifies the weight of its inputs according to the formulation.

They are poured into the mixer, put into operation and the ingredients are allowed to mix well (10 min), they are emptied into sacks with bags, tied and placed on a plastic pallet.



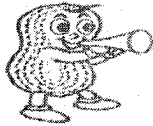
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*Claudio Innocenti*



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# Fried Operating Procedure

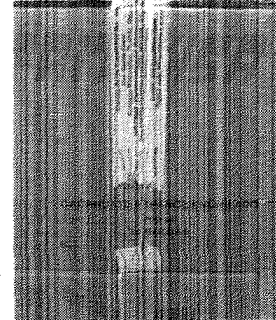
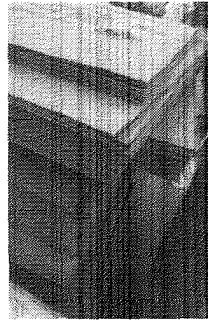
Revision: 02

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8.-The fryer assistant passes his packaging materials to mark the boxes with batch and expiration corresponding to the frying day, this information is delivered by the floor manager, measures and cuts his raffia according to what settled down.



## BI DAY 2

1.-The fried peanut trays that are in the racks are emptied, in the starting hopper (feeding), the empty trays are accommodated again in the racks.



2.- The operator of the packaging machine pours the mixture of salt or chili pepper, and oil respectively into the food containers to the seasoning machine, according to the production program, finally, he places and adjusts the coil to be used according to the presentation requested. The Operator also adjusts the batch and expiration legend (information provided by the Floor Manager) on the machine so that it is printed on each bag produced.

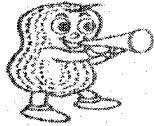


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# Fried Operating Procedure

Revision: 02

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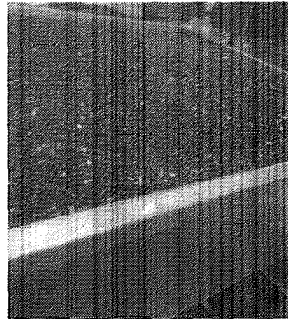
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3.- The equipment is put into operation and the feed gate of the starting hopper is opened to transport the peanuts with the first band to the seasoning machine, in this equipment, the chili / salt and oil are mixed with the peanut, at the end of

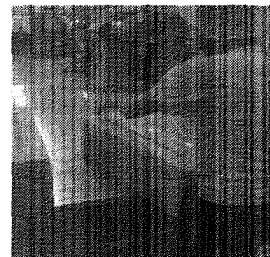
Seasoning the seasoned peanut is fed into a second belt that transports it to the feeding hopper of the packaging machine and this in turn feeds the cups by means of a rotating disk, previously the cups are adjusted to give the required weight.

Finally the product falls into the bag formed by the machine at this point the weight is constantly checked, depositing the bags on the packing tables.



4.- The boxes from the bottom are assembled and sealed, the bags are packed in the box depending on the quantity requested, it is sealed at the top, tied with the raffia, weighed and the weight is recorded on the weight sheet.

It is packed on a plastic pallet with cardboard.

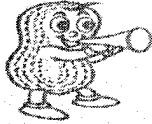


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# Fried Operating Procedure

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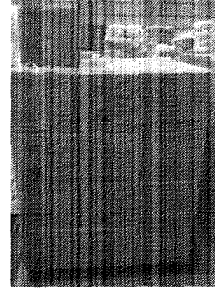
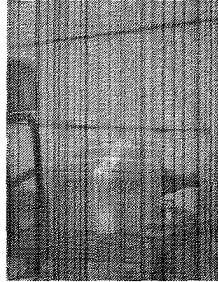
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5.- The operator delivers the formats to the floor manager who in turn makes a production order (traveling sheet) to deliver the Product resulting from the production to the PT warehouse. Likewise, the raw material and / or packaging materials left over from production are delivered, if applicable.

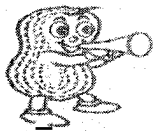
The Floor Manager and the Warehouse Manager physically verify the production, sign the report, both parties enter the harvesting area.



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Jefe de Piso

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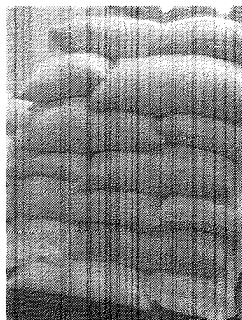
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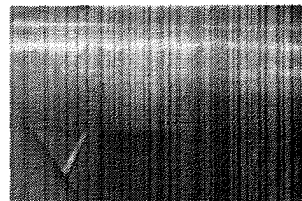
## C) DUTCH PROCESS

1.- The operator in charge of the fried area (Dutch) takes the MP Respectively to occupy and places it in their work area. The Operator pours 30 Drums of Oil (600 L approx.) Into the Fryer, draining the empty drums well, tying them and stowing them in the corresponding area (according to the waste program) and weighs their peanuts by 12 Kg loads each.

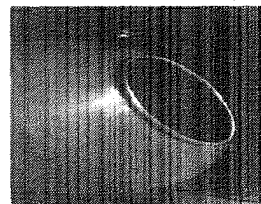


2.- Operator 2 starts mixing the flours according to the formulation and separating by loads (9.08 Kg) in new bags, they are arranged on a pallet.

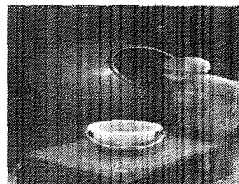
Operator 3 Mixes the chili peppers in a mixer and stores it in a sack with a bag and on a pallet.



3.-The drum is put into operation and the raw peanut is emptied, a bag with the flour mixture and a bucket with the amount of Dutch syrup are placed on a table near the drum. (Previously measured and weighed according to formulation).



5.- Syrup is added to the peanut evenly and alternately with the flour mixture, as the peanut is wrapped, this step is repeated until the syrup and the mixture of flours taken for this amount of peanut are finished.



Elaboró  
Jefe de Piso

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Gerente de Planta

Aprobó  
Director de Operaciones

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# Fried Operating Procedure

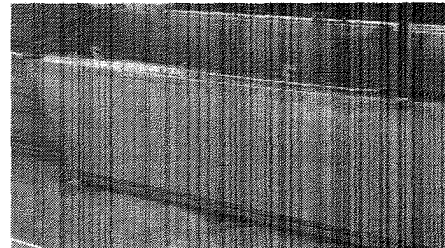
Revision: 02

Code: PRO-PRO-02

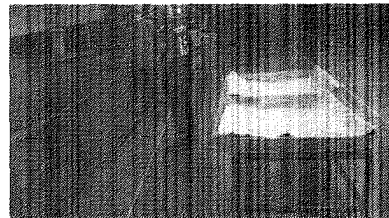
Date:

02/11/2020

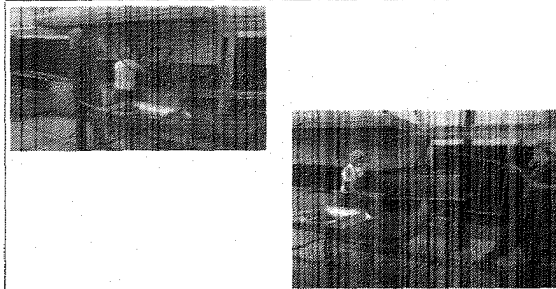
6.- While an operator is engaged in the wrap, the fryer is turned on Ywait until it reaches the desired temperature (160° C approx.), The basket is inserted YWhen the peanut wrapped in the drum is ready, with the loading can it is transferred to the fryer taking care not to throw product away Yoil.



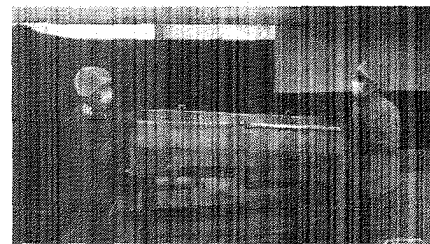
7.- With the help of an exclusive shovel for this process, the Ythe wrapped peanut is allowed to fry, while the operators move 2 trays to the dump table YKraft paper is placed on the trays.



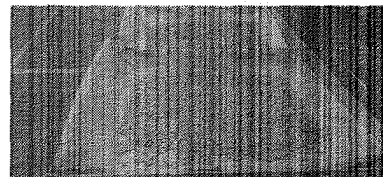
8.- When the wrapped peanut reaches the specified cooking point, the conveyor to the basket, lifted and transported to the fryer's side drain pan.



9.-The operators are placed each one at the ends of the basket, protecting themselves with leather gloves, they proceed to empty the peanuts into the trays, to deposit the empty basket back into the fryer.



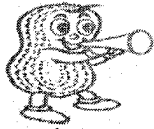
10.- The fried peanut is spread evenly on the trays Ylet it rest for approximately 3 minutes.



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# Fried Operating Procedure

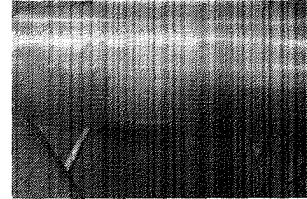
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Code: PRO-PRO-02

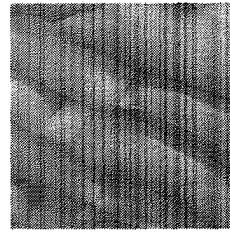
Date:

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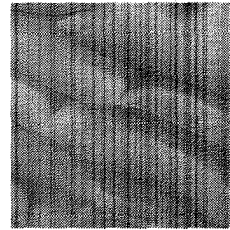
11.- In the same way, in between frying, the seasoning is prepared, after the rest time, the fried wrapped peanut is poured into the seasoning, as well as the mixture of chilies previously weighed according to the formulation (2.5 Kg, first stage), in the same way oil from the one in the fryer is added to adhere the chili, it is closed and it is put into operation for a Within 5 min, at the end this step is repeated adding the chili mixture (2.0 Kg, second stage).



12.-Once point 11 has been completed, the product is unloaded onto a tray and taken to the racks where it is mechanically cooled. Once cold, it is packed in new sacks and bags, weighing 40Kg., And stowed on a plastic pallet with cardboard.



13- The operator delivers the formats to the floor manager who in turn makes a production order (traveling sheet) to deliver the Product resulting from the production to the PT warehouse. Likewise, the raw material and / or packaging materials left over from production are delivered, if applicable.

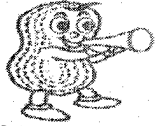


The Floor Manager and the Warehouse Manager physically verify the production, both parties sign the report and it is delivered to the capture area.

Elaboró  
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Gerente de Planta

Aprobó  
Director de Operaciones



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# Fried Operating Procedure

Revision: 02

Code: PRO-PRO-02

Date:

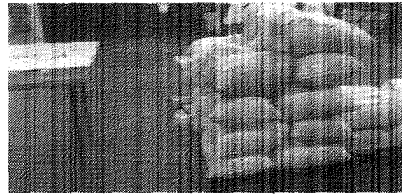
02/11/2020

## (Day 2) Packaging

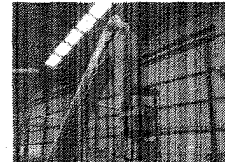
1.-The Warehouse prepares the products Y Packaging materials to be used according to the production program, these are delivered to the floor manager through the verification form of materials that come from the warehouse (FOR-PRO-02) which is signed by both parties the afternoon before the production day.



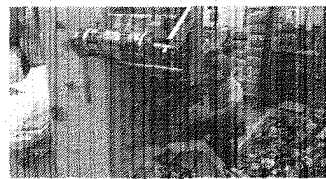
2.- The Operator in charge of the Dutch Packaging area takes the respective PM to be used and takes it to his work area, marks his boxes with the batch and expiration date delivered by the floor manager, likewise adjusts it in the encoder of the packaging machine.



3.- The operator of the packaging machine places the feeding hopper (movable) on the large conveyor belt, starts the machine and places the coil to be used, the product of the packages is poured onto the feeding hopper. Y It is transported to the feeding hopper of the packaging machine and this in turn feeds the cups by means of a rotating disk, previously the cups are adjusted to give the required weight.



Finally the product falls into the bag formed by the machine at this point the weight is constantly checked, depositing the bags on the packing tables.



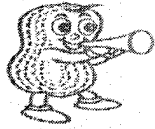
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Jefe de Piso

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Gerente de Planta

Aprobó  
Director de Operaciones

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Claudio Innocenti



FRUTAS TENDRICH

# Fried Operating Procedure

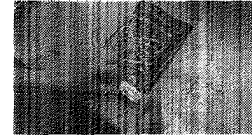
Revision: 02

Code: PRO-PRO-02

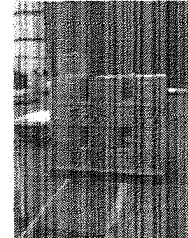
Date:

02/11/2020

4.- The boxes from the bottom are assembled and sealed, a code and name of the product is attached to each bag and the bags are packed in the box depending on the quantity requested, it is sealed from the top, The box is tied, weighed, noting the weight on the weight sheet and stowed on a pallet of plastic with cardboard.



5.- The operator delivers the formats to the floor manager who in turn makes a production order (traveling sheet) to deliver the Product resulting from the production to the PT warehouse. Likewise, the raw material and / or packaging materials left over from production are delivered, if applicable. The Floor Manager and the Warehouse Manager physically verify the production, sign the report, both parties enter the capture area.



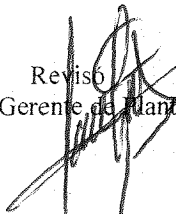
## VII. FORMATS AND RELATED DOCUMENTS

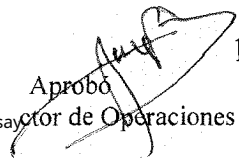
Verification of materials FOR-PRO-02  
Production Travel Sheet FOR-PRO-01. HACCP  
Plan OT-SG-10.  
Non-Compliant Product PRO-SG-09

## VIII. ANNEXES

FLOWCHART PRODUCTION OF PEANUT (SPANISH / WHITENED) ENCHILADO OR SALTED AND DUTCH.

  
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Jefe de Piso

  
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Gerente de Planta

  
Aprobó  
Director de Operaciones 12





FRI TURAS TEHUACANAS

# Garapiñados Operating Procedure

Revision: 02

Code: PRO-PRO-03

Date:

02/11/2020

## I. OBJECTIVE

Establish the guidelines for the elaboration and control of Garapiñados.

## eleven. SCOPE

This procedure applies to the Garapiñados production line.

## 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

## IV. RESPONSIBILITIES

### Operations Management

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

### Floor manager

1. You are responsible for ensuring compliance with this procedure without skipping any step.
- two. Notify Quality in the event of any deviation.
3. Ensure that the PROSG-09 non-conforming product control procedure is followed in case of deviation.

### Operator

1. Follow this procedure step by step.
- two. Notify the Floor Manager in the event of any deviation.

### Head of Calidad

1. Monitor the Quality of materials, primas and product during the

Elaboro  
Jefe de Piso

Revisó  
Gerente de Planta

Aprobó  
Director de Operaciones

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# Garapiñados Operating Procedure

Revision: 02

Code: PRO-PRO-03

Date:

02/11/2020

elaboration of Garapiñados.

two. Ensure that the non-conforming product control procedure PRO-SG-09 is followed in case of deviation.

## V. DEFINITIONS

**Garapiñado.** Technique of caramelizing nuts such as peanuts, cocoa, walnuts or almonds, among others.

## SAW. GROWTH

**GARAPIÑADOS:** COCONUT, AJONJOLÍ, VANILLA AND RED

### TO) Previous

The Warehouse prepares the Raw Material and Packaging Materials to be used according to the production schedule, these are delivered to the floor manager by the Warehouse Manager through a materials delivery format which is signed and reviewed by both parties in the afternoon. before the production day (FOR-PRO-02).

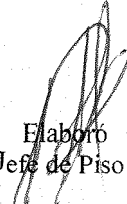
The Operator in charge of each area (Drum and Packaging) takes the Raw Material and Packaging Materials respectively to be used and takes them to their work area.

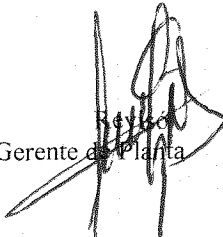
Before starting the operation, all equipment must be released according to the Cleaning and Sanitation Manual MAN-SG-02

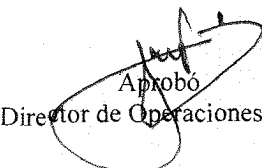
Utensils:

- Heavy cans of Raw Material
- Mixing paddle
- Discharge tray
- Tray for collection
- Weighings
- Plastics to expand

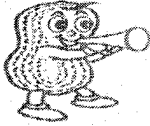
The drum operator follows the formulations and indications in accordance with the provisions of this procedure and the programming.

  
Elaboró  
Jefe de Piso

  
Gerente de Planta

  
Aprobó  
Director de Operaciones

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# Garapiñados Operating Procedure

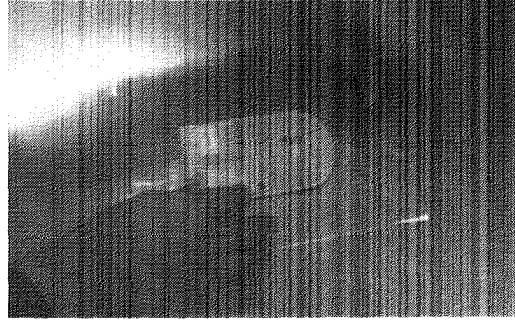
Revision: 02

Code: PRO-PRO-03

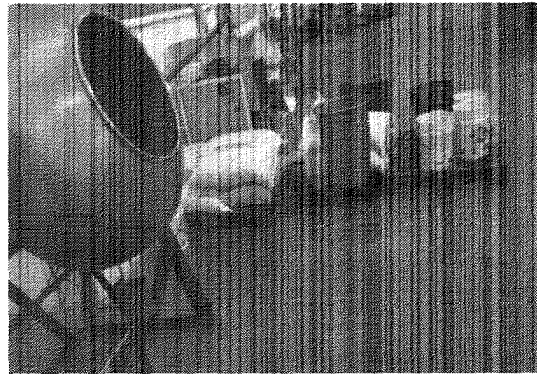
Date:

02/11/2020

1.- The Drum Operator receives the schedule from Garapiñados to prepare and prepares their work utensils. The Packaging Operator folds the labels to use with batch and expiration, he is sticking them on the bag of the smooth side and assembling his boxes which he accommodates on a pallet.



2.-The inputs to be used are weighed according to the formulation in the loading cans, the burner is turned on with a low flame and the drum is put into operation. The inputs are added to the drum, half the flame of the burner is raised until it begins to dry (10 min. Approx.), It is mixed with the shovel and the entire flame is raised, thus detaching the product from the walls of the drum and it finishes drying, **I know** Lower the flame to move and remove the lumps formed.



3.-Raise the burner fire again to clean the walls of the drum, the flame is lowered, shake with the shovel and leave (3 minutes approx.), This procedure is repeated again, and to give shine the burner approaches the nozzle of the burner with high flame for (3 minutes approx.) the flame is lowered and it moves for the last time, emptying into the discharge tray, with the help of the packaging operator it is emptied on the cooling table and is extended with the help of a special plastic for this area.



Elaboró  
Jefe de Piso

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Aprobó  
Director de Operaciones



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# Garapiñados Operating Procedure

Revision: 02

Code: PRO-PRO-03

Date:

02/11/2020

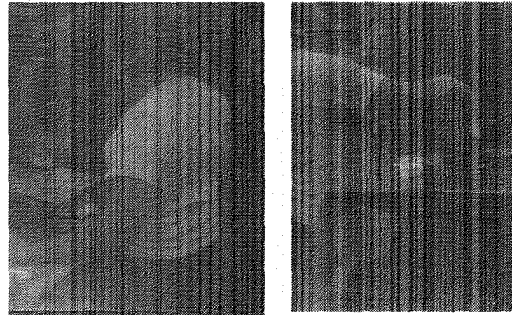
4.-Let it cool mechanically for approx. 10 minutes on the cooling table, then with the special plastic the already cold caramelised is peeled off and with a tray for cooling it is put together and passed to the packaging tray.



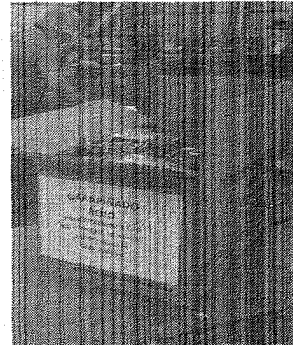
## 8) Packed

- Foliadora
- Weighing
- Spoon

1.- The bags are filled with the spoon and they are arranged on one side of the tray, they are weighed according to the requested presentation and finally they are sealed with the electric manual sealer, on the upper part, checking that it is well sealed.



2.- Once the boxes are assembled, the bags are accommodated inside the box according to the requested presentation, the box is sealed, weighed to verify weight and the guarantee seal is placed, it is passed to the plastic pallet with cardboard.



Elaboró  
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# Garapiñados Operating Procedure

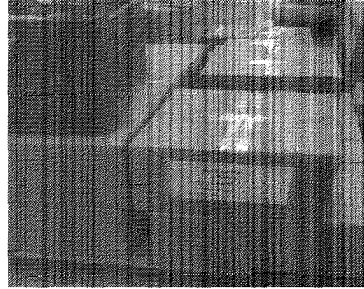
Revision: 02

Code: PRO-PRO-03

Date:

02/11/2020

3.- The forms are delivered to the Floor Manager, who in turn makes a production order for the Traveling Sheet.  
 The PT is delivered to the Warehouse Manager (PT) who verifies the physical production with a report, signed by both parties and is delivered to the capture area to the system.

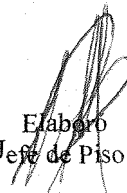


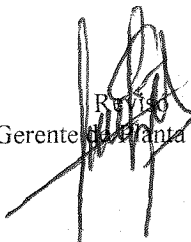
## VII. FORMATS AND RELATED DOCUMENTS

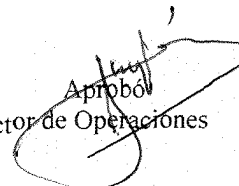
- Production Travel Sheet FOR-PRO-01.
- HACCP Plan OT-SG-10.
- Verification of materials FOR-PRO-02
- Non-Compliant Product PRO-SG-09

## VIII. ANNEXES

FLOW CHART OF GARAPIÑADO PREPARATION

  
 Elabero  
 Jefe de Piso

  
 Gerente de Planta

  
 Director de Operaciones



FSVP PLAN'S NOTED REVIEW

# Garapiñados Operating Procedure

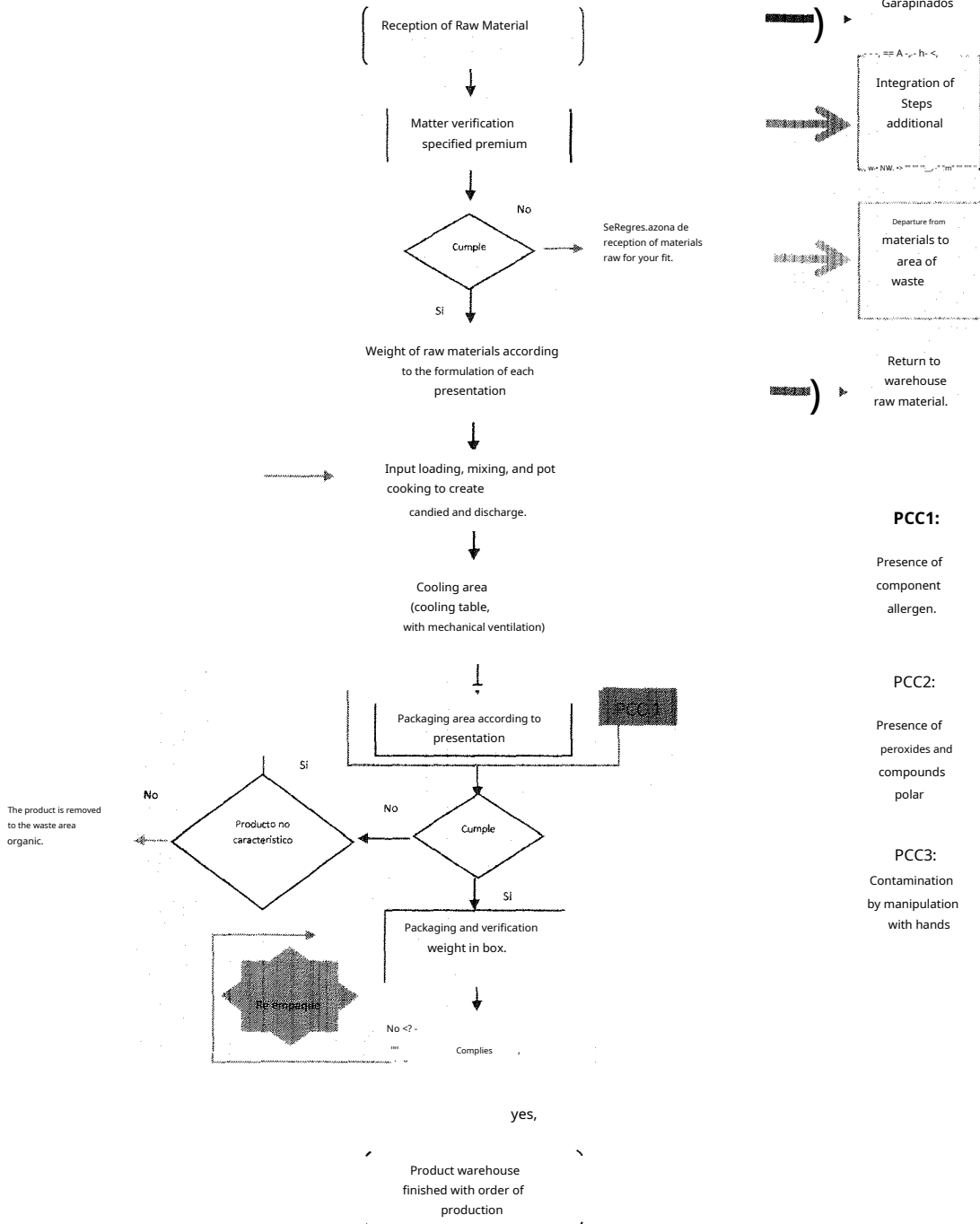
Revision: 02

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Date:

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## GARAPIÑADOS PROCESS



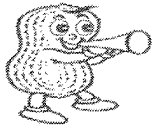
Elaboro  
Jefe de Piso

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Gerente de Planta

Aprobó  
Director de Operaciones

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*Claudio Innocenti*



FUTURAS TENDENCIAS

# Operative Procedure for Garaphados

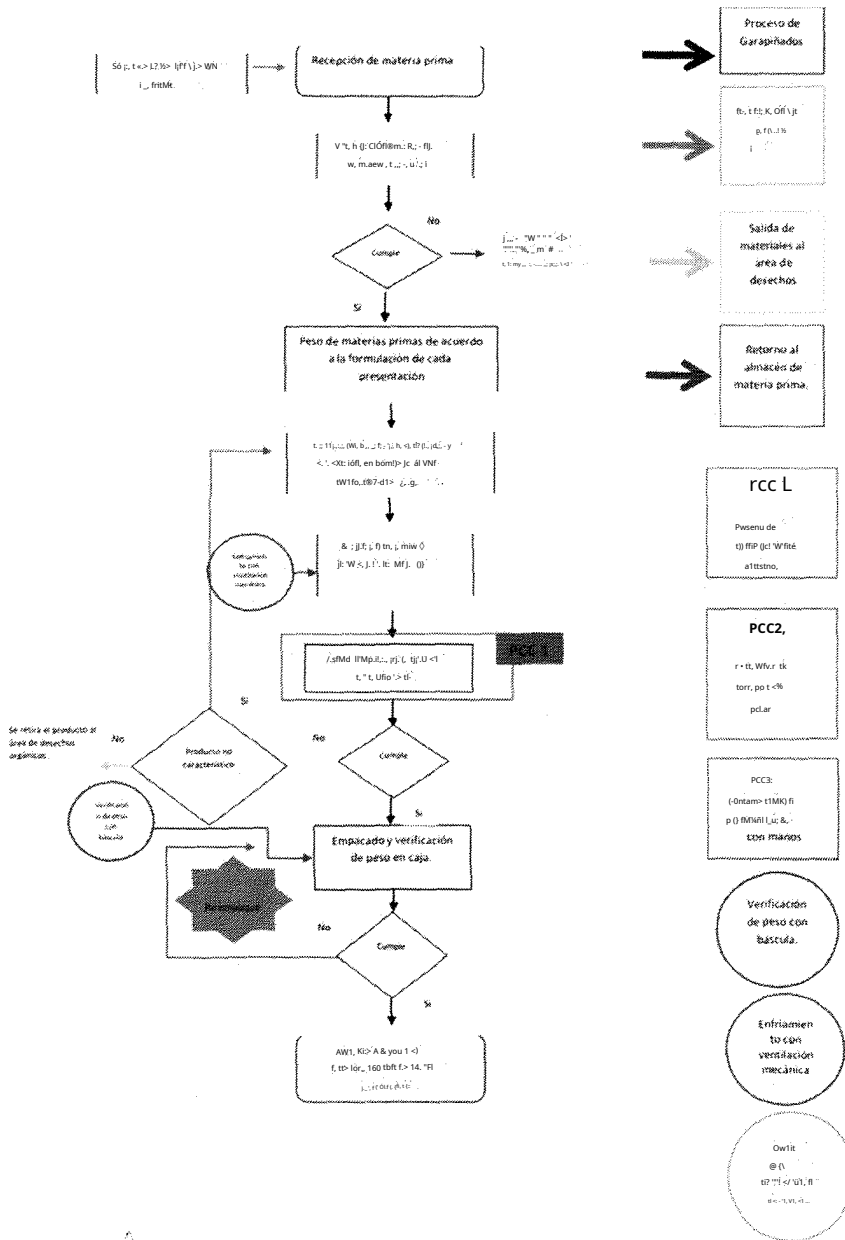
Revision: 02

Code: PRO-PRO-03

Date:

02/11/2020

## GARLIC PROCESS



Elaboró  
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Gerente de Planta

Aprobó  
Director de Operaciones



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# Garapiñados Operating Procedure

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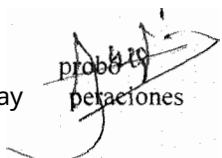
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Elaboró  
Jefe de Piso

  
Revisó  
Gerente de Planta

  
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FRIATURAS TEHUACÁN

# Packaging Operating Procedure James

Revision: 02  
Date: 02/11/2020

Code: PRO-PRO-04

## I. OBJECTIVE

Establish the guidelines for the packaging and control of Japanese Packaging.

## SCOPE

This procedure applies to the Japanese Packaging process line.

## 111. REFERENCES

ISO 22000: 2018 Food Safety Management System - Requirements for Any Organization in the Food Chain.

## IV. RESPONSIBILITIES

### Operations Management

1. Verify compliance with the provisions of the current procedure in the Fritura Tehuacán Production area.

### Floor manager

1. You are responsible for ensuring compliance with this procedure without skipping any steps.
- two. Notify the Quality Manager in the event of any deviation.
3. Ensure that the non-conforming product control procedure is followed PRO-SG-09 in case of deviation.

### Operator

1. Follow this procedure step by step.
- two. Notify the Floor Manager in the event of any deviation.

### Quality Manager

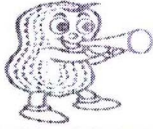
1. Monitor the quality of raw materials and product during the process of Japanese packaging.

Elaboró  
Jefe de Piso

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Gerente de Planta

Aprobó  
Director de Operaciones

1



PT. TUNAS TEMBUKAH

# Packaging Operating Procedure

## Japanese

Revision: 02  
Date: 02/11/2020

Code: PRO-PRO-04

two. Ensure that the non-conforming product control procedure PRO-SG-09 is followed in case of deviation.

### V. DEFINITIONS

**Japanese peanut:** It is a type of nut based on the peanut. It is made from a thick layer made of wheat flour with a little soy sauce. Its flavor is usually slightly sweet and salty. They are usually found in bags like any snack.

**Packing:** It is a method that serves to contain, protect, manipulate, distribute and present a product.

### SAW. DESAR R OR L L OR

1.-The Warehouse prepares the product and packaging materials to be used according to the production program, these are delivered to the floor manager through the verification form of materials that come from the warehouse (FOR-PRO-02) this is signed by reviewed by both parties the evening before the production day.

Before starting the operation, all equipment must be released according to the Cleaning and Sanitation Manual MAN-SG-02

2.- The Operator in charge of the Japanese packaging area takes the respective PM to be used and takes it to his work area, marks his boxes with the batch and expiration date delivered by the floor manager, likewise adjusts it in the encoder of machine

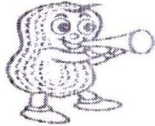


  
Elaboró  
Jefe de Piso

  
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Gerente de Planta

  
Aprobó  
Director de Operaciones

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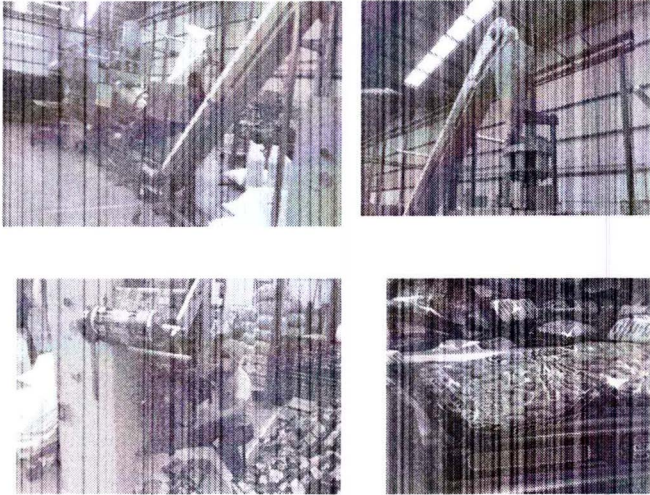
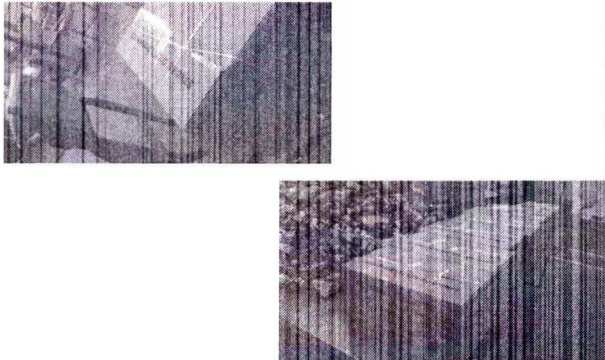



PT TUPAS TEMULICAN

# Packaging Operating Procedure Japanese

Revision: 02  
Date: 02/11/2020

Code: PRO-PRO-04

<p>3.- The operator of the packaging machine places the feeding hopper (movable) on the large conveyor belt, puts the machine into operation and places the reel to be used, pours the product from the packages onto the feeding hopper and is transports to the feeding hopper of the machine</p> <p>packaging machine and this in turn feeds the cups by means of a rotating disk, previously the cups are adjusted to give the required weight. Finally the product falls into the bag formed by the machine at this point the weight is constantly checked, depositing the bags on the packing tables.</p>	
<p>4.- The boxes from the bottom are assembled and sealed, a code is attached if necessary and the bags are packed in the box depending on the requested quantity, it is sealed from the top, tied, The box is weighed, noting the weight on the weight sheet and stowed on a plastic pallet with paperboard.</p>	
<p>5.- The operator delivers the formats to the floor manager who in turn makes a production order (traveling sheet) to deliver the product resulting from the production to the PT warehouse. Likewise, the raw material and / or packaging materials left over from production are delivered, if applicable. The Floor Manager and the Warehouse Manager physically verify the production, both parties sign the report and it is delivered to the capture area.</p>	

Elaboró  
Jefe de Piso

Revisó  
Gerente de Planta

Aprobó  
Director de Operaciones

3

 - or : 11 :: T # J / H . α . Hln' IIJ KI	<b>Operating procedure Packing</b> <b>Japanese</b>	
	<b>Revision: 02</b> <b>Date: 02/11/2020</b>	<b>Code: PRO-PRO-04</b>

**VII. FORMATS AND RELATED DOCUMENTS**

Production Travel Sheet FOR-PRO-01.  
 Verification of Materials FOR-PRO-02  
 Non-Compliant Product PRO-SG-09  
 HACCP Plan OT-SG-10.

**VIII. ANNEXES**

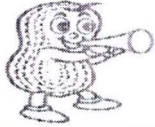
JAPANESE PACKAGING PROCESS FLOW CHART

**PROCESO ENVASADO**

Elaboró  
 Jefe de Piso

Revisó  
 Gerente de Planta

Aprobó  
 Director de Operaciones

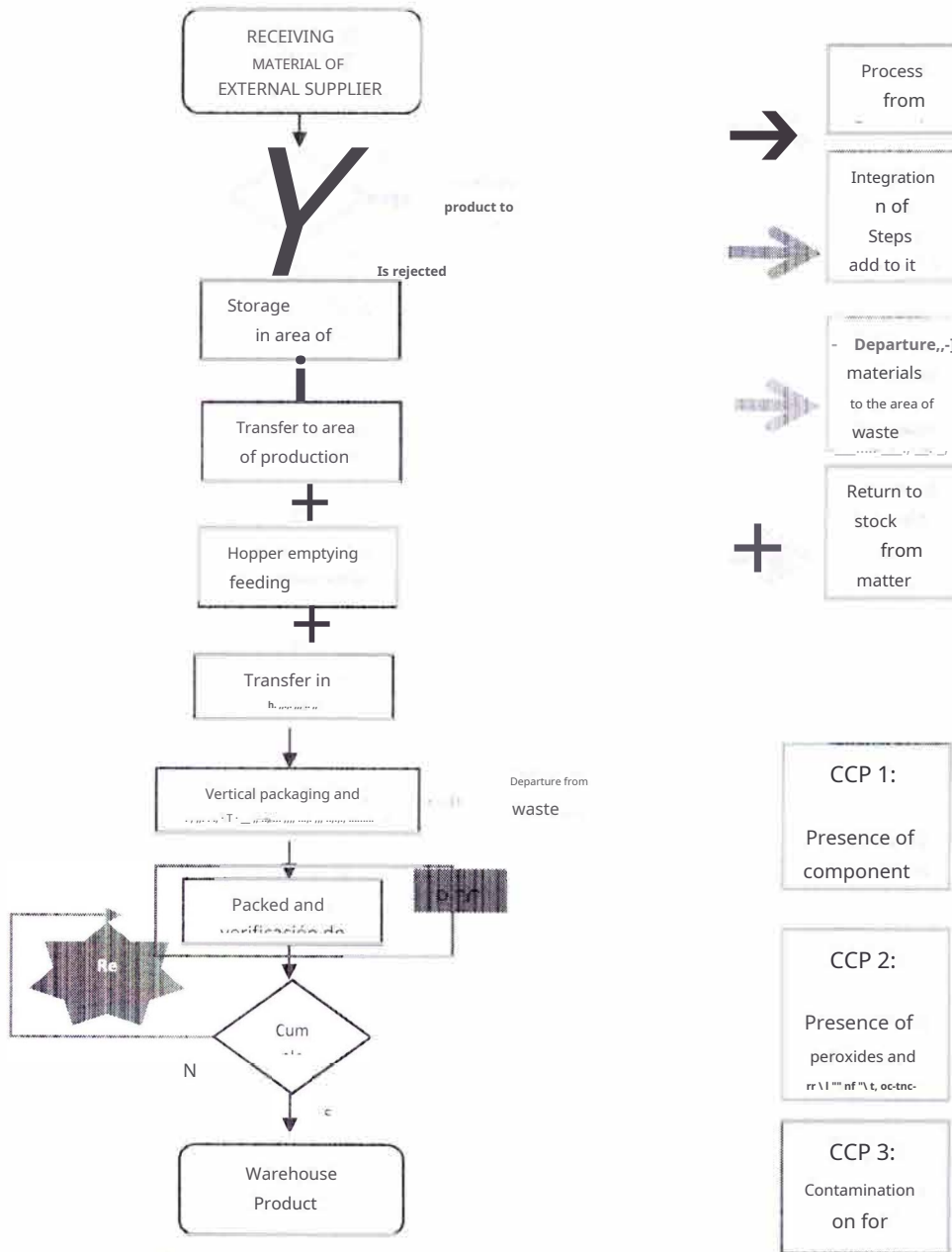


FRIOLEROS TEMULCAN

# Packaging Operating Procedure James

Revision: 02  
Date: 02/11/2020

Code: PRO-PRO-04



Elaboró  
Jefe de Piso

Revisó  
Gerente de Planta

Aprobó  
Director de Operaciones

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**REQUIRED** 21 CFR, §1.503 requires that all documents be written in a language understandable to the FSVP QI. The original document(s) were written in a language other than English but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

Translated text accurately reflects original message

- Agree  Disagree  
 Agree – *with suggested edits*

Name Mariana Lezama

Date





# NUTEK, SA DE CV

TECHNOLOGICAL RESEARCH AND CHEMICAL QUALITY CONTROL  
A company of the IDISA Group

## CHEMICAL LABORATORY AND QUALITY CONTROL

Participant in AAFCO proficiency testing programs

\* Ema accredited testing

\*\* Tests accredited by ema and authorized by SADER

### TEST REPORT

REPORT No.

173247

DATE OF ISSUE

Jul 17, 2019

#### CLIENT DATA

Name : 514189 - FRITURAS TEHUACAN SA DE CV  
Direction : AV DE LAS CACTACEAS NO 204 - SANTA CLARA INDUSTRIAL PARK SANTIAGO MIAHUATLAN CP. 75820 PUE  
Telephone fax : 012383928126,  
Electronic address : Calidadyprocesos@friturastehuacan.com  
Applicant : Ing. Sara Rodríguez  
Duct: Ing. Sara Rodríguez

Purchase Order: RFC: PREPAID  
FTE000621191

#### DATA OF THE SAMPLE (S)

Show : Drinking water  
Identification: Main key for production  
Presentation and quantity: Liquid in plastic container identified Jul 8,  
2019  
Reception date: Sampling  
method: Pc

Test start date Jul 8, 2019

#### PROOF

ARSENIC ANALYSIS  
FREE CHLORINE ANALYSIS  
CHLORIDE ANALYSIS  
COPPER ANALYSIS  
CHROME ANALYSIS  
TOTAL HARDNESS ANALYSIS

IRON ANALYSIS  
FLUORIDE ANALYSIS  
MERCURY ANALYSIS  
PH ANALYSIS  
LEAD ANALYSIS

SODIUM ANALYSIS  
TOTAL DISSOLVED SOLIDS ANALYSIS SULPHATE  
ANALYSIS  
ANALYSIS OF BLUE ACTIVE SUBSTANCES FROM  
METHYLENE  
ZINC ANALYSIS  
MANGANESE ANALYSIS  
CADMIUM ANALYSIS

#### TEST DATA (S)

#### RESULTS)

<0.001 mg / L  
<0.1 mg / L  
145.0 mg / L  
<0.1 mg / L  
<0.1 mg / L  
400 mg / L as  
CaCO3  
<0.5 mg / L  
1.2 mg / L  
<0.001 mg / L  
8.12  
<0.001 mg / L  
165 mg / L  
930 mg / L  
65 mg / L  
<1 mg / L  
0.21 mg / L  
<0.5 mg / L  
<0.001 mg / L

#### METHOD

Atomic absorption- Hydrides  
Colorimetric test  
NMX-AA-073-SCFI-2001  
Atomic Absorption-Flame  
Atomic Absorption-Flame  
AOAC 973.52  
Atomic Absorption-Flame  
Selective electrode  
Atomic absorption- Hydrides  
AOAC 973.41  
Atomic Absorption-Furnace  
Graphite  
Atomic Absorption-Flame  
NMX-AA-034-SCFI-2001  
NMX-AA-074-SCFI-2014  
NMX-AA-039-SCFI-2001  
Atomic Absorption-Flame  
Atomic Absorption-Flame  
Atomic Absorption-Furnace  
Graphite

#### BILLING

5150QAAH01  
5150QCO001  
5150QVL010  
5150QAAF07  
5150QAAF08  
5150QVL013  
5150QAAF10  
5150QPT005  
5150QAAH02  
5150QPT003  
5150QAAG03  
5150QAAF16  
5150QGV017  
5150QUV29  
5150QUV27  
5150QAAF17  
5150QAAF12  
5150QAAG01

IBQ. Juan Lazaro Rodriguez

Analyst

IBQ. Robertina Zúñiga Rojas

Analytical Laboratory Manager (Chemist)

MA. Alicia Bringas Olmedo

Quality Control and Chemical Laboratory Manager

The total or partial reproduction of this Test report is prohibited without the authorization of the Laboratory.

This Test report is not valid if it has scratches, scratches or amendments.

The Test report only endorses the sample received in the Laboratory.

The laboratory will receive requests for review of results or claims of services, only in the following 10 business days after sending the Report of evidence in electronic format.

7 North 627. Center. 75700  
Tehuacán, Puebla, Mexico  
Tel. (238) 380 3838

## INFORME DE RESULTADOS

No 06RF-72-001 Rev. 3

### FRITURAS TEHUACAN SA DE CV BARRA CACAHUATE (00BARRCA)

N° Crono	2023255	Ref cliente	K310920
Proveedor	NO DEFINIDO	Planta	
Origen	MEXICO	Fecha de muestro	14/10/2020
Entregado por	MARIANA LEZAMA	Recibido el	14/10/2020

Comentario : 706g DE MUESTRA CONTENIDA EN BOLSA DE PLASTICO.

Análisis	Método	Resultado	Esperado	Tolerancia	Realizado por
ÁCIDOS GRASOS INSATURADOS 16/12/2020	NMX-F-490-NORMEX-1999	29.14 %			TERCERIA 15
ÁCIDOS GRASOS SATURADOS 22/10/2020	NMX-F-490-NORMEX-1999	4.57 %			TERCERIA 15
ACIDOS GRASOS TRANS 22/10/2020	NMX-F-490-NORMEX-1999	0.00 %			TERCERIA 15
AZÚCARES REDUCTORES TOTALES 22/10/2020	NOM-086-SSA1-1994	31.21 %			EURO-NUTEC
CALCIO 04/11/2020	06AI-75-030; AOAC 968.08 DE FLAMA	0.04 %			TERCERIA 73
CENIZAS 20/10/2020 09:15:15 a.m.	AOAC 942.05 06AI-75-050	1.83 %			EURO-NUTEC
COLESTEROL 26/11/2020	NOM-086-SSA1-1994	0.00 mg/100g			TERCERIA 15
EXTRACTO LIBRE DE NITRÓGENO (ELN) 22/10/2020	DIFERENCIA NMX-Y-097-1974	35.68 %			EURO-NUTEC
FIBRA CRUDA 20/10/2020	WEENDE; NFV-03-040 06AI-75-025	4.83 %			EURO-NUTEC
FIBRA TOTAL DIETARIA 28/10/2020	AOAC 43 A14-43 A20 P399 LAB-II-162	4.76 %			EURO-NUTEC
FIERRO 04/11/2020	AOAC 968.08 LAB-II-086	21.78 mg/kg			EURO-NUTEC
GRASA HIDRÓLISIS ÁCIDA 20/10/2020 03:01:26 p.m.	AOAC 954.02 LAB-II-012	33.72 %			EURO-NUTEC
GRASA MONOINSATURADA 22/10/2020	NMX-F-490-NORMEX-1999	20.35 %			TERCERIA 15
GRASA POLIINSATURADA 22/10/2020	NMX-F-490-NORMEX-1999	8.79 %			TERCERIA 15
HIDRATOS DE CARBONO DISPONIBLES 22/01/2021	NOM-051-SCFI/SSA1-2010	35.75 %			EURO-NUTEC
HIDRATOS DE CARBONO TOTALES 22/01/2021	CFR 21 101.9 iii (6)	40.51 %			EURO-NUTEC
HUMEDAD 16/10/2020 05:52:11 p.m.	NMX-F-83-1986 06AI-75-049	2.44 %			EURO-NUTEC
POTASIO 19/11/2020 09:22:08 a.m.	AOAC 985.35 LAB-II-070	0.63 %			EURO-NUTEC
PROTEÍNA BRUTA 20/10/2020 05:49:56 p.m.	KJELDAHL; AOAC 2001.11 06AI-75-047	21.50 %			EURO-NUTEC
SODIO 29/10/2020	AOAC 968.08 06AI-75-029	0.01 %			TERCERIA 73
VITAMINA D3 13/11/2020	HPLC AOAC 982.29 17 Ed 2000	<0.000027 mg/100g			TERCERIA 05

\*1 EN AGAR TRIPTONA EXTRACTO DE LEVADURA (AGAR PARA CUENTA ESTÁNDAR) INCUBADO 48HRS A 35°C

\*2 EN AGAR ROJO DE VIOLETA BILIS INCUBADO 24HRS A 35°C

\*3 EN AGAR DEXTROSA ACIDIFICADAS INCUBADAS A 25°C ± 1°C (SI NO SE ESPECIFICA EN EL RESULTADO LA INCUBACION FUE DE 5 DIAS)

V.E= VALOR ESTIMADO

\* RESULTADOS FUERA DE TOLERANCIA O RESULTADOS SIN TOLERANCIA µg/Kg = ppb

CAMBIO= SE CONSIDERA UN PRODUCTO NO APTO PARA SU CONSUMO

MENOR A 10 UFC/g o mL = NO SE DETECTO CRECIMIENTO DE MICROORGANISMOS  
MENOR A 3 NMP/g o mL = NO SE OBSERVO FORMACION DE GAS EN LOS TUBOS  
MENOR A 1.1 NMP/mL = NO SE OBSERVO FORMACION DE GAS EN LOS TUBOS

Atentamente



Q. en A. Lucia Robles  
Responsable de laboratorio

Agradecemos su preferencia

---

Este informe solo ampara las muestras analizadas y no podrá ser reproducido de manera parcial sin previa autorización del laboratorio EURO NUTEC.  
El muestreo fue llevado a cabo por parte del cliente.



Zoosanitary Clinical Diagnostic Laboratory authorized by SADER for the Campaign tests for the Control and Eradication of Avian Influenza, Newcastle Disease, Aujeszky's Disease, Brucellosis and Tuberculosis. Authorization No. 135. Accredited by the Mexican Accreditation Entity: Food No. A-0078-005 / 12 and Agricultural Health No. SA-0087-003 / 12. In force since 12/11/2012 and 10/8/2012.

**Test Results Report**

Case folio: 20-11331

Customer: 504189 FRITURAS TEHUACAN SA DE CV

Direction: AV DE LAS CACTACEAS NO 204 SANTA CLARA SANTIAGO MIAHUATLAN PUE MEX CP: 75720

Purchase order:

Show: COCOA

Quantity N a / d AND: 1

Reception date: 07/13/2020

Farm: NOT SPECIFIED

Flock:

Lot: K310620

ID: CAMELIZED COCOA, 300 g.

Conduit: Delivered By Customer

Applicant: Sara Fernanda Rodriguez C.

E-mail: Calidadyprocesos@friturastehuacan.com

Date of realization: 07/14/2020

Date of capture: 07/17/2020

Printing date: 07/17/2020

Bill to: 504189 FRITURAS TEHUACAN SA DE CV

Analysis: B21811 SALMONELLA ISOLATION IN FOODS

Check in: 1

ID	Quantity	Outcome	Method
Caramelised Cocoa	25 g	Absence	NOM-114-SSA1-1994

\* Isolation of Salmonella sp from food in general.

Technical reference:

\* NOM-114-SSA1-1994, Goods and services. Method for the determination of Salmonella in food.

\* Method accredited by the Mexican accreditation entity (ema): Accreditation No: A-0078-005 / 12

MVZ. Joaquin Chapa Bezanilla  
Gte. from laboratory  
Certificate Prof. 1308331

IBQ Claudia Morales Méndez  
Coord. of Bacteriology and Mycology  
Certificate Prof. 3264000

Note: The results correspond only to the sample (s) received.

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SL0386KRC

Laboratory: 7 Norte 602, Centro 75700, Tehuacán, Puebla Tels: (238) 380-3803 Tel / Fax. (238) 380-3804

Offices: 7 Norte 416, Centro 75700, Tehuacán, Puebla Tels: (238) 380-3800 www.iasa.com.mx iasa@grupoidisa.com

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

CONFIDENTIAL TREATMENT REQUESTED



Zoosanitary Clinical Diagnostic Laboratory authorized by SADER for the Campaign tests for the Control and Eradication of Avian Influenza, Newcastle Disease, Aujeszky's Disease, Brucellosis and Tuberculosis. Authorization No. 135. Accredited by the Mexican Accreditation Entity: Food No. A-0078-005 / 12 and Agricultural Health No. SA-0087-003 / 12. In force since 12/11/2012 and 10/8/2012.

**Test Results Report**

Case folio: 20-11330

**Customer:** 504189 FRITURAS TEHUACAN SA DE CV

**Direction:** AV DE LAS CACTACEAS NO 204 SANTA CLARA SANTIAGO MIAHUATLAN PUE MEX CP: 75720

**Purchase order:**

**Show:** LEVERS

Quantity N a / d AND: 1

**Reception date:** 07/13/2020

**Farm:** NOT SPECIFIED

**Flock:**

**Lot:** K240720

**ID:** PEANUT LEVER # 4, CAD: 090121

**Conduit:** Delivered By Customer

**Applicant:** Sara Fernanda Rodriguez C.

**E-mail:** Calidadyprocesos@friturastehuacan.com

**Date of realization:** 07/14/2020

**Date of capture:** 07/17/2020

**Printing date:** 07/17/2020

**Bill to:** 504189 FRITURAS TEHUACAN SA DE CV

**Analysis:** B21811 SALMONELLA ISOLATION IN FOODS

**Check in:** 1

ID	Quantity	Outcome	Method
Jimmy	25 g	Absence	NOM-114-SSA1-1994

\* Isolation of Salmonella sp from food in general.

Technical reference:

\* NOM-114-SSA1-1994, Goods and services. Method for the determination of Salmonella in food.

\* Method accredited by the Mexican accreditation entity (ema): Accreditation No: A-0078-005 / 12

MVZ. Joaquin Chapa Bezanilla  
Gte. from laboratory  
Certificate Prof. 1308331

IBQ Claudia Morales Méndez  
Coord. of Bacteriology and Mycology  
Certificate Prof. 3264000

Note: The results correspond only to the sample (s) received.

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SL0386KRC

Laboratory: 7 Norte 602, Centro 75700, Tehuacán, Puebla Tels: (238) 380-3803 Tel / Fax. (238) 380-3804

Offices: 7 Norte 416, Centro 75700, Tehuacán, Puebla Tels: (238) 380-3800 www.iasa.com.mx iasa@grupoidisa.com

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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Translated text accurately reflects original message

- Agree  Disagree  
 Agree – *with suggested edits*

Name Mariana Lezama

Date





# SUPPLIER QUESTIONNAIRE

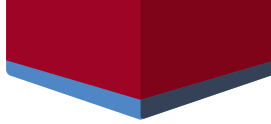
*for*

U.S. IMPORT ENTRY

UNDER FSVP



- Confidential -



## OVERVIEW of REGULATIONS

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

## INSTRUCTIONS

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

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

**Method One:** e-mail completed questionnaire to [info@unitedsafetyagents.com](mailto: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](mailto:info@unitedsafetyagents.com); Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; [UnitedSafetyAgents.com](http://UnitedSafetyAgents.com), or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.



## GENERAL INFORMATION

Company Name: FRITURAS TEHUACÁN, S. A. DE C. V. Today's Date: Apr/06/2021  
Factory Address: Av. Cactáceas No 204 Col. El Carmen. Parque Industrial Tehuacán-Miahuatlán  
City: Santiago Miahuatlán Province: Puebla Country: México  
Office Address: Av. Cactáceas No. 204, Col. El Carmen. Parque Industrial Tehuacán-Miahuatlan  
City: Santiago Miahuatlán Province: Puebla Country: México  
FDA Registration No.: 169626922470 DUNS No.: 813406477  
FDA Establishment Id.: \_\_\_\_\_ Phone No.: +5 238 382 8126  
QC/QA's Name: Mariana Lezama E-mail: mariana.lezama@friturastehuacan.com

## SUPPLIER CLASS

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

- |  |  |                                  |                                      |
|--|--|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer ( <i>Raw Material</i> )                | <input checked="" type="checkbox"/> Processor                        | <input type="checkbox"/> Packer  | <input type="checkbox"/> Re-Packer   |
| <input checked="" type="checkbox"/> Manufacturer ( <i>Finished Product</i> ) | <input type="checkbox"/> Distributor                                 | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse   |
| <input type="checkbox"/> Importer ( <i>US-based</i> )                        | <input checked="" type="checkbox"/> Exporter ( <i>Non US-based</i> ) | <input type="checkbox"/> Broker  | <input type="checkbox"/> Other _____ |

## RESPONSIBILIE for HAZARD CONTROLS

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

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

## PRODUCTS SUPPLIED

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

No. 01, Product Name: Organic Caramelized Cacao Product No.: \_\_\_\_\_

No. 02, Product Name: Fried Peanuts Product No.: \_\_\_\_\_

No. 03, Product Name: Peanut and Cereal Bars Product No.: \_\_\_\_\_

No. 04, Product Name: Japanes style Peanuts Product No.: \_\_\_\_\_

No. 05, Product Name: Caramelized Peanuts Product No.: \_\_\_\_\_

No. 06, Product Name: \_\_\_\_\_ Product No.: \_\_\_\_\_

Resources

FDA Product Codes and Product Code Builder

## F D A – I D E N T I F I E D B I O L O G I C A L H A Z A R D S

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

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

Resources
 Appendix 1
 Description of Hazard
 Bad Bug Book

## C R I T I C A L C O N T R O L S *f o r* B I O L O G I C A L H A Z A R D S

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**

handwashing  
the operating personnel carry out a hand washing every 2 hours which is recorded. The surfaces are sanitized before starting production, both processes are verified and recorded by means of a swab scraping and the method is verified with ATP

chemical:  
our detergents and sanitizers are food grade and authorized.

These critical controls are verified according to the microbiological analysis program

All of the above according to FSSC 22000 V5 Standard

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE  
-----  
-----

Note: Please fill the following

**FREQUENCY of CONTROL VALIDATION**

handwashing  
It is recorded at the beginning of production and every 2 hours during the process.

microbiological analyzes are carried out according to your schedule by an external laboratory, which has AMA certification

## 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

The corresponding analyzes are requested from the supplier before making the purchase, depending on the values, whether or not the purchase is made

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

-----  
-----

Note: Please fill the following

Category:  
Category No.:  
Subcategory:  
Storage:

### FREQUENCY of CONTROL VALIDATION

The verification is made before making the purchase based on our

Prerequisite Management of Purchased Materials.

Suppliers give us technical data sheets and quality certificates where we verify that these are absent

For products purchased from agricultural producers, all grains are manually cleaned to remove all physical contaminants they may contain.

## FDA - IDENTIFIED ENVIRONMENTAL / 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 ENVIRONMENTAL HAZARDS

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

- Heat
- Chemical
- CGMPs
- Testing
- Other

### DESCRIPTION of CRITICAL CONTROLS

Does not apply

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

-----  
-----

Note: Please fill the following

Category:  
Category No.:  
Subcategory:  
Storage:

### FREQUENCY of CONTROL VALIDATION

Does not apply

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

Since some of our raw materials come from agricultural producers and may contain residues of physical contamination, this is controlled with manual cleaning and selection before entering the process.

the material is selected in order to remove any type of physical contamination.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

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Category: \_\_\_\_\_

Note: Please fill the following

FREQUENCY of CONTROL VALIDATION

Each material that arrives from the field such as cocoa or peanuts, a manual cleaning is carried out to avoid entering the process any type of physical contamination, this review has a record

**Metal detection standards**

Ferrous: \_\_\_\_\_ mm

Non-Ferrous: \_\_\_\_\_ mm

Stainless Steel: \_\_\_\_\_ mm

**ALLERGEN & CROSS-CONTAMINATION CONTROLS**

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

**DESCRIPTION of ALLERGENIC CONTROLS**

storage:

Within the warehouse, areas were delimited to separate each of the allergens, each raw material classified as allergen is identified with an orange label with the legend allergen.

Within the process, production is programmed in order to avoid any type of cross contamination, the labeling informs about the content of allergens in the product

## ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)?  Yes  No

**If Yes;** Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? FSSC 22000

**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:

SANITIZING- OXONIA ACTIVE  
FOOD GRADE DETERGENT- ADVANTIS FC

## 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? 45

## PEST CONTROL

Is a pest control contractor employed?  Yes  No

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

Number of yearly visits: 24 VISITS

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

## HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs?  Yes  No

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

Sieving of finished products?  Yes  No

Glass & hard plastic breakage procedure?  Yes  No

Metal detection of final product?  Yes  No

Magnets within the mixing & filling stages?  Yes  No

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

*Please detail any other prevention systems used on-site:* \_\_\_\_\_

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

*Please provide details:* \_\_\_\_\_

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

*Please provide details:* \_\_\_\_\_

## TRACEABILITY

Does full traceability exist for all products supplied to your customer base?  Yes  No

If yes, please give details of traceability codes on the final packaging: lot formed by the number and day of the

## 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:

required criteria

production and delivery capacity

licenses endorsed by national and international standards

## FINISHED / PACKED PRODUCT

Are finished / packed products positively released?  Yes  No

Are reference samples from finished / packed products retained?  Yes  No

Are finished products submitted to an 17025:2005 accredited laboratory for validation purposes?  Yes  No

If yes, please give details of the testing routines conducted:

## CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist?  Yes  No

Please describe your customer complaint procedure.

issuance of complaint

Quality manager - receives and reviews information recorded in a complaint service format, informs the client that the complaint is in the process of investigation and resolution

client: receives notification of the start of the process

## 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.

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

I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

< **CONFIRM CERTIFICATION** - Required

**Representative's Name:** Jorge F. Vázquez

**Title:** Operations Director

**Today's Date:** 4/6/21

# FSSC 22000 Version 5 REPORT

**COMPANY: FRITURAS TEHUACAN S.A. DE C.V.**

**Prepared by: Francisco Pérez Jiménez**  
**Date: 13 nov 2020**

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## ACTIVITY OVERVIEW

### Organization details

<b>Registered legal name</b>	Frituras Tehuacán, S.A. de C.V.
<b>Street address, city, country</b>	Av. Cactáceas No. 204, Col Santa Clara. Parque Industrial Santiago Mihuatlan. CP 75820. Tehuacán Puebla. México.
<b>Project number</b>	PRJC-577797-2018-MS-C-MEX
<b>Key contact name and function</b>	Jorge Vazquez García Director de Operaciones
<b>General description of audited organization</b>	Activities: Production and packaging of fried peanuts, caramelized cacao and peanuts, bars of peanut, amaranth and cereals. Packaging of Japanese peanut.
<b>Seasonal activities</b>	None
<b>Total number of employees</b>	55
<b>Number of shifts</b>	1
<b>Number of employees in largest shift-FTE</b>	55
<b>Number of HACCP studies</b>	1
<b>Certified QMS in place</b>	None
<b>Total onsite audit duration</b>	12
<b>Audit time deviations</b>	None
<b>Deviation from audit program</b>	None
<b>Deviation from audit plan</b>	None

## Scope, Standard and Categories

<b>Certificate Number</b>	256578-2018-FSMS-MCI-RvA
<b>Expiry date</b>	26 november 2021
<b>Scope</b>	Production and packaging of fried peanuts, caramelized cacao and peanuts, bars of peanut, amaranth and cereals. Packaging of Japanese peanut. Category CIV
<b>Verification of the scope statement</b>	Yes
<b>Exclusions from scope</b>	None
<b>Applicable Standards, Prerequisite Programs and Food Categories</b>	<input checked="" type="checkbox"/> ISO 22000:2018 <input type="checkbox"/> ISO 9001:2015 <input checked="" type="checkbox"/> FSSC Additional requirements (v5) <input checked="" type="checkbox"/> ISO 22002-1:2009 Food manufacturing <ul style="list-style-type: none"> <li><input type="checkbox"/> CI - Processing of perishable animal products</li> <li><input type="checkbox"/> CII - Processing of perishable plant products</li> <li><input type="checkbox"/> CIII - Processing of perishable animal and plant products</li> <li><input checked="" type="checkbox"/> CIV - Processing of ambient stable products</li> <li><input type="checkbox"/> DIIa - Production of Pet Food for cats and dogs</li> <li><input type="checkbox"/> K - Production of (Bio) Chemicals</li> </ul> <input type="checkbox"/> ISO 22002-6:2016 - Feed and animal food production <ul style="list-style-type: none"> <li><input type="checkbox"/> DI - Production of Feed</li> <li><input type="checkbox"/> DIIb - Production of Pet Food except for cats and dogs</li> </ul> <input type="checkbox"/> ISO 22002-2:2013 – Catering <ul style="list-style-type: none"> <li><input type="checkbox"/> E - Catering</li> </ul> <input type="checkbox"/> PAS 221:2013 - Food retail <ul style="list-style-type: none"> <li><input type="checkbox"/> FI - Retail / Wholesale</li> </ul> <input type="checkbox"/> NTA 8059:2016 - Transport and storage <ul style="list-style-type: none"> <li><input type="checkbox"/> GI - Provision of Transport and Storage Services for Perishable Food and Feed</li> <li><input type="checkbox"/> GII - Provision of Transport and Storage Services for Non-Perishable Food and Feed</li> </ul> <input type="checkbox"/> ISO 22002-4:2013 - Food and feed packaging manufacturing <ul style="list-style-type: none"> <li><input type="checkbox"/> I - Packaging materials.</li> </ul>

## Audit details

<b>Audit type</b>	P2
<b>Announced or Unannounced</b>	Announced audit
<b>Audit delivery: Onsite audit or ICT Audit Approach</b>	Onsite Audit
<b>Audit remote start date</b>	
<b>Audit remote end date</b>	
<b>Audit onsite start date</b>	05/11/2020
<b>Audit onsite end date</b>	06/11/2020
<b>ICT audit approach used due to a Serious Event</b>	

<b>Serious event justification</b>		1. Pandemic (e.g. Corona virus)			
<b>Serious event justification explanation</b>					
<b>Audit team</b>					
<b>Function</b>	<b>Name</b>	<b>DNV-GL ID #</b>	<b>Delivery</b>	<b>Date</b>	<b>Hours-minutes</b>
<b>Lead Auditor</b>	Francisco Pérez Jiménez	58926	Onsite	05/11/2020	08:00
<b>Lead Auditor</b>	Francisco Pérez Jiménez	58926	Onsite	05/11/2020	04:00
<b>Audit objective – for Onsite audit</b>		The audit objectives have been fulfilled and confirms the effectiveness of the management system to ensure the organisation is able to meet applicable statutory, regulatory and contractual requirements			
<b>Audit objective – for ICT Audit Approach, for the remote audit (Step 1)</b>					
<b>Audit objective – for ICT Audit Approach, for the on-site audit (Step 2)</b>					
<b>Audit language</b>		Spanish			
<b>Audit criteria</b>		FSSC 22000 - V5 FSSC 22000 Ver. 5 - ISO TS 22002-1:2009 & Add requirement			
<b>Audit complexity</b>		Standalone			

## Audit details from previous audit

<b>Audit type</b>	P1
<b>Announced or Unannounced</b>	Announced
<b>Audit dates</b>	Aug 21 to 22, 2019
<b>CB conducting audit</b>	DNVGL
<b>Verification of effectiveness of corrective actions previous nonconformities</b>	The corrective actions of the previous visit were verified on the site, the evidence of each one was reviewed, the effectiveness of implementation was verified, no recurrence was observed; This is why they were successfully closed.
<b>Significant changes since last audit</b>	FSMS update from version 4.1 to Version 5.

## Head Office Details (where appropriate)

<b>Registered legal name</b>	
<b>Trading name(s)</b>	

<b>Chamber of Commerce and/or governmental registration number</b>	
<b>Street address, city, country</b>	
<b>Key contact name, function Phone and e-mail address</b>	
<b>Number of sites</b>	
<b>Head office functions</b>	
<b>Specify if there are functions pertinent to the certification that are controlled by a Head Office</b>	

### Off Site Activities (where appropriate)

<b>Registered legal name</b>	
<b>Trading name(s)</b>	
<b>Chamber of Commerce and/or governmental registration number</b>	
<b>Street address, city, country</b>	
<b>Key contact name, function</b>	
<b>Number of sites</b>	
<b>Activities at location</b>	

### Multi Site Activities (where appropriate)

<b>Registered legal name</b>	
<b>Trading name(s)</b>	
<b>Chamber of Commerce and/or governmental registration number</b>	
<b>Street address, city, country</b>	
<b>Key contact name, function</b>	
<b>Number of sites</b>	
<b>Activities at location</b>	

### List of Participants

<b>Name of Participants</b>	<b>Position and/or Department</b>
<b>Attendance list attached.</b>	

## OVERALL SUMMARY OF THE AUDIT

Key points observed during the audit but not included in the Focus Areas

<p><b>Positive indications</b></p>	<p>Personnel committed to GMP and Food Safety. Improvements in the verification of cleaning efficiency Commitment from Senior Management</p>
<p><b>Main areas for improvement</b></p>	<p>In the area of Human Resources, they must continue to reinforce the concept of awareness and work environment. They must consider that evidence of training, skills and experience in all positions is necessary. In the Management Review, they must consider all the inputs and outputs established in the ISO 22000 standard.</p>
<p><b>Effectiveness of processes for Management Review and internal audits</b></p>	<p>The Management Review is annual, It was carried out in stages due to the COVID 19 pandemic. September 22 to 25, 2020 and has proven its effectiveness in monitoring and maintaining the FSMS and, in providing resources. Area of opportunity. It should be analysed each of the input and output data thoroughly for the Management Review as described in the ISO 22000 standard.  Internal audits have demonstrated efficiency in detecting areas of opportunity in the FSMS, they are assisted with inspections of prerequisite programs (GMP) Audits.</p>
<p><b>Progress of planned activities and objectives are monitored by management to ensure continual improvement</b></p>	<p>Senior Management continuously monitors the FSMS processes, which help to apply improvements in weak areas.  The Food Safety Team Leader is in charge of evaluating and leading all FSMS teams.  Internal audit procedure PRO-SG-04 Rev 02. One audit per year. They do not have an audit team; the service is contracted. Competent staff.  August 13 and 14, 2020. Result of this event 7 Non-conformities.  The internal audits are considered effective because they are carried out according to the 2020 program in which in that period all the processes and regulatory requirements are audited.  Compliance with the program is observed. The organization uses checklists that contain all normative elements.</p>

## FOCUS AREA RESULTS

### Focus Area 1: Improvement in product labelling to meet legal and customer requirements, with a special focus on allergen declaration and operation efficiency



<b>Positive indications</b>	Labels revision and update is being carried out
<b>Main areas for improvement</b>	Complete compliance with the label update. NOM-051-SCFI / SSA1-2010. 97% compliance.

Desarrollo De nuevos productos

## AUDIT FINDINGS AND COMPLIANCE STATUS

<b>Number of critical non-conformities identified during this audit</b>	0
<b>Number of major non-conformities identified during this audit</b>	0
<b>Number of minor non-conformities identified during this audit</b>	3 4
<b>Number of non-conformities from previous audits that weren't closed</b>	0

The non-conformities including the applicable clauses of the standard are listed in the attached 'List of Findings'.

## FOCUS AREAS FOR NEXT AUDIT

<b>Focus area 1</b>	None
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## RESULTS AND CONCLUSION PER CLAUSE OF THE NORMATIVE STANDARD

The results and conclusions per clause are laid down in attached Annex.

These annexes include a summary per clause of the ISO 22000 standard, the FSSC additional requirements and the applicable prerequisite programs (PRP).

## CONCLUSION

- All findings were agreed with Management as being a true record of the facts observed. In the closing meeting the general conclusions and non-conformities were presented and discussed.

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- The audit objectives have been fulfilled and the audit plan was followed without major changes Except for any non-conformities listed in the "List of findings", the management system was found to be in compliance with the standard.
  - The analysis of cause and the actions taken in respect of the nonconformities identified at the previous audit were reviewed and were found to be effective in dealing with the issues raised. As such, all previous nonconformities are now closed, as per attached "List of Finding" (LOF).
  - Necessary immediate corrections/containment and corrective actions for the non-conformities shall be initiated by the Organisation. Refer "Definition of findings and Conditions for handling of NCs"
  - The Team Leader will recommend the organisation for certification/maintaining certification when all Non-Conformities have been reviewed and accepted. Final approval is at the sole discretion of independent personnel, based on a complete technical review.
  - The certificate remains valid under the condition that identified non-conformities are satisfactorily corrected and responded to as indicated above.
  - Next audit is proposed to take place at:

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## DEFINITIONS OF FINDINGS CONDITIONS FOR HANDLING NON-CONFORMITIES

### Definition of findings:

#### Critical:

A critical nonconformity is issued when a direct food safety impact without appropriate action by the organization is observed during the audit or when legality and/or certification integrity are at stake.

When a critical nonconformity is issued at a certified site the certificate is immediately suspended for a maximum period of six (6) months. When a critical nonconformity is issued during an audit, the organization must provide DNV GL with objective evidence of an investigation into causative factors, exposed risks and the proposed Corrective Action Plan. This shall be provided to the CB within 14 days after the audit.

A follow-up audit shall be conducted by the CB within the six (6) month timeframe to verify the closure of the critical nonconformity.

The certificate shall be withdrawn when the critical nonconformity is not effectively solved within the six (6) month timeframe.

In case of a certification audit, the full certification audit shall be repeated.

#### Major:

A major nonconformity is issued when:

- The finding affects the capability of the management system to achieve the intended results.
- A group of minor non-conformities indicating inadequate implementation or effectiveness of the system relevant to an element of the standard.
- A minor non-conformity remains persistent (or not corrected as agreed by the organisation).

The DNV GL Auditor will review the corrective action plan and related objective evidence of implementation, challenge it if necessary and determine its effectiveness and approve the CAP and CA through recording his/her name and date of review on the LOF.

DN VGL will conduct a follow-up audit to verify the implementation of the CA to close the major nonconformity. In cases where documentary evidence is sufficient to close out the major nonconformity, DNV GL may decide to perform a desk review.

The completion of corrective actions might take more time depending on the potential severity of the major nonconformity and the amount of work necessary to eliminate the causative factors. In such cases the CAP shall include any temporary measures or controls necessary to mitigate the risk until the permanent corrective action is implemented. A follow-up audit shall be conducted to verify the permanent corrective action and to close the major nonconformity.

A critical nonconformity is raised in the event of non-completion of the approved corrective action.

#### Minor:

A minor nonconformity is issued when the finding does not affect the capability of the management system to achieve the intended results.

A major nonconformity is raised (on management responsibility and resource allocation) in the event of non-completion of the approved action plan at the next scheduled on-site audit.

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## CONDITIONS FOR HANDLING NON-CONFORMITIES

### Response deadline for Initial and Surveillance audits

The organization is asked to fill in the pertinent part of the List of Findings and submit to DNV-GL Audit Team Leader with relevant supporting documentation as evidence (when applicable).

As a prerequisite before a certificate can be issued, the following conditions apply:

- Major non-conformities shall be closed based on evidence proving they're effectively addressed
- Minor non-conformities shall be addressed by submitting objective evidence of the correction, a corrective action plan and with, evidence of an investigation into causative factors, exposed risks and the proposed corrective action plan

### Minor NC's

The organization shall provide the lead-auditor of DNV-GL with objective evidence of the correction, evidence of an investigation into causative factors, exposed risks and the proposed corrective action plan (CAP) laid down in the DNV GL provided LOF. This shall be provided to the auditor within 28 days after the audit. Exceeding this timeframe by the organization shall result in a suspension of the certificate

Full effectiveness of implementation of the corrective action plan shall be reviewed, at the latest, at the next scheduled on-site audit.

### Major NC's

The organization must provide the lead-auditor of DNV-GL with objective evidence of an investigation into causative factors, exposed risks and the proposed Corrective Action Plan (CAP) laid down in the DNV-GL provided LOF. This Corrective Action Plan shall be provided to DNV-GL auditor within 14 days after the audit.

Evidence of effectively implemented corrections and corrective actions shall be provided or verified within 28 days. When the major cannot be closed in this timeframe, the certificate shall be suspended.

Where completion of corrective actions might take more time, the CAP shall include any temporary measures or controls necessary to mitigate the risk until the permanent corrective action is implemented.

An additional on-site follow-up audit will be conducted to verify the implementation of effectively implemented corrections and corrective actions and verify the relevant evidence to close the major nonconformity. In cases where documentary evidence is sufficient to close out the major nonconformity, it may be decided to perform a desk review. This follow-up shall be done within 28 days from the last day of the audit.

### Critical NC's

The organization must provide the CB with objective evidence of an investigation into causative factors, exposed risks and the proposed Corrective Action Plan (CAP) laid down in the DNV GL provided LOF. This shall be provided to DNV-GL auditor within 14 days after the audit.

in case of a certification audit (initial), the full certification audit shall be repeated.

A separate audit shall be conducted by DNV-GL between six (6) weeks to six (6) month after the regular audit to verify the effective implementation of the corrective actions. This audit shall be a full on-site audit (with a minimum on-site duration of one day). After a successful follow-up audit, the certificate and the current audit cycle will be restored, and the next audit shall take place as originally planned (the follow-up audit is additional and does not replace an annual audit).

### Response deadline for Re-certification

Where the certificate expires within a 3 months period, a shorter deadline will be set to ensure proper follow-up and renewal of the certificate within the expiry date. This is to provide for the continual validity of certification. If the expiry date is exceeded without the process being finalized, the current certificate is not allowed to be extended and will be regarded suspended until renewal of the certificate.

DNV-GL will normally perform an on-site follow-up when Major NCs are issued. For Minor NCs follow-up is normally performed as a desk review based on received documentation.

Insufficient responses to NCs or lack of corrective actions may be grounds for suspension or withdrawal of a certificate.

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## ACCREDITED UNIT

Name of the accredited legal entity: DNV GL Business Assurance B.V.  
Address of the accredited legal entity: Zwolseweg 1, 2994 LB, Barendrecht, The Netherlands  
Accreditation body: RvA, Raad voor Accreditatie, Dutch Accreditation Council

## DISTRIBUTION

This report will be sent to the Organisation's Contact Person, hardcopy or electronic as agreed with the organisation and to the DNV GL Technical Review responsible as/if required by the DNV GL process, an Electronic copy will be kept in DNV GL File.

## STATEMENT OF CONFIDENTIALITY

*The contents of this Report, including any notes and checklists completed during the Audit will be treated in strictest confidence, and will not be disclosed to any third party without the written consent of the customer, except as required by the appropriate Accreditation Authorities.*

## DISCLAIMER

*A management system audit is based on verification of a sample of available information. Consequently, there is an element of uncertainty reflected in the audit findings. Also, if no non-conformities were identified this does not mean that they do not exist in audited and/or other areas. Prior to awarding or renewing certification this report is also subject to an independent DNVGL internal review which may affect the report content and conclusions.*

## ATTACHMENTS:

1. *Checklists (detail NCs; detail any not-applicable clauses with reasons; comments in the summary section)*
2. *Audit Plan (Agenda)*
3. *Periodical Audit Program (PAP)*
4. *List of findings (LOF) - spreadsheet*

## ISO22000:2018

Clause	Clause text	Grade	ICT	Evidence for compliance / non-conformity
4	Context of the organization	-	onsite	
4.1	Understanding the organization and its context	-	onsite	
4.2	Understanding the needs and expectations of interested parties	-	onsite	
4.3	Determining the scope of the food safety management system	-	onsite	
4.4	Food safety management system	-	onsite	
	<b>Summary</b>			<p>Organization context: There was made an evaluation of internal and external factors with strengths and weaknesses.</p> <p>Analysis of the organization and its context PRO-SG-31 Rev. 00</p> <p>A SWOT analysis is included</p> <p>Responsible: Operations management.</p> <p>FODAOT-SG-21 Rev. 00 Analysis</p> <p>Concerned parties:</p> <p>Personall of the company, shareholders of the company, clients, suppliers. Society, government. Among others</p> <p>Strengths: Regional prestige, wide variety of products, long-term relationship with suppliers.</p> <p>Adequate infrastructure</p> <p>Knowledge of technology and development.</p> <p>Experienced staff.</p> <p>Weaknesses:</p> <p>Little presence on the WEB</p> <p>Lack of commercial structure</p> <p>Family business in transition to institutional</p> <p>Weak HR management system</p> <p>Threats</p> <p>Federal Legislation NOM-051 with government campaign to change eating habits.</p>

				<p>COVID 19 pandemic Stigmatization of products with a junk designation. High insecurity in the country High risk of food fraud</p> <p>Opportunities: Growth towards new products and markets Growth towards internet sales Development of bars with high nutritional value at a low price without falling into ultra-processed ones. Modify current formulations to reduce or eliminate informative octagons from NOM-051-SCFI / SSA1-2010.</p> <p>Strategic business plan. The scope is effective, it is working properly. 100% compliance.</p>
5	Leadership	-	onsite	
5.1	Leadership and commitment	-	onsite	
5.2	Food safety policy	-	onsite	
5.2.1	Establishing the food safety policy	-	onsite	
5.2.2	Communicating the food safety policy	-	onsite	
5.3	Organizational roles, responsibilities and authorities	-	onsite	
5.3.1	Assigned responsibilities	-	onsite	
5.3.2	Food safety team leader	-	onsite	
5.3.3	Reporting problems	-	onsite	
	<b>Summary</b>			<p>Leadership and commitment were observed, the plant manager has different meetings with leaders of the areas, different topics are reviewed. The food safety policy remains in force. It was communicated to the staff. Roles and responsibilities are documented in the job profiles and in the organization diagram Leader: Jorge Vazquez García. All people working in the company is aware and knows that they can report any issue related with quality and food safety, during the interview with the staff, this information was confirmed.</p>
6	Planning	-	onsite	
6.1	Actions to address risks and opportunities	-	onsite	
6.1.1	Planning FSMS	-	onsite	

6.1.2	Planning actions	-	onsite	
6.1.3	Proportionate actions	-	onsite	
6.2	Objectives of the food safety management system and planning to achieve them	-	onsite	
6.2.1	Objectives for the FSMS	-	onsite	
6.2.2	Planning how to achieve objectives	-	onsite	
6.3	Planning of changes	-	onsite	
	<b>Summary</b>			<p>Risks and opportunities are detected through the risk matrix, establishing controls to reduce risks to a low or medium risk level.</p> <p>Using the information of the organization context and needs and expectations of interested parties, there was described the risk of each internal and external factors, the effect of the risk and the justification of the information.</p> <p>There were evaluated the risks and opportunities, each heading of internal and external factors was evaluated to define the risk level with the probability and impact, is described the opportunity if it's a high risk or low opportunity and there are established additional measures if necessary. No high risks were found in the evaluation.</p> <p>Organization context: There was made an evaluation of internal and external factors with strengths and weaknesses. SWOT</p> <p>Food safety objectives:</p> <p>Ensure and verify compliance with applicable legal requirements.</p> <p>90% compliance with NOM-251-SSA1-2009. Result: August 2020 97%</p> <p>100% compliance with NOM-051. Result: August 2020 100%</p> <p>Reduce customer and consumer complaints related to safety. Result: 0</p> <p>Maintain the level of sanitation in the processes. Compliance with the 90% program.</p> <p>100% compliance with specifications</p> <p>5 Personnel incidents per month</p> <p>4 rodent incidents per month</p>
7	Support	-	onsite	
7.1	Resources	-	onsite	
7.1.1	General	-	onsite	
7.1.2	People	-	onsite	

7.1.3	Infrastructure	-	onsite	
7.1.4	Work environment	-	onsite	
7.1.5	Externally developed elements of the food safety management system	-	onsite	
7.1.6	Control of externally provided processes, products or services	-	onsite	
7.2	Competence	Minor	onsite	No evidence was shown of the skills and experience of the personnel that was taken as a sample, according to the Profile and job description, FOR-RH-01, For example: Plant Manager Position Experience: 3 years. Skills: Communication, teamwork, decision-making, leadership.
7.3	Awareness	-	onsite	
7.4	Communication	-	onsite	
7.4.1	General	-	onsite	
7.4.2	External communication, including FS complaints	-	onsite	
7.4.3	Internal communication	-	onsite	
7.5	Documented information	-	onsite	
7.5.1	General	-	onsite	
7.5.2	Creating and updating	-	onsite	
7.5.3	Control of documented information	-	onsite	
7.5.3.1	Control of documented information	-	onsite	
7.5.3.2	Activities to control documented information	-	onsite	
	<b>Summary</b>			<p>In the job descriptions is defined the necessary competence for each person and also, is made a detection of training necessities and is included the legal training that the company must met, there is made the annual training program.</p> <p>In the job descriptions, the necessary competence for each person is defined and, in addition, a detection of training needs is carried out and legal training is included, which the company must comply with, the annual training program is carried out.</p> <p>Profiles and job description FOR-RH-01 General Assistant position</p>

			<p>Education: Primary School. (Bachlers degree)  Experience: Not necessary  Skills: Communication and teamwork.  Luz Adriana.</p> <p>Profiles and job description FOR-RH-01  Plant Manager position  Education: Bachelor (ID)  Experience: 3 years ()  Skills: Communication, teamwork, decision-making, leadership.</p> <p>Profiles and job description FOR-RH-01  Overhead Machine Operator Position  Education: Primary School.  Experience: 1 year  Skills: Machine handling, communication, teamwork.</p> <p>The effectiveness of the courses taken is carried out with the FORO-RH-06 Training Effectiveness Evaluation.</p> <p><i>No evidence was shown of the skills and experience of the personnel that was taken as a sample, according to the Profile and job description, FOR-RH-01, For example: Plant Manager Position</i>  <i>Experience: 3 years. Skills: Communication, teamwork, decision-making, leadership.</i></p> <p>Infrastructure is adequate to perform the activities with security, quality and food safety.  The staff is aware of how they contribute with their activities to food safety by complying with the food safety policy.  Documented information is controlled in shared files with control of access, staff needs a user to access to the documents. All internal documents must be reviewed and authorized by the head-office.  Records are maintained 1.5 times the shelf life of the products, and each area is responsible to control their records.  All documents reviewed during the audit, were updated and controlled adequately. In production they have physical documents.</p> <p>Communication is effective.  Communication procedure. PRO-SG-06 Rev. 01  Communication is done as follows.  What: Consciousness Issues.</p>
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				<p>When: Induction by event.  To whom: All staff  How: Meetings  Who: In charge of the area.  Registration: FORO-SG-16 attendance list</p> <p>External, clients, suppliers, interested parties, authorities  What: Knowledge related to food safety  When: New entry changes in the FSMS.  Who: External staff  How: Induction and talks  Who: Head of Quality  Registration: FORO-SG-16 attendance list. FORO-SG-05 minutes.</p>
8	Operation	-	onsite	
8.1	Operational planning and control	-	onsite	
8.2	Prerequisite programmes (PRPs)	-	onsite	
8.2.1	Establish, implement, maintain and update PRP(s)	-	onsite	
8.2.2	Appropriate PRPs implemented	-	onsite	
8.2.3	Statutory, regulatory and customer requirements	-	onsite	
8.2.4	PRPs to consider	-	onsite	
8.3	Traceability system	-	onsite	
8.4	Emergency preparedness and response	-	onsite	
8.4.1	General	-	onsite	
8.4.2	Handling of emergencies and incidents	-	onsite	
8.5	Hazard control	-	onsite	
8.5.1	Preliminary steps to enable hazard analysis	-	onsite	
8.5.1.1	General	-	onsite	
8.5.1.2	Characteristics of raw materials, ingredients and product contact materials	Minor	onsite	<p>They did not show evidence of the physical, chemical and biological characteristics of raw materials, packaging material in contact with the product.</p> <p>8.5.1.2 Characteristics of raw materials, ingredients and product contact materials</p>

8.5.1.3	Characteristics of end products	-	onsite	
8.5.1.4	Intended use	-	onsite	
8.5.1.5	Flow diagrams and description of processes	-	onsite	
8.5.1.5.1	Preparation of the flow diagrams	-	onsite	
8.5.1.5.2	On-site confirmation of flow diagrams	-	onsite	
8.5.1.5.3	Description of processes and process environment	-	onsite	
8.5.2	Hazard analysis	-	onsite	
8.5.2.1	General	-	onsite	
8.5.2.2	Hazard identification and determination of acceptable levels	-	onsite	
8.5.2.2.1	Food safety hazards identification	-	onsite	
8.5.2.2.2	Identify steps relevant to hazards	-	onsite	
8.5.2.2.3	Determine acceptable level	-	onsite	
8.5.2.3	Hazard assessment	-	onsite	
8.5.2.4	Selection and categorization of control measure(s)	-	onsite	
8.5.2.4.1	Control measure selection	-	onsite	
8.5.2.4.2	Assessment of feasibility	-	onsite	
8.5.3	Validation of control measure(s) and combination(s) of control measure(s)	-	onsite	
8.5.4	Hazard control plan (HACCP/OPRP plan)	-	onsite	
8.5.4.1	General	-	onsite	
8.5.4.2	Determination of critical limits and action criteria	-	onsite	
8.5.4.3	Monitoring systems at CCPs and for OPRPs	-	onsite	
8.5.4.4	Actions when critical limits or action criteria are not met	-	onsite	

8.5.4.5	Implementation of the hazard control plan	-	onsite	
8.6	Updating the information specifying the PRPs and the hazard control plan	-	onsite	
8.7	Control of monitoring and measuring	-	onsite	
8.8	Verification related to PRPs and the hazard control plan	-	onsite	
8.8.1	Verification	-	onsite	
8.8.2	Analysis of results of verification activities	-	onsite	
8.9	Control of product and process nonconformities	-	onsite	
8.9.1	General	-	onsite	
8.9.2	Corrections	-	onsite	
8.9.2.1	Control of affected product	-	onsite	
8.9.2.2	Critical limits at CCP	-	onsite	
8.9.2.3	Action criteria for an oPRP	-	onsite	
8.9.2.4	Documented information	-	onsite	
8.9.3	Corrective actions	-	onsite	
8.9.4	Handling of potentially unsafe products	-	onsite	
8.9.4.1	General	-	onsite	
8.9.4.2	Evaluation for release	-	onsite	
8.9.4.3	Disposition of nonconforming products	-	onsite	
8.9.5	Withdrawal/recall	-	onsite	
	<b>Summary</b>			<p>The company has established the PRP's program according to the Technical specification ISO / TS 22002-1: 2009.</p> <p>The company has established a traceability system since the raw materials and packaging materials reception, during the process and as finished product.</p> <p>HACCP Plan OT-SG-10 Rev. 2 Japanese peanut packaging. Peanuts and cocoa, Garapiñado. Nutritious peanut cereal bars and Amaranto combinations.</p>

			<p>Fried. Peanut different presentations and Dutch type peanut. The 12 steps of the CODEX ALIMANTARIUS are followed.</p> <p>Characteristics of raw materials, ingredients and product contact materials Peanut Physical: does not have Chemical Heavy Metals: Absent Biological Mesophilic aerobic 10 000 CFU / g Total Coliforms &lt;30 CFU / g Molds: 300 CFU / g Salmonella: Absent in 25 g</p> <p>Pumpkin seed. Physical: does not have Aflatoxin chemicals &lt;20 µg / kg Biological: Aerobic mesophilic 10 000 CFU / g Molds: 300 CFU / g Salmonella: Absent in 25 g</p> <p>Amaranto. Physical: does not have Chemistry does not have Biological: Aerobic mesophilic 10 000 CFU / g Mushrooms: 300 CFU / g Salmonella: Absent in 25 g</p> <p>The flow chart was verified on site. Date: September 2019</p> <p>There is an area in the warehouses for potentially unsafe product.</p> <p>In the HACCP plan, there is a description of the processes. There is a food safety team with 10 members. Leader José German Pedroza Pastrana. The food safety team is competent. He is properly trained. Intended use: Human consumption. General public. General public. Vulnerable groups: sensitive to ingredients. Misuse of the product: Add strange seasonings, mix with other products. Commercial information according to NOM-051-SCFI / SSA1-2010 Hazard assessment criteria</p>
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			<p>Application criteria for determining the effect of the hazard.</p> <p>Value 1 minor effect without injury or illness  Value 2 moderate effect mild injury or illness  Value 3 serious effect injury or illness, without permanent disability.  Value 4 very serious effect permanent disability or loss of life or a part of the body. Lack of compliance with legislation, commitments voluntarily assumed by the company or corporate policies.</p> <p>Qualification by probability of occurrence of the hazard.</p> <p>Value 4 probability more than 2 times a year  Value 3 probable probability no more than 1 to 2 times every 2 or 3 years.  Value 2 occasional probability Occasional No more than 1 to 2 times every 5 years  Value 1 remote probability very unlikely but can happen sometime.</p> <p>Criteria for determining a significant hazard if the result is between 9 and 12  Control measures must be established and subsequently analysed in the decision tree</p> <p>3 CCPs were identified  1 CCP Chemical for allergens.  2 CCP Chemical polar compounds by reuse of oil.  Maximum 4 times reused oil.  3 CCP Biologic. Manual handling of the product (Hand wash every 2 hours).</p> <p>CPP 2 Polar compounds  CL &lt;25% of these components  Rapid monitoring method to determine polar compounds.  FORO-SG-49 oil use format  Evidence: October 21, 2020. Verified lot: 431020.  Who monitor: Floor manager.  Verify: Plant manager.</p> <p>CPP3  Biological hazard: Total and faecal coliforms. &lt;10 CFU / g  Salmonella absence.</p> <p>FORO-SG-48 Hand Washing Record Form  Evidence of October 31, 2020.  Nutritious peanut cereal bars and amaranth combinations.</p>
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				Fried. Peanut different presentations and Dutch type peanut.
9	Performance evaluation of the food safety management system	-	onsite	
9.1	Monitoring, measurement, analysis and evaluation	-	onsite	
9.1.1	General	-	onsite	
9.1.2	Analysis and evaluation	-	onsite	
9.2	Internal audit	-	onsite	
9.2.1	Conduct internal audits	-	onsite	
9.2.2	Audit programme	-	onsite	
9.3	Management review	-	onsite	
9.3.1	General	-	onsite	
9.3.2	Management review input	-	onsite	
9.3.3	Management review output	-	onsite	
	<b>Summary</b>			<p>The internal audits are considered effective because they are carried out according to the 2020 program in which in that period all the processes and regulatory requirements are audited.</p> <p>Compliance with the program is observed. The organization uses checklists that contain all normative elements.</p> <p>Internal audit procedure PRO-SG-04 Rev 02. One audit per year. They do not have an audit team; the service is contracted. Competent staff.</p> <p>August 13 and 14, 2020. Result of this event 7 Non-conformities.</p> <p>The internal audits are considered effective because they are carried out according to the 2020 program in which in that period all the processes and regulatory requirements are audited.</p> <p>Compliance with the program is observed. The organization uses checklists that contain all normative elements.</p>

				<p>Management review procedure PRO-SG-05 Rev 02 Annual.</p> <p>It was carried out in stages due to the COVID 19 pandemic September 22 to 25, 2020 Bill</p> <p>Pending previous review, 97% compliance with NOM-251- was achieved. Compliance with NOM-051-SCFI / SSA1-2010 was added.</p> <p>Labels and reels must be updated by April 1, 2021. 100% compliant Complaints and returns related to safety. Result zero complaints and returns. the results of monitoring and measurement; THE CCPs are in compliance.</p> <p>The safety objectives were modified have a tendency to comply. Food safety objectives: Ensure and verify compliance with applicable legal requirements. 90% compliance with NOM-251-SSA1-2009. Result: August 2020 97% 100% compliance with NOM-051. Result: August 2020 100% Reduce customer and consumer complaints related to safety. Result: 0 Maintain the level of sanitation in the processes. Compliance with the 90% program. 100% compliance with specifications 5 Personnel incidents per month 4 rodent incidents per month.</p>
10	Improvement of the food safety management system	-	onsite	
10.1	Nonconformity and corrective action	-	onsite	
10.1.1	Correction and corrective action	-	onsite	
10.1.2	Documented information	-	onsite	
10.2	Continual improvement	-	onsite	
10.3	Update of the food safety management system	-	onsite	
	<b>Summary</b>			Findings of internal and external audits are used to improve the FSMS. Those that affect the quality and

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				<p>safety of the product are documented as corrective actions.</p> <p>FSMS objectives are improved every year.</p> <p>The HACCP team has reunions where results of CCP 's and OPPR 's are reviewed, also PRP 's monitoring is reviewed in different reunions.</p>
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## FSSC22000 ADDITIONAL REQUIREMENTS

Clause	Clause text	Grade	Evidence for compliance / non-conformity
2.5.1	Management of services	-	
	<b>Summary</b>		<p>The requirements for service providers are defined.                      Provider performance is regularly monitored to ensure that they maintain their approval status.                      Selection, evaluation and re-evaluation matrix of service providers that impact food safety. FORUM-SG-68.                      Cleaning Utensil Provider. Without involvement, no risk is detected. compliance of contract.                      Laboratories ema 17025 certifications. Contract compliance.</p> <p>Providers of microbiological analysis and physicochemical laboratory comply with official standards. ISO 17025.                      Drinking water supply. Provide microbiology analysis.                      Pest control, sanitary license and liability insurance list authorized products.                      Calibration of mass standards. 17025                      Clinical analysis laboratory for employees. ISO 15189.</p>
2.5.2	Product labelling	-	
	<b>Summary</b>		<p>The company has guarantee letters declared in the manual of the integrated quality and safety system GGM02, the manufactured products comply with the NOM -051-SCFI / SSA1-2010 labelling standard.</p>
2.5.3	Food defense	-	
2.5.3.1	Threat assessment	-	
2.5.3.2	Food Defense plan	-	
	<b>Summary</b>		<p>FOR-SG-45 Food Defense Plan                      Food Defense Vulnerability Assessment.                      Food defense team, with name, position and role.                      The general rating is 85.07 points and with the actions taken now they are at: 90.62 points.                      Currently the lighting in the perimeter, drinking water supply, washing of work clothes, regular exercises in defense of food, has areas of opportunity.</p>
2.5.4	Food fraud mitigation	-	
2.5.4.1	Vulnerability assessment	-	
2.5.4.2	Food Fraud Prevention Plan	-	
	<b>Summary</b>		<p>The organization carried out an analysis of hazards including fraud, this analysis considers the potential vulnerabilities, the control measures and the priority of the vulnerabilities.                      The organization carried out a risk analysis including fraud, this analysis considers the potential vulnerabilities, the control measures and the priority of the vulnerabilities.</p>

			<p>The analysis identifies vulnerabilities and the degree to which the product is susceptible to possible acts of fraud.</p> <p>Food fraud plan. FORUM-SG-31 Risk matrix Methodology Opportunities / Motivations</p> <p>System evaluation result. Goal 100% Good 87% Medium 13% Bad 0%</p>
2.5.5	Logo use	-	Not applicable
	<b>Summary</b>		They do not use logos and certification marks.
2.5.6	Management of allergens	-	
	<b>Summary</b>		<p>Procedure for the control of allergens. PRO-SG-16 Rev. 02. The finished product contains a variety of these German ingredients. Peanut, walnut, almond, oats, wheat flour pasta. Allergenic information is placed on the label in accordance with NOM-051. The staff is trained in these ingredients.</p>
2.5.7	Environmental monitoring	-	<p>They guarantee an environmental monitoring program with which the effectiveness of cleaning and sanitation programs is verified. OT-CAL-02. For the finished product, sugar-coated cocoa analyses are carried out. Analysis every run. Dutch peanut. By run. Folio 20-11331 From July 13, 2020. SANFER IASA Laboratory. Lot K310620 Count fecal coliform organisms MPN Result: n &lt;3.0 ppm MPN / g Allowed limit &lt;10 MPN / g Salmonella isolation in caramelised cocoa foods (Garapiñado). Result Absence. Limit: Absence.</p> <p>July 19, 2020 folio 19-11348 Production area, raw materials environment Aerobic mesophiles 21 CFU / plate Fungi 2 CFU / plate Yeasts 1 CFU / plate</p> <p>Warehouse area, environmental Bar cooling area Aerobic mesophiles 18 CFU / plate Fungi 4 CFU / plate Yeasts 0 CFU / plate</p>

	<b>Summary</b>		
2.5.8	Formulation of products (pet food for dogs and cats)	-	
	<b>Summary</b>		Not applicable
2.5.9	Transport and delivery	-	
	<b>Summary</b>		Not applicable

## ISO/TS 22002-1:2009 FOOD MANUFACTURING CATEGORIES C – K - DIIA

Clause	Clause text	Grade	Evidence for compliance / non-conformity
4	Construction and layout of buildings	-	<p>The plant is surrounded by factories. There is an access for vehicles that transport raw material, packaging material and finished product.</p> <p>General maintenance procedure PRO-SG-15 Rev. 01</p> <p>Guidelines to carry out operational and administrative tasks related to the conservation and maintenance of infrastructure and equipment.</p> <p>2020 facility and equipment maintenance program. FOR-SG-19</p> <p>Floors, walls, sanitary drains, pipes, etc. are considered. Example: Roofs, annual maintenance. Head of maintenance manager.</p> <p>The production plant is located in the TEHUACAN MIAHUATLAN INDUSTRIAL PARK.</p>
4.1	General requirement - Construction and layout of buildings	-	
4.2	Environment	-	
4.3	Location of establishment	-	
	<b>Summary</b>		
5	Layout of premises and workspace	-	
5.1	General Requirement - Layout of premises and workspace	-	
5.2	Internal design, layout and traffic pattern	-	
5.3	Internal structures and fittings	-	
5.4	Location of equipment	-	
5.5	Laboratory facilities	-	
5.6	Temporary or mobile premises and vending machines	-	
5.7	Storage of food, packaging material, ingredients and non food chemicals	-	
	<b>Summary</b>		Equipment design is food compatible and designed to allow for cleanliness and GMP. There is physical separation between the raw material and process areas which are found by levels.

			<p>The walls of the packing area are washable and clean and in order.</p> <p>No labs are sent to external labs. Only for microbiology, heavy metals, aflatoxins.</p> <p>They only have one vending machine. They are only consumed in the dining room. The staff is trained in allergens.</p>
6	Utilities – air, water, energy	-	
6.1	General requirement - Utilities - air, water, energy	-	
6.2	Water supply	Minor	<p>In the HACCP OT-SG-10 Plan it is indicated that the water must be received with a study of compliance with NOM-127-SSA1-1994. However, the evidence shown only indicates coliform parameters, turbidity, pH, residual chlorine, colour and conductivity. It does not indicate pesticidal or radiological heavy metals. This is a default.</p> <p>There is no evidence of compliance with NOM-127-SSA1-1994.</p>
6.3	Boiler chemicals	-	
6.4	Air quality and ventilation	-	
6.5	Compressed air and other gases	-	
6.6	Lighting	-	
	<b>Summary</b>		<p>No lighting study is done. You only work one shift, there are no physicochemical analyses. Adequate lighting is observed on the route.</p> <p>Water as an ingredient, supplied by tanker trucks, tests for Verification of water reception. FORUM-PRO-04. Evidence 04 Nov 2020. Quantity 10 000 l. Chlorine 0.2 to 1.5.</p> <p>In the HACCP OT-SG-10 Plan it is indicated that the water must be received with a study of compliance with NOM-127-SSA1-1994. However, the evidence shown only indicates coliform parameters, turbidity, pH, residual chlorine, colour and conductivity. It does not indicate pesticidal or radiological heavy metals. This is a default.</p> <p>There is no evidence of compliance with NOM-127-SSA1-1994.</p>
7	Waste disposal	-	
7.1	General requirement - Waste disposal	-	
7.2	Containers for waste and inedible or hazardous substances	-	
7.3	Waste management and removal	-	
7.4	Drains and drainage	-	

	<b>Summary</b>		<p>There is a designated hazardous and non-hazardous waste area. Waste disposal is managed through a company authorized to collect and transport hazardous waste.</p> <p>All drains are in good condition and are not a source of cross contamination.</p> <p>Procedure for waste disposal.</p> <p>PRO-SG-14 Rev. 01. They are micro generators of hazardous waste. They are collected daily and placed in the hazardous waste warehouse.</p> <p>General waste is collected twice a week by the company.</p> <p>OOSLITE</p> <p>Used frying oil is sold to industry to process livestock feed.</p> <p>Waste from drains is handled as common garbage.</p>
8	Equipment suitability, cleaning and maintenance	-	
8.1	General requirement - equipment suitability, cleaning and maintenance	-	
8.2	Hygienic design	-	
8.3	Product contact surfaces	-	
8.4	Temperature control and monitoring equipment	-	
8.5	Cleaning plant, utensils and equipment	-	
8.6	Preventive and corrective maintenance	-	
	<b>Summary</b>		<p>The production equipment is made of stainless steel and is constructed in a way that allows cleaning and sanitation.</p> <p>The cleaning program was evaluated.</p> <p>The company has established a master cleaning plan.</p> <p>Calibration</p> <p>PRO-SG-22 equipment verification and calibration procedure</p> <p>Equipment list, only 2 mass standards are calibrated.</p> <p>20 kg parallelepiped weight. No brand, no model T-20-1681027 / No serial.</p> <p>METROLOGIA APLICADA. laboratory calibration report. Accredited laboratory M-101MA-ICM-041/2018, with traceability to CENAM</p> <p>Parallelepiped weight of 5 kg. No brand, no model T-51633289 / No serial.</p> <p>METROLOGIA APLICADA. laboratory calibration report. MA-ICM-041/2018, with traceability to CENAM</p>

			Thermometers are purchased calibrated. Evidence: JASA Accredited Laboratory T-117. TAYOLR bimetallic thermometer. ID3522 20-2164. Calibrated on Oct 31, 2020.
9	Management of purchased materials and services	-	
9.1	General requirement - Purchased materials and services	-	
9.2	Selection and management of suppliers	-	
9.3	Incoming material requirements (raw / ingredients / packaging)	-	
	<b>Summary</b>		<p>They have defined requirements for vendor approval; Supplier evaluation, approval, and re-evaluation is documented.</p> <p>Selection procedure, evaluation and monitoring of suppliers PRO-SG-17 Rev. 03</p> <p>Selection, evaluation and re-evaluation matrix of service providers that impact food safety. FORUM-SG-68</p> <p>List of approved suppliers FORO-SG-28</p> <p>Certification in general 35%</p> <p>Technical sheets 35%</p> <p>Credit 15%</p> <p>Delivery of goods on time stipulated 15%</p> <p>Total 100% + quality index</p> <p>Minimum 75%</p> <p>Peanut supplier does not require approval, it is an authorization by concession.</p> <p>Llovani Molina.</p> <p>Oil supplier. Industrial Patrona. 100% rating</p> <p>Amaranth seed. Provider. Jose Juan Allende. By concession.</p> <p>There are no providers for emergencies</p> <p>The delivery of finished product and raw materials is guaranteed until the first quarter of 2021 and beyond.</p> <p>Raw material receipt format.</p> <p>Procedure for receiving raw materials and materials PRO-AL-02 Rev. 01</p> <p>Upon receipt of raw materials, it is verified</p> <p>Transport cleanliness, free of harmful fauna, free of moisture in transport, Free from cross contamination in transport, free of foreign aromas, material on pallets, Closed transport box, 80% of product shelf life, factory sealed packaging, original factory label,</p>

			lot and valid expiration date, clean packaging and in good condition.  Verification of receipt of raw materials FORO-AL-01
10	Measures for prevention of cross-contamination	-	
10.1	General requirement - Measures for prevention of cross-contamination	-	
10.2	Microbiological cross-contamination	-	
10.3	Allergen management	-	
10.4	Physical contamination	-	
	<b>Summary</b>		<p>Procedure for the control of allergens. PRO-SG-16 Rev. 02. The finished product contains a variety of these German ingredients. Peanut, walnut, almond, oats, wheat flour pasta. Allergenic information is placed on the label in accordance with NOM-051. The staff is trained in these ingredients. The allergens are in separate areas and in another area are the non-allergenic raw materials with their own ladle. The materials are weighed according to the formula and delivered on a pallet to production.</p>
11	Cleaning and sanitizing	-	
11.1	General requirement - Cleaning and Sanitizing	-	
11.2	Cleaning and sanitizing agents and tools	-	
11.3	Cleaning and sanitizing programs	-	
11.4	Cleaning in place (CIP) system	-	
11.5	Monitoring sanitation effectiveness	-	
	<b>Summary</b>		<p>Master Cleaning Program, which specifies the activities that will be carried out during the year, establishing the frequencies, the responsible personnel, the cleaning and disinfection of chemical products, areas, equipment and the person responsible for executing those activities and verifying that are carried out. Microbiological analyses are carried out for inert surfaces to ensure food safety Deviation in microbiology results for food contact surfaces is documented and tracked for correction. They do not apply CIP cleaning.</p>
12	Pest control	-	

12.1	General Requirement - Pest control	-	
12.2	Pest control programmes	-	
12.3	Preventing access	Minor	The presence of flies is observed inside the facilities and in the chemical warehouse that is outside the facilities, in this warehouse there are countless flies that are inside.
12.4	Harbourage and infestations	-	
12.5	Monitoring and detection	-	
12.6	Eradication	-	
	<b>Summary</b>		<p>COPLAME PEST CONTROL. Sanitary license SAN 152214 A P013 Integrated pest control program, risk analysis. Identified pests. Rodents, German cockroach, green and fruit fly, rodents such as rat and house mouse.</p> <p>Cordons Chemical belt 12 rodenticide devices C-REAL B. 04/02/2020 (Week 14)</p> <p>Black light traps 4 devices. 02-20-2020 (Wk 08)</p> <p>Competent personnel. Non conformance The presence of flies is observed inside the facilities and in the chemical warehouse that is outside the facilities, in this warehouse there are countless flies that are inside.</p>
13	Personnel hygiene and employee facilities	-	
13.1	General requirement - Personal hygiene and employee facilities	-	
13.2	Personnel hygiene facilities and toilets	-	
13.3	Staff canteens and designated eating areas	-	
13.4	Workwear and protective clothing	-	
13.5	Health status	-	
13.6	Illness and injuries	-	
13.7	Personal cleanliness	-	
13.8	Personal behaviour	-	
	<b>Summary</b>		<p>Hygiene standards are aligned with NOM-251. The organization has restrooms located outside the productive areas, the locker area for storing personal belongings is clean and</p>

			<p>in good condition. There are designated areas for food consumption.</p> <p>All staff in productive areas were observed wearing adequate work clothes.</p> <p>Only the packaging personnel have analysis of febrile reactions and coproparasitoscopic analysis.</p>
14	Rework	-	
14.1	General requirement - Rework	-	
14.2	Storage, identification and traceability	-	
14.3	Rework usage	-	
	<b>Summary</b>		All remanufactured products are inspected by QA; Traceability and food safety are maintained during Trace and CCP Control of the form rework activities. All product must be reworked in the same production shift. Only for quality failures.
15	Product recall procedures	-	
15.1	General requirement - Product recall procedures	-	
15.2	Product recall requirements	-	
	<b>Summary</b>		<p>There is a procedure where all the activities were defined for the recovery activities, Traceability report and Recovery.</p> <p>Traceability results form, FOR-SG-22.</p> <p>Simulated event: 11/06/2020.</p> <p>Product Name: Peanut Crowbar # 2</p> <p>Batch: k-151020</p> <p>Production date: 02/10/2020</p> <p>Quantity produced: 1169 packages c / 20 pieces = 38 c / 30 + 29 packages boxes Expiration date: 04/02/2021</p> <p>REPROCESS: 43.4 kg</p> <p>DESTINATION (S) AMOUNT SENT</p> <p>Hidalgo grocery store. 480 packages</p> <p>Fritehsa. 659 PKGS</p> <p>Store. 30 packages</p> <p>There was evidence of failure of one of the raw materials used in this batch.</p> <p>Efectividad 100%</p>
16	Warehousing and transportation	-	
16.1	General Requirement - Warehousing and transportation	-	
16.2	Warehousing requirements	-	
16.3	Vehicles, conveyances and containers	-	

	<b>Summary</b>		In the Finished Product warehouse it is guaranteed that the product is not damaged and contaminated. It is a closed area, free of pests, the product is not placed directly on the floor. They use FIFO system. orklifts and skids are in good condition, they do not pose a risk of contamination.
17	Product information	-	
	<b>Summary</b>		Los productos fabricados cumplen con la norma de etiquetado NOM -051-SCFI / SSA1-2010.
18	Food defence, biovigilance and bioterrorism	-	
18.1	General requirement - Food defence, biovigilance and bioterrorism	-	
18.2	Access controls	-	
	<b>Summary</b>		They guarantee an environmental monitoring program with which the effectiveness of cleaning and sanitation programs is verified. OT-CAL-02. For the finished product, sugar-coated cocoa analyzes are carried out. Analysis every run. Dutch peanut. By run. Folio 20-11331 From July 13, 2020. SANFER IASA Laboratory. Lot K310620 Count fecal coliform organisms MPN Result: n <3.0 ppm MPN / g Allowed limit <10 MPN / g Salmonella isolation in caramelised cocoa foods (Garapiñado). Result Absence. Limit: Absence.  July 19, 2020 folio 19-11348 Production area, raw materials environment Aerobic mesophiles 21 CFU / plate Fungi 2 CFU / plate Yeasts 1 CFU / plate  Warehouse area, environmental Bar cooling area Aerobic mesophiles 18 CFU / plate Fungi 4 CFU / plate Yeasts 0 CFU / plate

# MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:  
256578-2018-FSMS-MCI-RvA

Initial certification date:  
26 November 2018

Valid:  
04 January 2021 – 25 November 2021

This is to certify that the management system of

## **Frituras Tehuacán, S.A. de C.V.**

Av. Cactáceas No. 204, Col. Santa Clara, Parque Industrial Santiago Miahuatlán,  
75820, Tehuacán, Puebla, Mexico

has been assessed and determined to comply with the requirements of

## **FOOD SAFETY SYSTEM CERTIFICATION 22000**

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, FSSC 22000 V5 - ISO TS 22002-1:2009 (Food) and additional FSSC 22000 requirements.

This certificate is applicable for the scope of:

**Production and packaging of fried peanuts, caramelized cacao and peanuts, bars of peanut, amaranth and cereals. Packaging of Japanese peanut. Category CIV**

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

Date of Certification Decision:  
**04 January 2021**

Place and date:  
**Barendrecht, 05 January 2021**

For the issuing office:  
**DNV GL - Business Assurance  
Zwolsseweg 1, 2994 LB Barendrecht,  
Netherlands**



**Erie Koek**  
Management Representative



Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.

ACCREDITED UNIT: DNV GL Business Assurance B.V., Zwolsseweg 1, 2994 LB, Barendrecht, Netherlands - TEL: +31(0)102922689. [www.dnvg.com/assurance](http://www.dnvg.com/assurance)

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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[Home\(../index.htm\)](#) > [FSMA Data\(index.htm\)](#) > [Firm/Supplier Evaluation Resources](#)

## 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

3014449508 
<u>No data found</u>

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) (<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) (<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) (<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.

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:

**[FDADashboard@fda.hhs.gov](mailto:FDADashboard@fda.hhs.gov)**  
 (mailto:FDADashboard@fda.hhs.gov)

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(tpp.htm)

[Imports Entry](#)  
(../cd/impentry.htm)

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*Claudio Innocenti*

## Search Results

<b>FEI Number</b>	<b>Firm Name</b>	<b>Physical Address</b>	<b>Mailing Address</b>
3014449508	FRITURAS TEHUACAN S.A. DE C.V.	Ave. Cactaceas 204, Santiago Miahuatlan, Pueblo Santiago Miahuatlan, Puebla, 75820, MX	Ave. Cactaceas 204, Santiago Miahuatlan, Pueblo Santiago Miahuatlan, Puebla, 75820, MX

**Protocollo:**  
202008150001U





# CARAMELIZED CACAO



NET WT. 3.5 OZ (100G)



Our caramelized cacao is a delicious natural snack. You can feel good about your purchase because it supports the work of hundreds of small farmers in the states of Chiapas and Tabasco, Mexico. Our shade grown cacao promotes bio-diversity while protecting rivers, streams and animal habitat, something that is important to us here at Ava Jane's Kitchen.

Thank you for your support,  
John Cawrse  
Owner  
Ava Jane's Kitchen

.....

**Ingredients:**

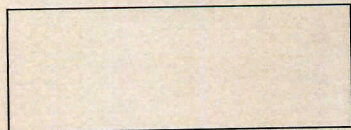
Organic Wild Harvested  
Cacao Beans, Organic  
Cane Sugar, Organic  
Vanilla Extract.

Produced in a facility that  
also processes: peanuts,  
tree nuts, wheat.

Manufactured for:  
Ava Jane's Kitchen, LLC  
1809 W. Frankford Rd.  
#160 Carrollton, TX 75007

www.avajaneskitchen.com  
info@avajaneskitchen.com  
844-Ava-Jane

Certified Organic by:  
Bioagricert Srl



# Nutrition Facts

about 3-3½ servings per container  
**Serving size** 1/4 cup (27g)

Amount Per Serving	
<b>Calories</b>	<b>120</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 17g	<b>6%</b>
Dietary Fiber 6g	<b>21%</b>
Total Sugars 10g	
Incl. 10g Added Sugars	<b>20%</b>
<b>Protein</b> 3g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 18mg	<b>2%</b>
<b>Iron</b> 1mg	<b>6%</b>
<b>Potassium</b> 206mg	<b>4%</b>
<b>Magnesium</b> 51mg	<b>10%</b>

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Claudio Innocenti*



# CAMELIZED CACAO



NET WT. 3.5 OZ (100G)

Our caramelized cacao is a delicious natural snack. You can feel good about your purchase because it supports the work of hundreds of small farmers in the states of Chiapas and Tabasco, Mexico. Our shade grown cacao promotes bio-diversity while protecting rivers, streams and animal habitat, something that is important to us here at Ava Jane's Kitchen.

Thank you for your support,  
John Cawrse  
Owner  
Ava Jane's Kitchen

**Ingredients:**  
Wild Harvested Cacao  
Beans, Sugar, Dextrose,  
Natural Vanilla

Produced in a facility that  
also processes: peanuts,  
tree nuts, wheat.

Manufactured for:  
Ava Jane's Kitchen, LLC  
401 Logistics Dr.  
Laredo, TX 78045

www.avajaneskitchen.com  
info@avajaneskitchen.com  
844-Ava-Jane



## Nutrition Facts

about 4 servings per container  
Serving size 1/4 cup (27g)

Amount Per Serving  
**Calories 130**

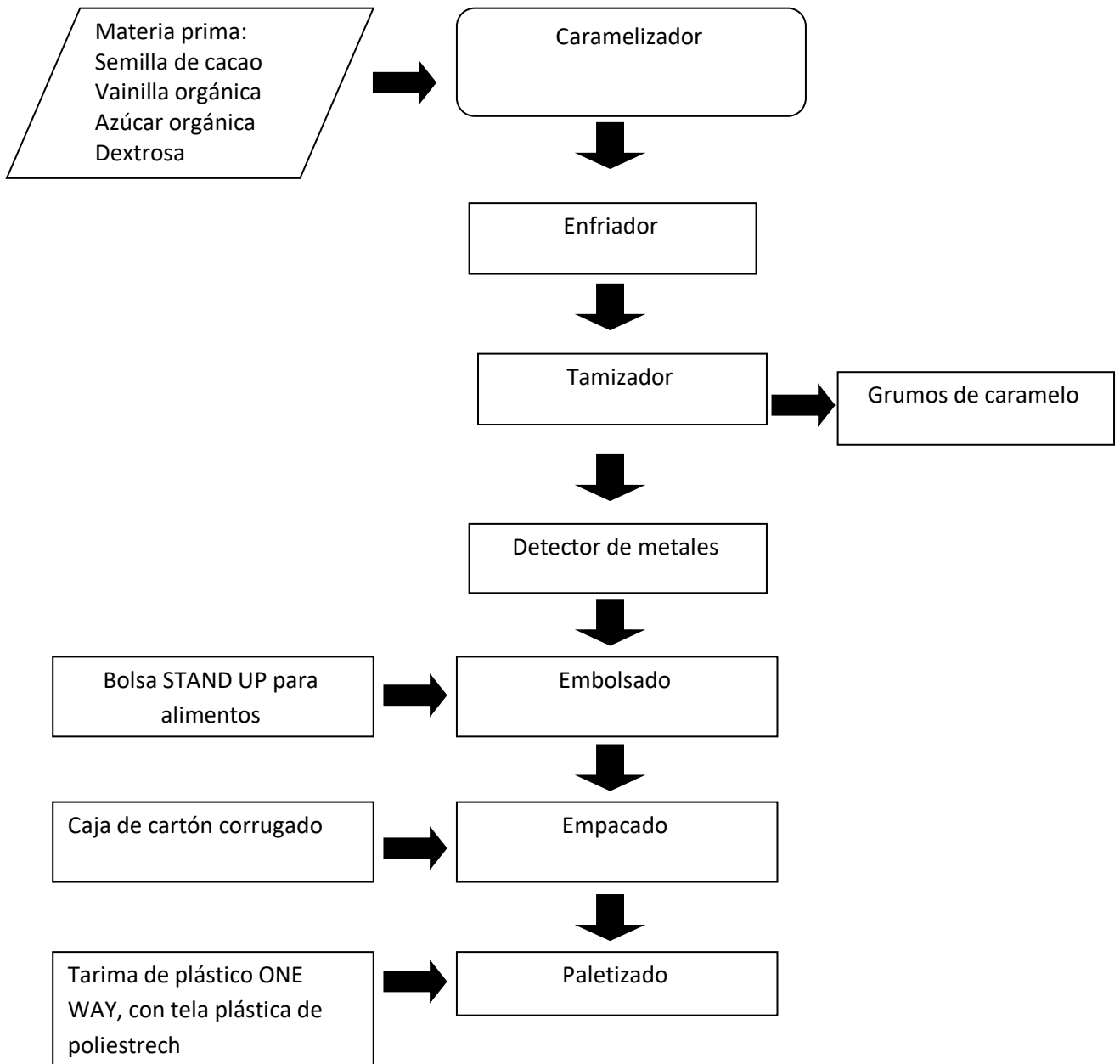
	% Daily Value*
<b>Total Fat</b> 7g	<b>9%</b>
Saturated Fat 4g	20%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 16g	<b>6%</b>
Dietary Fiber 7g	25%
Total Sugars 9g	
Incl. 8g Added Sugars	16%
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 227mg	4%
Magnesium 56mg	15%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Hazard Analysis Template

Supplier.	Raw Material/Product.	Known Hazards.				Verification Data
			Physical & Chemical Properties.	Known Control & Measures in place.	Risk Hazard Score 1 Extremely Unlikely - 10 Likely to Occur.	
Frituras Tehuacan. Mexico	<b>Cacao Caramelized.</b> Cocoa beans are the seeds of the tree Theobroma cacao	<b>Known Hazards:</b> High dosage of raw cacao which contains the stimulant Theobromine when taken in high dosages can produce hallucinogenic effects similar to LSD, and extremely toxic to dogs.chocolate commonly contains traces of insect and rodent fecal matter. The Food and Drug Administration in the United States permits up to 16 insect fragments and one rodent hair per chocolate bar. It also allows 10 milligrams of rodent droppings in every pound of cacao beans, and 75 insect fragments for every three tablespoons of chocolate powder. The commercial chocolate roasting process eliminates most diseases and parasites that could spread through these trace amounts of unsanitary organic matter, but consumers of raw chocolate are more susceptible to adverse effects.	One analysis of the chemical composition of beans after fermentation and drying is as follows: Nib maximum % Water 3.2 Fat (cocoa butter, shell fat) 57 Ash 4.2 Nitrogen Total nitrogen 2.5 Theobromine 1.3 Caffeine 0.7 Starch 9 Crude fibre 3.2 Micro activity: N/A (Moisture content is extremely low).	Cocoa Bean, Organic Vanilla, Organic Sugar & Dextose taken through a Caramelizing process, and then air cooled, Sieved, lumps or crystalized sugar is removed, sieved material is then metal detected, filled into pouched laminated bags, packaged into corrugated cardboard boxes, palletized and plastic shrink-wrapped to secure the load.	<b>1 Extremely Low.</b>	<b>Diagrama deflujo del cacao-1.</b>







UNITED SAFETY AGENTS

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FSVP COMPLIANCE

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FACT FINDING QUESTIONNAIRE



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PRIVILEGED AND CONFIDENTIAL

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## INTRODUCTION

On November 27, 2015, the Food and Drug Administration (FDA) published their Final Rule and augmented the United States Code of Federal Regulations Title 21 to include the Foreign Supplier Verification Program (FSVP). The FSVP regulations requires food and food-related products imported into the United States to be produced in a manner that provides the same level of public health protection as the Preventive Controls or Produce Safety Regulations, as appropriate, and not be adulterated or misbranded with respect to allergen labeling. FSVP also requires food facilities to have a food safety plan in place that includes an analysis of hazards and risk-based preventive controls to minimize or prevent the identified hazards (if applicable). Any food or food related product your company exports to the United States will soon be bound by the regulations set forth within FSVP. To guarantee your shipment's FSVP compliance; Ava Jane's Kitchen LLC has enlisted United Safety Agents to conduct all requisite verification activities. To that end, please complete this questionnaire to the best of your abilities while following the below captioned instructions.

## INSTRUCTIONS

For your convenience, this document was designed to be edited via your computer. Simply select the box or click on the line you would like to answer and type your response – remember to save your progress regularly. All responses and accompanying documentation must be in English. Since the exact number of products your company exports to the United States, and the foreign suppliers your company utilizes, is unknown; extra copies of the relevant sections have been inserted into this document to accommodate your responses. If additional copies are required, please notify one of your agents via [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com). Please provide accurate and truthful responses to all questions, any false statements or deliberate omissions on this document may be grounds for disqualification from your company's successful FSVP verification. Once completed, please email this document to Claudio Innocenti (Lead FSVP Agent at United Safety Agents) via [claudio@unitedsafetyagents.com](mailto:claudio@unitedsafetyagents.com) or fax this document to +1 888 557 2649. If you have any questions or require additional information, please contact one of your agents at +1 888 551 7403.

## DEFINITIONS

**FSVP Importer.** In this instance, the FSVP Importer is the United States based agency or representative of the foreign owner or consignee at the time of product entry, as confirmed in a signed statement of consent.

**Foreign Exporter (Exporter).** The foreign exporter or exporter is the establishment that is offering its exported product for importation into the United States.

**Foreign Supplier (Supplier).** The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

**Qualified Individual (QI).** To be considered a "Qualified Individual" or QI, a person must have the education, training, or experience (or a combination thereof) necessary to perform their assigned activities.

## CONFIDENTIALITY

All information shared will remain strictly privileged and confidential and will only be used during FSVP verification activities. An accurate and truthful response is required to successfully complete your Company's FSVP verification.

**FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE**

**FOREIGN EXPORTER; COMPANY INFORMATION**

Company Name: Ava Jane's Kitchen, LLC Today's Date: \_\_\_\_\_

Physical Address: P.O. Box No. 297

City: Bend Province/Territory: Oregon Country: United States

Mailing Address: P.O. Box No. 297

City: Bend Province/Territory: Oregon Country: United States

Phone Number: +1 (844) 282-5263 Email Address: michele@avajaneskitchen.com

Company Representative's Name: Ms. Michele Sayko Title: Commercial Representative

Please list all certification(s) and accreditation(s) earned by your company. (example. BRC, GFSI, etc.)

Kosher Certificate by Magen David community (KMD) in Mexico

Please list all trade organizations your company belongs to.

Does not belong to any trade organization

# FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE

## PRODUCT; QUESTIONNAIRE

Name of product your company exports to the United States: Cacao Caramelized

Length of time your company has been consistently exporting this product to the United States: \_\_\_\_\_

Average quantity of this product your company exports monthly to the United States: Is the first time

If the monthly quantity varies greatly, please explain: \_\_\_\_\_

Please describe the condition or state of this product when your company receives it: Directly from the harvest field

Please describe the condition or state of this product when your company exports it: \_\_\_\_\_

Please describe the actions (if any) your company performs to this product: Caramelized process with Organic Sugar, Organic vanilla and Dextrose, bagging, packaging and palletizing

Does your company utilize a HACCP plan for this product?  Yes  No

If Yes, please provide copy(s) of the plan. If No, please explain: \_\_\_\_\_

Was the HACCP plan for this product created by a Qualified Individual (QI)?  Yes  No

If Yes, please provide copy(s) of the QI's relevant qualification(s). If No, please explain: \_\_\_\_\_

At what frequency does your company re-access its HACCP plan for this product? None

Does your company conduct - or have another entity conduct - an annual onsite audit?  Yes  No

If Yes, please provide copy(s) of the result(s). If No, please explain: \_\_\_\_\_

Is your company's annual onsite audit conducted by a Qualified Individual (QI)?  Yes  No

If Yes, please provide copy(s) of the QI's relevant qualification(s). If No, please explain: \_\_\_\_\_

Does your company perform any sampling or testing activities on this product?  Yes  No

If Yes, please provide copy(s) of: 1) all certificate(s) of analysis for the previous three years.

2) the laboratory's qualifications and certifications.

Does your company maintain food safety records for this product?  Yes  No

If Yes, please provide copy(s) of the record(s). If No, please explain: \_\_\_\_\_



# FSVP COMPLIANCE FACT FINDING QUESTIONNAIRE

## CERTIFICATION

By confirming below, I certify the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipment being rejected from entry into the United States.

Respondent's Name: \_\_\_\_\_ Title Operations Manager \_\_\_\_\_

Company \_\_\_\_\_ Date \_\_\_\_\_

Confirmation (check box)

## Manufacturer & Processor Supplier Assessment Questionnaire

Please complete the following form answering all questions where relevant. Please indicate by N/A where a question is not applicable. Where the company is part of a large group please supply details of the site that manufactures the ingredients supplied commercially. Where two or more sites are involved please supply details of all sites on separate supplier assessment forms.

Company Name:- FRITURAS TEHUACÁN, S. A. DE C. V.

Company Address:- Av. de las Cactáceas No. 204, Col Santa Clara, CP 75820, Santiago Miahuatlán,  
Puebla . FDA

Registration Number:- 16962692470

Web Site:- www.fiturastehuacan.com

Telephone Number:- 01(238) 383 2466 . Fax Number:- None

Email:- jorge.vazquez@fiturastehuacan.com

### MANAGEMENT/KEY CONTACTS:

General Manager:- Ana V. Vázquez

Commercial:- Juan J. Landeros

Technical Manager:- Jorge F. Vázquez

24 Hour Emergency Contact: (Recall/Crisis Management) Jorge F. Vázquez

Customer Complaint contact:- Jorge F. Vázquez . Email:-  
jorge.vazquez@fiturastehuacan.com

### AUDITING

1. Does the manufacturing/processing site have recognised GFSI certification?

No

If yes, give full details (Attach Copy of Certificate & Full Audit Report):-

They also confirm that by signing this documentation that all products supplied follow current FDA requirements under the Food Safety Modernization Act.

If no:-

- a. Does the site have documented Quality Manual?
- b. Does the site have documented internal hygiene audits?
- c. Does the site have documented Quality System audits?
- d. Does the site have documented Process audits?

Yes

Yes

Yes

Yes

If your site is not audited by a third-party accreditation body, we reserve the right to request an audit visit by ourselves or an agent working on behalf of our client.

As indicated above, we are working on the process of implementing the FSSC 22000 standard with :  
Word Register O. C. as internal advisor and  
DNV GL as a third part certification body

## CLEANING

1. Does the site have documented hygiene procedures in place?  Yes

2. Does the site have a designated hygiene team?  Yes

3. Do the cleaning schedules include:-  
Chemicals used  Yes  
Concentration Levels  Yes  
Dilution Method  Yes

4: List the chemical type used on the food contact processing/manufacturing lines and surfaces:  
Foam Shine, Acid Detergent  
Gelshand, Sanitizer  
Oxoni Activ, Acid Desinfectant  
She extreme II, Alkaline Detergent

4. Are all Staff responsible for cleaning formally trained?  Yes

## STAFF HYGIENE

1. Have all Staff undergone formal food hygiene training?

In-House hygiene training?  Yes      Accredited hygiene training?  No

(Training Level Certification obtained): \_\_\_\_\_ No

2. Are Staff issued protective clothing laundered on site or Contract laundered? \_\_\_\_\_ On site

3. Are operatives required to cover head and facial hair within the processing/manufacturing area? Yes

4. Are adequate toilets and hand washing facilities provided?  Yes

5. Where within the processing/manufacturing are the handwashing facilities located? They are placed right at the beginning of the manufacturing areas

6. Is hand washing swabbing validation checks carried out:  No      Detail the testing schedule used?

Not yet, but we are in the process of certification in the FSSC 22000 Norm and in that process we will have the validation

Total number of Staff employed on site:- 40

## PEST CONTROL

1. Is a pest control contractor employed?

Yes

If yes, give details of contractor used and the number of yearly site visits:- The contractor is SIFUSA, specialist in pest control in food factories and visit the factory once a month according to the established contract or earlier if any potential problem is detected

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If no, by what means is pest prevention carried out:-

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## HACCP & TACCP & VACCP

Page 2.

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

2. Has a Hazard Analysis study been completed for each site operation?  Yes

3. Does the business have a trained & certified in-house HACCP team?  Yes

**Please attach copies of current & relevant HACCP training certificates.**

4. Does the business outsource the HACCP management to a certificated consultant?  Yes

**Please attach copies of current & relevant HACCP training certificates.**

Attached copies of training in HACCP within our FSSC 22000 certification process

2. Are records maintained for all CCPs?  Yes

3. Does the HACCP system include the following?

Sieving of Ingredients

Sieving of finished products

Glass & Hard Plastic breakage procedure

Metal Detection of final product

Magnets within the mixing & filling stages

No

No

Yes

Yes

No

Metal Detection Standard?: Ferrous. \_\_\_mm. Non Ferrous. \_\_\_mm. Stainless Steel. \_\_\_mm.

Blue Plaster: do you use blue metal detectable plasters in the manufacturing/processing areas?  No

4. Detail any other prevention systems used on site: In general, everything related to the implementation of the FSSC 22000 standard that is in process

5. Has a full Threat Assessment of your supply chain been conducted & tested?  Yes

Please detail: Yes, we have evaluated all the threats withing the supplay chain and we have implemented the respective control points

6. Has a full product Vulnerability Assessment within the supply chain been conducted & tested?  No

Please detail: Not yet, in the process of implementation FSSC 22000 will be made

## TRACEABILITY

1. Does full traceability exist for all products supplied to your customer base.

Yes

If yes, please give details of traceability codes on the final packaging:- The finished product label has the lot number as follows:

140118. 1 is the day of the week, 4 is the week of the month, 01 is the month and 18 is the year. With this data it is verified in the production report of the indicated day and in this it is Know: who did it, with what raw materials, in witch machine. The invoice to the client indicates which lots are sent.

Page 3

## RAW MATERIALS

1. Are materials used by your Company sourced from approved suppliers?

Yes

2. Are certificates of conformance/analysis received for all raw ingredients?

No

3. Are raw materials positively released before use?

Yes

4. Describe your Supplier Approval system:- The supplier approval system is based on:

Years of knowing the supplier without major delivery failures

Consistency in the quality of their products

Confidence in delivery times

Payments conditions

## FINISHED / PACKED PRODUCT

1. Are finished / packed products positively released?

Yes

2. Are reference samples from finished packed product retained?

Yes

3. Are finished product submitted to a 17025:2005 accredited Laboratory for validation purposes? No

If yes, please give details of the testing routines conducted:-

4. Are finished product taken through ETO/Steam Sterilization/Irradiation treatments prior to despatching?  
Outline treatment: No

## CUSTOMER COMPLAINTS

1. Does a formal customer complaint procedure exist? Yes

Outline Complaint Procedure:- upon receiving the complaint, it is recorded in the format and an investigation of the cause is made, the client is answered and corrective and preventive actions are taken

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The Supplier Assessment Questionnaire, should be completed with the Allergen Questionnaire

Non Accredited GFSI suppliers, if approved to supply, will be further reviewed after 12 months of supply, and are requested to achieve a GFSI Accreditation within a sensible timeframe.

All suppliers confirm that by signing this documentation that all products they trade are in compliance with the Food Safety Modernization Act and all other U.S & FDA Food Safety legislation.

Completed by:- Jorge F. Vázquez

. Company Position:- Operations Manager

. Signature: -



. Date:- 03 / 20 / 18

## Allergen & Food Intolerance Questionnaire

Product Name: \_\_\_\_\_

Product code: \_\_\_\_\_

Component/Ingredient	1 Present in Product List the <u>specific</u> <u>name and level.</u> (Yes or No)	2 Present in other products manufactured on the same equipment (Yes or No)	3 Present in the Same manufacturing/ processing plant (Yes or No)
<b>Allergens:</b>			
<b>Peanuts</b> (including peanut oil)			Yes
<b>Tree Nuts</b> (almonds, pecans, walnuts, hazelnuts [filberts], cashews, etc.)			Yes
<b>Milk and derivatives</b> (butter, milk, casein, whey, lactose, etc.)			No
<b>Egg &amp; Egg Products</b> (albumen, egg [white, yolk, dried, powdered, solids], etc.)			No
<b>Fish</b> (freshwater or saltwater finfish, octopus, squid)			No
<b>Shellfish (Molluscs &amp; Crustaceans)</b> - includes crustaceans (shrimp, crab, crayfish, lobster, etc.) and mollusks (oysters, clams, scallops, mussels, etc.)			No
<b>Soy</b> (excluding soy oil that is guaranteed not to contain soy protein)			No
<b>Gluten</b> (wheat, rye, barley, oats, etc.) <b>Wheat</b> (bran, bread crumbs, cracker meal, durum, gluten, semolina, etc.)			Yes
<b>Celery</b> (includes all format types.)			No
<b>Sesame</b> (includes all format types).			No
<b>Mustard</b> (includes all format types).			No
<b>Sulfites</b> (sulfur dioxide, sodium metabisulfite or sodium bisulfite)			No
<b>Lupin</b> (includes all formats).			No
<b>Sensitivities / Other Information for Labeling Purposes</b>			
<b>Seeds</b> (sesame seeds, sunflower seeds, poppy seeds, etc.)			No
<b>MSG</b> (Monosodium Glutamate)			No
<b>Grains</b> (barley, corn, oats, rice, etc.)			No
<b>Colorings</b> (FD&C Yellow 5 & 6, titanium dioxide, carmine, etc.)			No
<b>Aflatoxins</b>			No
<b>Other</b> (please specify)			No

# Allergen & Food Intolerance Questionnaire

## Allergen control

- Do you have a documented allergen control program? Yes
- Do you have a dedicated process line and/or documented cleaning procedures to prevent cross contamination?

We have a dedicated process line and documented procedures to prevent cross contamination

- Are all allergen –containing incidental ingredients declared in your ingredient statement? Yes

Attach a copy of your ingredient Statement. Yes the copy is attached

Completed by: \_\_\_\_\_ Title: Operations Manager  
Jorge F.  
Vázquez

Company: \_\_\_\_\_ Date: 03 / 20 / 18 .  
FRITURAS  
TEHUACÁ  
N, S. A.  
DE C. V

# Allergen & Food Intolerance Questionnaire

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All suppliers confirm that by signing this documentation that all products they trade are in compliance with the Food Safety Modernization Act and all other U.S & FDA Food Safety legislation.

Completed by:- Jorge F. Vázquez

. Company Position:- Operations Manager

. Signature: -



. Date:- 03 / 20 / 18



# Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

Código: PRO-SG-16

## I. OBJETIVO

Establecer los lineamientos para el manejo y control de los materiales alérgenos y sustancias sensitivas.

## II. ALCANCE

Este procedimiento aplica al manejo y control de todos los alérgenos y sustancias sensitivas de Frituras Tehuacán.

## III. REFERENCIAS

ISO 22000:2005 Sistema de Gestión de la Inocuidad de los Alimentos – Requisitos para Cualquier Organización de la Cadena Alimentaria.

ISO/TS 22002-1:2009 Programas de Prerrequisito. En la Industria Procesadora.

FSSC 22000 Part 2 Requirements for Certification. Jan 2017.

NOM-051-SCFI/SSA 1-2010. Especificaciones generales para etiquetado.

Control de Producto No Conforme PRO-SG-09.

Política de comportamiento del personal OT-SG-08.

## IV. RESPONSABILIDADES

### Dirección de Operaciones

1. Verificar el cumplimiento a lo establecido en el actual procedimiento en todas las áreas y departamentos de Frituras Tehuacán.

### Jefe de Almacén/ Sub Jefes de Almacén

1. Es responsable de verificar que los materiales alérgenos y sustancias sensitivas se encuentren identificados y ubicados en las áreas asignadas, asegurando que no haya riesgo de contaminación cruzada de acuerdo a este procedimiento.
2. Identificar los materiales alérgenos y sustancias sensitivas cuando no vienen identificados por el proveedor de origen o cuando se realizan re-empaques.

Elaboró  
Sara F. Rodríguez Cortes

Revisó  
José G. Mendoza Pastrana

Aprobó  
Jorge E. Vázquez García



# Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

Código: PRO-SG-16

## Asesor de Calidad

1. Es responsable de verificar que los materiales alérgenos y sustancias sensitivas se encuentren identificados y ubicados en las áreas asignadas, asegurando que no haya riesgo de contaminación cruzada de acuerdo a este procedimiento.
2. Es responsable de validar que los controles sean implementados de forma efectiva.
3. Proporcionar los químicos de limpieza en las concentraciones necesarias y liberar las limpiezas.

## Montacarguista

1. Es responsable de acomodar el material alérgeno y sustancias sensitivas en las áreas asignadas, asegurándose de no dañar los materiales.

## Logística

1. Es responsable de verificar que los materiales alérgenos y sustancias sensitivas no se encuentren maltratados, sucios, mojados, rotos.
2. Es responsable de identificar los materiales alérgenos y sustancias sensitivas cuando no vienen etiquetados por parte del proveedor.

## Todas las áreas

1. Cumplir con lo estipulado en el presente procedimiento y las políticas de comportamiento del personal.

## V. DEFINICIONES

**Alérgeno:** Sustancia que produce o puede producir alergia.

**Alergia:** Respuesta exagerada (reacción de hipersensibilidad) del sistema defensivo (sistema inmunitario).

**Re-empaque:** actividad en donde se transfiere alguna materia prima en polvo a otro empaque debido a que el original se encuentra dañado.

Elaboró  
Sara F. Rodríguez Cortes

Revisó  
José G. Mendoza Pastrana

Aprobó  
Jorge F. Vázquez García



# Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

Código: PRO-SG-16

**Contaminación cruzada:** Proceso por el cual los alimentos entran en contacto con sustancias ajenas, generalmente nocivas para la salud.

**Sustancia sensitiva:** Componente químico que puede causar hipersensibilidad o intolerancia en el sistema inmune.

## VI. DESARROLLO

### A) Listado de alérgenos y sustancias sensitivas

En Frituras Tehuacán fabricamos productos que en su formulación contienen alérgenos o sustancias consideradas como sensitivas.

- Cacahuete
- Nuez

### B) Evaluación de peligros

El equipo de inocuidad realiza los análisis de peligros y puntos críticos de control (HACCP) incluyendo los peligros químicos relacionados con alérgenos y sustancias sensitivas cada año o cuando surgen cambios que puedan afectar a la inocuidad. Los resultados y medidas de control se registran en el Plan HACCP OT-SG-10.


### C) Compra de materias primas

Se lleva a cabo la compra de las materias primas tomando en cuenta algunas precauciones desde la selección y evaluación de los proveedores donde se aplica el Cuestionario de Pre-escaneo PRO-SG-23 que incluye la evaluación de alérgenos en las operaciones de los proveedores. Se solicita a los proveedores de las materias primas relacionadas con los productos que fabricamos que entreguen una carta garantía que indique que en sus operaciones no existe la posibilidad de contaminación cruzada por alérgenos o sustancias sensitivas.

Posteriormente se lleva a cabo, la reevaluación de los proveedores de acuerdo al resultado de la matriz de clasificación de proveedores FOR-SG-24.

### D) Recepción de materias primas

Se verifica por medio del formato de Verificación Recepción de Materiales FOR- AL-01 que no existan condiciones que puedan propiciar una contaminación cruzada. Se identifican todas las tarimas con materias primas que sean alérgenos o sustancias sensitivas por medio de etiquetas de color fosforescente. Ver. Anexo 2 Etiqueta Alérgeno.

  
Elaboró  
Sara F. Rodríguez Cortes

  
Revisó  
José G. Mendoza Pastrana

  
Aprobó  
Jorge F. Vázquez García



# Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

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Nota: Si el material ya viene identificado desde el origen, aun así, se le coloca la etiqueta definida en el presente procedimiento.

## E) Buenas practicas durante el almacenamiento

Durante el almacenamiento, el jefe de almacén, subjefe de almacén y asesor de calidad se aseguran que los materiales alérgenos y sustancias sensitivas se encuentren identificados y ubicados en las áreas definidas para dicho fin. Ver Anexo 1 Layout de almacén.

Se verifica que el producto y materias primas se mantengan en buen estado, que su empaque no esté roto, que tenga identificación correspondiente y que no esté caduco.

NOTA: En caso de que se llene el espacio se pone en otro lado asegurándonos que no haya contaminación cruzada.

## F) Acomodo en racks de materiales alérgenos y sustancias sensitivas

Antes de acomodar cualquier alérgeno o sustancia sensitiva en los racks o áreas del almacén, se verifica que cada tarima cuente con su etiqueta correspondiente como alérgeno, Ver. Anexo 2 Etiqueta Alérgeno la cual es color fosforescente para identificar fácilmente que el producto es alérgeno o sustancia sensitiva y el personal que acomoda los materiales o productos no tenga confusión. Dicho acomodo se realiza de tal manera que se facilite la rotación de inventarios tipo PEPS (primeras entradas, primeras salidas).

Los alérgenos y sustancias sensitivas se acomodan siempre en la parte de abajo de los racks para evitar por causa de derrame una contaminación cruzada hacia los materiales o producto que no son alérgenos o sustancias sensitivas.

Los alérgenos y sustancias sensitivas no se almacenan juntos. En caso de que por cuestiones de espacio no sea posible almacenarlos en tarimas o racks independientes, se emplean adecuadamente y se genera una separación física por medio de un cartón limpio.

## G) Limpieza de Derrames

En caso de detectar algún derrame de alérgenos o sustancias sensitivas, se le informa al Jefe de almacén y asesor de calidad y se toman las medidas necesarias para que no haya peligro ya sea de contaminar un producto o materia prima o se presente un accidente con el personal.

Se genera una orden de trabajo de limpieza FOR-SG-27.

Elaboró  
Sara F. Rodríguez Cortes

Revisó  
José G. Mendoza Pastrana

Aprobó  
Jorge F. Vázquez García



## Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

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Para la limpieza se cuenta con un kit y utensilios de limpieza exclusivos para alérgenos. El cual consta de lo siguiente:

- Cinta de precaución
- Guantes desechables (no deben ser de latex)
- Zapatones desechables
- Traje Tyvek
- Bolsa de plástico
- Pala o recogedor
- Escoba
- Mop
- Cubeta
- Trapo

Dicho kit y utensilios son proporcionados al personal del almacén capacitado para llevar a cabo la limpieza del área de acuerdo a los siguientes pasos:

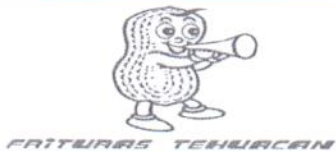
- Se acordona el área con la cinta de precaución.
- El personal que limpia se coloca el traje Tyvek, los guantes y zapatones desechables.
- Se barren los alrededores al derrame, se recogen y se colocan en la bolsa de plástico. En caso de que otras materias primas o producto se observen contaminados por el derrame, se procede a su manipulación de acuerdo al procedimiento de control de producto no conforme PRO-SG-09.
- Con el trapo se sacude con cuidado de no contaminar otras áreas o producto y se coloca en la bolsa plástica contenida en el kit.
- Se trapea el área involucrada en el derrame con el detergente autorizado para la superficie en la concentración necesaria.
- Se pide del apoyo del asesor de calidad para proporcionar el detergente en la concentración necesaria de acuerdo al área y para liberar la limpieza por medio del formato orden de trabajo de limpieza FOR-SG-27.
- El personal que hizo la limpieza se retira el equipo de protección y quita la cinta de precaución depositándolos en la bolsa de plástico.
- Los utensilios de limpieza utilizados también se colocan en la bolsa de plástico.
- Se hace un nudo a la bolsa de plástico y se lleva con precaución de no contaminar otras áreas hacia los contenedores generales de residuos.

NOTA: Cada que se usa un kit de derrames para alérgenos, se debe renovar por completo su contenido, incluyendo los utensilios de limpieza.

Elaboró  
Sara F. Rodríguez Cortes

Revisó  
José G. Mendoza Pastrana

Aprobó  
Jorge F. Vázquez García



# Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

Código: PRO-SG-16

## H) Re-empaque

El re-empaque de materiales alérgenos o sustancias sensitivas se encuentra prohibido debido al riesgo de contaminación cruzada que se tiene por su manipulación.

## I) Embarque

El asesor de calidad verifica que no exista contaminación cruzada cuando se realizan los embarques por medio del formato de Verificación de Embarques FOR-AL-05 donde se pone especial atención a los siguientes puntos:

- Compatibilidad de la carga
- Ausencia de derrames
- Materiales protegidos con playo

## J) Inspecciones

El asesor de calidad realiza inspecciones diarias con respecto a los siguientes elementos:

**Manipulación:** Una vez ya que esta el producto o materia prima en el almacén se verifica que el material no este dañado, que no tenga derrames, que este employado, limpio e identificado.

**Almacenamiento:** se almacena en el lugar correcto de alérgenos y no existe posibilidad de contaminación cruzada. Los alérgenos se almacenan en la parte inferior de los racks.

Adicionalmente, se llevan a cabo inspecciones mensuales de programas de prerrequisito en las áreas utilizando el Checklist de Verificación de PPR's OT-SG-07.

## K) Comportamiento del personal


Contamos con una Política de comportamiento del personal OT-SG-08 que indica los lineamientos a seguir para que el personal no contribuya a la contaminación cruzada por alérgenos , entre éstos se encuentran el lavado de manos y el consumo de alimentos en las áreas asignadas.


## VII. FORMATOS RELACIONADOS

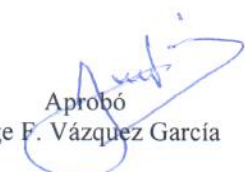
Plan HACCP OT-SG- 10.

Cuestionario de Pre-escaneo PRO-SG-23

Matriz de Clasificación de proveedores FOR-SG-24.

  
Elaboró  
Sara F. Rodríguez Cortes

  
Revisó  
José G. Mendoza Pastrana

  
Aprobó  
Jorge F. Vázquez García



FATURAS TEHUACAN

# Procedimiento para el control de alérgenos y sustancias sensitivas

Revisión: 00

Código: PRO-SG-16

Orden de trabajo de limpieza FOR-SG-27.  
Verificación Recepción de Materiales FOR-AL-01  
Verificación de Embarques FOR-AL-05.  
Checklist de Verificación de PPR's OT-SG-07.

## VIII. ANEXOS

Anexo 1. Layout de Almacén

Anexo 2. Etiqueta Alérgeno

Elaboró  
Sara F. Rodríguez Cortes

Revisó  
José G. Mendoza Pastrana

Aprobó  
Jorge F. Vázquez García

CERTIFICATE Number

CER-MX-0022



World Register O.C.  
CERTIFICATION BODIE SERVICES

**Frituras Tehuacán, S.A. de  
C.V.**

**Avenida Cactáceas 204  
Colonia Santa Clara Santiago  
Miahuatlan, Puebla CP 75820**

In accordance with the requirements  
of the standard

**FSSC 22000 v 4.1  
ISO 22000:2005  
ISO TS22002-1**

For the following scope of registration

**TALLER HACCP (HAZARD ANALYSIS AND CRITICAL CONTROL  
POINTS)**

FILE NUMBER	MX-0022
ISSUE DATE	2018/01/20
RENEWAL DATE	2019/01/20

**Erika Julia Cretinon  
Chief Operating Officer International**



El uso de logos y marcas contenidos en este certificado, deben ser utilizados en los términos de la Ley de la Propiedad Industrial su Reglamento y cláusula correspondiente en el contrato firmado entre ambas partes

El presente certificado se considera válido siempre que se cumplan todas las condiciones del contrato, del cual, este certificado forma parte. New York 10 East 18th Street 4th Floor New York, 10003

# MANAGEMENT SYSTEM CERTIFICATE

Certificate No:  
256578-2018-FSMS-MCI-RvA

Initial date:  
26 November 2018

Valid:  
26 November 2018 - 26 November 2021

This is to certify that the management system of

## **Frituras Tehuacán, S.A. de C.V.**

Av. Cactáceas No. 204, Col. Santa Clara, Parque Industrial Santiago Miahuatlán,  
75820, Tehuacán, Puebla, Mexico

has been assessed and determined to comply with the requirements of  
**FOOD SAFETY SYSTEM CERTIFICATION 22000**

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2005, FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) and additional FSSC 22000 requirements.

This certificate is applicable for the scope of:

**Production and packaging of fried peanuts, caramelized cacao and peanuts, bars of peanut, amaranth and cereals. Packaging of Japanese peanut. Category CIV**

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

Date of Certification Decision:  
**26 November 2018**  
Place and date:  
**Barendrecht, 26 November 2018**



For the issuing office:  
**DNV GL - Business Assurance**  
**Zwolsseweg 1, 2994 LB, Barendrecht,**  
**Netherlands**

**Erie Koek**  
Management Representative

# MANAGEMENT SYSTEM CERTIFICATE

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**DNV GL – Business Assurance**  
Zwolseweg 1, 2994 LB, Barendrecht,  
Netherlands

**Erie Koek**  
Management Representative

Issue Date	Audit Type	Finding No.	Status	Category of Finding
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)
10-Aug-2018	IA	IA-4-2018-JVEL-1I1	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-5-2018-JVEL-1I1	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	<p>Requerimiento: Asegurar que los productos terminados son etiquetados de acuerdo con procedimientos de la organización y regulaciones.</p> <p>Falla: Se detectó un producto que no está incluido en el instructivo INS-SG-03, usado para la inspección de etiquetas.</p> <p>Evidencia: Barra de cereal llamada CHOCOLATE BARRA ENERGETICA de 162 gramos no se encontró en el instructivo. Cabe mencionar que la etiqueta menciona todos los alérgenos que contiene el producto y la advertencia sobre que los equipos de producción procesan cacahuete.</p>
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Los requisitos de las autoridades legales y reglamentarias deben estar disponibles.</p> <p>Falla: En el listado electrónico de requisitos legales no se encontraron todos las actualizaciones esperadas.</p> <p>Evidencia: El listado menciona el Reglamento de control sanitario de productos y servicios del 2012 (este reglamento ya tuvo actualización posterior en 2016).</p>
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Los peligros relacionados con la inocuidad deben ser identificados y registrados.</p> <p>Falla: En los análisis de peligros se detectaron algunos peligros que no están registrados ni evaluados.</p> <p>Evidencia: a) La lecitina de soya no tiene identificado el peligro "alérgeno"; b) Harinas ni cacahuete crudo tienen identificado el peligro "aflatoxinas"; c) El cacahuete japonés adquirido como materia prima no está registrado ni evaluado en el análisis de peligros de materias primas, materiales de empaque y ayudas de proceso.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	<p>Requirement: Ensure that the finished products are labeled in accordance with the organization's procedures and regulations.</p> <p>Failure: A product was detected that is not included in document INS-SG-03, used for the inspection of labels.</p> <p>Evidence: Bar of cereal called CHOCOLATE BARRA ENERGÉTICA of 162 grams was not found in the instructions; it is worth mentioning that the label of the product mentions all the allergens contained in the product and the warning that the production equipment process peanuts.</p>
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: The requirements of legal and regulatory authorities shall be available.</p> <p>Failure: In the electronic list of legal requirements not all expected updates were found.</p> <p>Evidence: The list mentions the Regulation of sanitary control of products and services of 2012 (this regulation already had later update in 2016).</p>
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: Hazards related to food safety shall be identified and recorded.</p> <p>Failure: Hazard analyzes identified some hazards that are not registered or evaluated.</p> <p>Evidence: a) Soy lecithin does not have identified the hazard "allergen"; b) Raw peanuts and flour do not have identified the hazard " aflatoxins"; c) The Japanese peanut purchased as raw material is not registered or evaluated in the hazard analysis of raw materials, packaging materials and process aids.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)		
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	Equipo de inocuidad	Food safety team
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-4-2018-JVEL-1I1	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-5-2018-JVEL-1I1	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) FSSC 2.1.4.2	JVEL
10-Aug-2018	IA	IA-4-2018-JVEL-1I1	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 5.6.1	JVEL
10-Aug-2018	IA	IA-5-2018-JVEL-1I1	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 7.4.2.1	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	Se incluirán en el instructivo INS-SG-03 todas las etiquetas y/o display que los diferentes clientes envían para cuando se produce su maquila con su marca e imagen.
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	Se modificó el listado con la ultima actualizacion del Reglamento de control sanitario y se verificó que se incluyeran todas las versiones actualizadas.
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	Serán registrados y evaluados en el análisis de peligros de la materia prima.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	INS-SG-03 will include all the labels and / or display that different clients send for when their maquila with their brand and image is produced.
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	The list was modified with the last update of the Sanitary Control Regulation and it was verified that all the updated versions were included.
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	They will be registered and evaluated in the hazard analysis of the raw material.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	No se consideraron por ser una maquila de la cual el respectivo cliente proporciona el material de empaque.
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	Desconocimiento de la actualizacion mencionada.
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	No se identificaron los peligros que implican estos materiales en el momento del análisis de peligros.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	They were not considered to be a maquila of which the respective client provides the packaging material.
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	Ignore the aforementioned update.
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	The hazards involved in these materials were not identified at the time of the hazard analysis.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	Se incluirán en el instructivo INS-SG-03 todas las etiquetas y/o display que los diferentes clientes envíen para cuando se nos solicite una maquila con marca e imagen del mismo. Así mismo, se le hará la recomendación a los Clientes que cumplan con los requisitos de la Norma de acuerdo al etiquetado.
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	Se establece una revisión anual de los documentos incluidos en la matriz de requisitos legales, reglamentarios y otros (OT-SG-02). Se contará con una herramienta en la cuál se nos indique en forma automática cualquier cambio en las Normas Oficiales Mexicanas y FAO/OMS.
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	Se revisará y realizará completamente el análisis de peligros de la materia prima para evitar alguna omisión.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	INS-SG-03 will include all the labels and / or display that the different clients send for when we are asked for a maquila with brand and image of it. Likewise, the recommendation will be made to Clients that comply with the requirements of the Standard according to the label.
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	An annual review of the documents included in the matrix of legal, regulatory and other requirements is established (OT-SG-02). There will be a tool in which we are automatically informed of any change in the Official Mexican and FAO / OMS
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	The hazard analysis of the raw material will be reviewed and carried out to avoid any omission.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)		
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)	
10-Aug-2018	IA	IA-4-2018-JVEL-1I1	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-5-2018-JVEL-1I1	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)		
10-Aug-2018	IA	IA-4-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-5-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
06-Sep-2018	FU	FU-1-2018-JVEL-1F1	Open	CAT2 (Minor)
10-Aug-2018	IA	IA-4-2018-JVEL-1I1	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-5-2018-JVEL-1I1	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Para cada peligro identificado se debe determinar, cuando sea posible, el nivel aceptable del peligro para la inocuidad en el producto terminado. Se debe registrar la justificación y el resultado de la determinación.</p> <p>Falla: En los análisis de peligros están registrados algunos niveles aceptables que no tienen una justificación.</p> <p>Evidencia: a) Harina de trigo tiene para el peligro "alérgeno" un nivel aceptable de 1000 mg/kg (se desconoce de dónde provino este valor); b) La bobina de polipropileno tiene para el peligro químico "presencia de poli(1-metiletileno)" un nivel aceptable de 10 kilogray (se desconoce de donde provino este valor); c) Aceite vegetal comestible tiene identificado como peligro biológico "índice de peróxido" y un nivel aceptable "menos de 100 UFC/gramo", ambos valores son erróneos.</p>
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: La metodología y los parámetros utilizados para clasificar medidas de control deben describirse en documentos, y se deben registrar los resultados de la evaluación.</p> <p>Falla: La evaluación que se realizó a las etapas del proceso para determinar Puntos Críticos de Control (PCC) tiene errores.</p> <p>Evidencia: Al evaluar la forma en la que se respondió a las preguntas del árbol de decisiones se concluyó que en los 3 PCC las respuestas correctas debieron ser SI- NO - SI - NO.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: For each identified hazard, the acceptable level of the hazard in the finished product shall be determined. The justification and the result of the determination shall be recorded.</p> <p>Failure: In the hazard analyzes are recorded acceptable levels that have no justification.</p> <p>Evidence: a) Wheat flour has for the hazard "allergen" an acceptable level of 1000 mg/kg (it is not known where this value came from); b) The polypropylene coil has for the chemical hazard "presence of poly(1-methylethylene)" an acceptable level of 10 kilogray (it is not known where this value came from); c) Edible vegetable oil has identified as a biological hazard "peroxide index" and an acceptable level "less than 100 CFU/gram", both values are erroneous.</p>
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: The methodology and parameters used to classify control measures shall be described in documents, and the results of the evaluation shall be recorded.</p> <p>Failure: The evaluation that was made to the stages of the process to determine Critical Control Points (CCP) has errors.</p> <p>Evidence: When evaluating the way in which the questions of the decision tree were answered, it was concluded that in the 3 CCP the correct answers should have been YES - NO - YES - NO.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 7.4.2.3	JVEL
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 7.4.4	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Se identificará adecuadamente la fuente de donde provienen los niveles aceptables de los peligros registrados en el análisis de peligros de materias primas.</p> <p>Y se corregirá el concepto identificado como peligro "Índice de Peróxido" y su nivel aceptable registrado.</p>
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Se revisará la evaluación de acuerdo a la metodología utilizada para determinar los PCC y eliminar los posibles errores existentes.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	The source of the acceptable levels of hazards recorded in the analysis of hazards of raw materials will be properly identified. And the concept identified as a hazard "Peroxide Index" and its registered acceptable level will be corrected.
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	The evaluation will be reviewed according to the methodology used to determine the CCPs and eliminate possible errors.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	No se identificaron las fuentes de los niveles aceptables para los peligros que implican estos materiales en el momento del análisis de peligros.
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	Falta de experiencia en el manejo de la metodología empleada para clasificar y registrar los resultados de la evaluación

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	The sources of the acceptable levels for the hazards implied by these materials at the time of the hazard analysis were not identified.
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	Lack of experience in the management of the methodology used to classify and record the results of the evaluation

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	Se revisará y realizará completamente el análisis de peligros de la materia prima para evitar alguna omisión.
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	Estudiar a fondo la metodología hasta el pleno entendimiento y poder aplicarla sin errores.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	The hazard analysis of the raw material will be reviewed and carried out to avoid any omission.
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	Study thoroughly the methodology until full understanding and be able to apply it without errors.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-6-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-7-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: El sistema de trazabilidad debe permitir identificar el material que llega de los proveedores inmediatos.</p> <p>Falla: Se detectaron algunas materias primas que no están identificados según los procedimientos de la planta.</p> <p>Evidencia: En el área de almacén se encontraron:                      a) Laca rojo 40 que tiene vacía su ficha de identificación y b) Confy Expandex que se recibió el 16/12/2017, pero su ficha de identificación indica que el lote es 23/11/2017 (fecha de recepción y lote deberían coincidir).</p>
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Los equipos de medición utilizados deben calibrarse o verificarse a intervalos especificados.</p> <p>Falla: Se detectaron algunos equipos de medición que no están calibrados.</p> <p>Evidencia: a) Los patrones de masa de 5 y 20 kilos no han sido calibrados, b) El termómetro infrarrojo TIF-01-0A-00 no está calibrado y c) El termómetro usado en la medición de temperatura de aceite en el freidor no está calibrado.</p>
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Llevar a cabo auditorías internas para determinar si el sistema de gestión es conforme con los requisitos de FSSC 22000 versión 4.1.</p> <p>Falla: En la auditoría interna realizada en marzo de 2018 no se auditaron todos los requerimientos de FSSC 22000 versión 4.1.</p> <p>Evidencia: En el programa de auditorías internas de este año se indica que los programas de prerrequisitos 6 (servicios), 9 (gestión de materiales comprados), 14 (reproceso), serán auditados hasta octubre de 2018.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: The traceability system shall allow to identify the material that arrives from the immediate suppliers.</p> <p>Failure: Some raw materials were detected that are not identified according to the procedures of the plant.</p> <p>Evidence: In the warehouse area were found: a) Lacquer red 40 that has its identification card empty and b) Confy Expandex that was received on 16/12/2017, but its identification card indicates that the lot is 23/11/2017 (date of reception and lot should coincide).</p>
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: The measuring equipment used shall be calibrated or verified at specified intervals.</p> <p>Failure: Some measuring equipment that is not calibrated was detected.</p> <p>Evidence: a) The mass patterns of 5 and 20 kilos have not been calibrated, b) The infrared thermometer TIF-01-0A-00 is not calibrated and c) The thermometer used in the oil temperature measurement in the fryer is not calibrated.</p>
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: Conduct internal audits to determine if the management system conforms to the requirements of FSSC 22000 version 4.1.</p> <p>Failure: In the internal audit carried out in March 2018, not all the requirements of FSSC 22000 version 4.1 were audited.</p> <p>Evidence: In the program of internal audits in 2018 is indicated that the prerequisite programs 6 (services), 9 (management of purchased materials), 14 (rework), will be audited until October 2018.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Almacén de materias primas y productos terminados	Warehouse of raw materials and end products
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	Mantenimiento	Maintenance
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	Sistema de Gestión de Inocuidad	FSMS

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 7.9	JVEL
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 8.3	JVEL
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO 22000 8.4.1	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Se corrigieron los errores de identificación de todas las materias primas indicadas según los procedimientos de la planta y se revisaron el total de materias primas.
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	Se calibrarán las pesas de 5 y 20 Kg. En cuanto al termómetro infrarrojo, solo se usa como indicativo y no para control de proceso, por lo tanto determinamos que no necesita calibración. El equipo de inocuidad determinó que el termómetro que se utiliza en el freido será reemplazado por uno nuevo cada 6 meses y se contará con el certificado de calibración de fábrica.
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	En Octubre 2018 se llevará a cabo una auditoría interna donde se incluirán todos los requerimientos de FSSC 22000 versión 4.1

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	The errors of identification of all the indicated raw materials according to the procedures of the plant were corrected and the total of raw materials was revised.
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	The weights of 5 and 20 Kg will be calibrated. As for the infrared thermometer, it is only used as an indicative and not for process control, therefore we determine that it does not need calibration. The convenience of calibrating the bimetallic thermometer used in the fryer will be analyzed.
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	In October 2018 an internal audit will be carried out where all the requirements of FSSC 22000 version 4.1 will be included

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Falta de atención por parte del personal de almacén en el manejo del sistema en su etapa de implantación.
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	No estaba implementado totalmente el plan de calibración de los instrumentos de medición.
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	Falta de experiencia en el manejo de auditorías internas por lo que no se incluyeron todos los requerimientos de la FSSC 22000 versión 4.1 en marzo de 2018.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Lack of attention by warehouse personnel in the management of the system in its implementation stage.
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	The calibration plan of the measuring instruments was not fully implemented.
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	Lack of experience in the management of internal audits so that all the requirements of the FSSC 22000 version 4.1 were not included in March 2018.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Reforzar concientización del personal almacenista en la importancia de seguir los procedimientos del sistema de gestión de inocuidad mediante el programa de capacitación. Establecer un sistema de registro y verificación sobre la identificación de los materiales.
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	Implementar el plan de calibración analizando qué instrumentos de medición requieren dicha calibración e incluirlos.
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	Acreditación de 3 Auditores interno de acuerdo al requerimiento de la Norma.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	Reinforce the awareness of the warehouse personnel of the importance of following the procedures of the safety management system through the training program. Establish a system of registration and verification on the identification of materials.
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	Implement the calibration plan by analyzing which measurement instruments require this calibration and include them.
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	Accreditation of an internal Auditor according to the requirement of the Standard.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-8-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-9-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-10-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: El agua usada en el proceso debe cumplir los requerimientos especificados de calidad y microbiología, además, deben hacerse chequeos para asegurar que el nivel de cloro residual en el punto de uso se mantiene dentro de los límites dados en las especificaciones relevantes.</p> <p>Falla: No se cuenta con todos los resultados esperados para confirmar que el agua usada en el proceso cumple requerimientos esperados.</p> <p>Evidencia: a) El laboratorio NUTEK emitió el 6 de junio de este año un resultado de &lt;0.1 mg/l, el cual indica que el agua no tiene cloro libre dentro del rango señalado en NOM-127; b) La planta no ha realizado mediciones de cloro libre por su cuenta y c) No se mostró evidencia de la última limpieza de la cisterna.</p>
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Un programa de mantenimiento preventivo debe estar implementado.</p> <p>Falla: El programa de mantenimiento preventivo de equipos no se ha ejecutado en todos los casos de acuerdo con lo esperado.</p> <p>Evidencia: El programa electrónico FOR-SG-19 indica que diversas actividades de mantenimiento en el tostador de cacahuete debieron realizarse en la primera semana de julio, pero hasta el momento no hay evidencia de haberlas realizado.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: The water used in the process shall meet the specified requirements of quality and microbiology, in addition, checks shall be made to ensure that the level of residual chlorine at the point of use remains within the limits given in the relevant specifications.</p> <p>Failure: Not all expected results are available to confirm that the water used in the process meets expected requirements.</p> <p>Evidence: a) The laboratory NUTEK issued on June 6 of this year a result of &lt;0.1 mg/l, which indicates that the water does not have free chlorine within the range indicated in NOM-127; b) The plant has not made measurements of free chlorine on its own and c) No evidence of the last cleaning of the water cistern was shown.</p>
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: A preventive maintenance program shall be implemented.</p> <p>Failure: The equipment preventive maintenance program has not been executed in all cases as expected.</p> <p>Evidence: The electronic program FOR-SG-19 indicates that various maintenance activities in the peanut roaster should have been carried out in the first week of July, but so far there is no evidence of having done so.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Calidad / Mantenimiento	Quality / Maintenance
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	Mantenimiento	Maintenance

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO/TS 22002-1 6.2	JVEL
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO/TS 22002-1 8.6	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Se inició a partir del 15 de agosto el análisis de cloro libre en el agua de proceso por el método rápido (tiras reactivas), encontrándose los resultados dentro de especificación indicada por la NOM-127-SSA1-1994. De acuerdo al programa maestro de limpieza la cisterna se lavará el día 02 de septiembre
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	Se implementa totalmente el programa de mantenimiento preventivo y se cumplió totalmente en el mes de agosto incluyendo las actividades pendientes del mes de julio.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Starting on August 15, the analysis of free chlorine in the process water by the rapid method (reactive strips) was started, finding the results within the specification indicated by NOM-127-SSA1-1994. According to the master cleaning program, the cistern will be cleaned on September 2
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	The preventive maintenance program is fully implemented and fully complied with in the month of August, including the pending activities for the month of July.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Falta del equipo de medición de cloro libre en el agua de proceso. La cisterna se lavó en Febrero 2018 pero no se recabo la evidencia, se lavará y recabará evidencia el 2 de septiembre
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	Renuncia del auxiliar de mantenimiento y trabajo extra en las modificaciones a los baños y oficinas para acondicionarlos a los requerimientos de la Norma.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Lack of free chlorine measuring equipment in the process water. The tank was flushed in February 2018 but the evidence was not collected, evidence will be washed and collected on September 2
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	Renunciation of the maintenance assistant and extra work on the modifications to the bathrooms and offices to condition them to the requirements of the Standard.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Continuar con la determinación de cloro libre en el agua de acuerdo al formato de verificación de recepción de agua FOR-PRO-04. Verificar que el programa de limpieza se cumpla totalmente y evidenciarlo.
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	Se contrató al auxiliar de mantenimiento y otra persona para apoyar con la carga de trabajo ocasionada por la implementación de la Norma.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	Continue with the determination of free chlorine in the water according to the FOR-PRO-04 water reception verification format. Verify that the cleaning program is completed and show it.
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	The maintenance assistant and another person were hired to support the workload caused by the implementation of the Standard.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-11-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-12-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) <span style="float: right;">Second Language</span>
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Debe existir un proceso definido para la selección, aprobación y monitoreo de proveedores, el cual debe incluir: a) evaluación de la habilidad del proveedor para cumplir expectativas, requerimientos y especificaciones de calidad e inocuidad y b) descripción de cómo los proveedores son evaluados.</p> <p>Falla: Incumplimiento en el proceso que debe seguirse para que el proveedor de envase primario ROBERTO SOTELO garantice que tiene la habilidad para cumplir los requisitos de la organización.</p> <p>Evidencia: a) El procedimiento de selección, evaluación y reevaluación de proveedores (PRO-SG-17) no establece cómo este proveedor debe ser evaluado para asegurar que el envase que suple es apropiado para contacto con alimentos (este proveedor no ha sido auditado, no ha presentado evidencias de una certificación de inocuidad). Según declaración de personal entrevistado este suplidor no ha entregado la información que se le ha solicitado; por lo tanto, tampoco ha sido evaluado para saber si está siendo capaz de proporcionar un material libre de peligros.</p>
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Programas de limpieza de equipos deben ser establecidos y validados por la organización.</p> <p>Falla: No todos los programas de limpieza de equipos han sido validados.</p> <p>Evidencia: El Manual de limpieza y saneamiento (MAN-SG-02) establece instrucciones que no están actualizadas ni validadas para la limpieza de las laminadoras en el proceso de barras: a) No se menciona el uso de toallas desechables, b) No se menciona el uso de luminómetro para verificar limpiezas, c) No se cuenta con una validación documentada de que el actual método de limpieza es efectivo (en la auditoría se observaron restos de materia orgánica en la banda transportadora después de haber hecho la actividad).</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: There must be a defined process for the selection, approval and monitoring of suppliers, which shall include: a) evaluation of the provider's ability to meet expectations, requirements and specifications of quality and food safety and b) description of how suppliers are evaluated.</p> <p>Failure: Non-compliance with the process that must be followed so that the primary packaging supplier ROBERTO SOTELO guarantees that it has the ability to meet the requirements of the organization.</p> <p>Evidence: a) The procedure for selecting, evaluating and reevaluating suppliers (PRO-SG-17) does not establish how this supplier should be evaluated to ensure that the packaging it supplies is appropriate for contact with food (this supplier has not been audited, has not presented evidence of a food safety certification). According to the statement of personnel interviewed, this supplier has not delivered the information requested; therefore, it has not been evaluated to know if it is being able to provide a material free of hazards.</p>
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: Equipment cleaning programs shall be established and validated by the organization.</p> <p>Failure: Not all equipment cleaning programs have been validated.</p> <p>Evidence: The Cleaning and Sanitation Manual (MAN-SG-02) establishes instructions that are not updated or validated for the cleaning of the laminators in the bars process: a) The use of disposable towels is not mentioned, b) No mentions the use of luminometer to verify cleanings, c) There is no documented validation that the current cleaning method is effective (in the audit, organic matter remains were observed on the conveyor belt after the activity was done).</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	Compras	Purchases
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	Producción (Proceso de barras)	Production (Bars process)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO/TS 22002-1 9.2	JVEL
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO/TS 22002-1 11.3	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	Se adecuará el procedimiento PRO-SG-17 para establecer el método de evaluación de los proveedores en su habilidad de cumplir requerimientos, expectativas y especificaciones de la Empresa y exigir a nuestros proveedores el cumplimiento de los requisitos solicitados y en sus caso evaluar nuevos proveedores.
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	Se concluyó, actualizó y estableció plenamente el manual de limpieza y saneamiento MAN-SG-02, se instruyó al personal y se validó mediante las mediciones del ATP, encontrándose valores dentro de la especificación para liberar los equipos antes de su operación.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	The procedure PRO-SG-17 will be adapted to establish the method of evaluation of the suppliers in their ability to meet requirements, expectations and specifications of the Company and require our suppliers to comply with the requested requirements and, where appropriate, evaluate new suppliers.
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	The MAN-SG-02 cleaning and sanitation manual was completed, updated and fully established, staff trained and validated by the ATP measurements, finding values within the specification to release the equipment before its operation.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	En general falta de capacidad técnica y administrativa en nuestros proveedores actuales para cumplir con los requerimientos de la Norma.
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	Falta de instrucción adecuada al personal operativo, y no actualización del Manual de limpieza y saneamiento MAN-SG-02

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	In general lack of technical and administrative capacity in our current suppliers to comply with the requirements of the Standard.
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	Lack of adequate instruction to the operating personnel, and no update of the Cleaning and Sanitation Manual MAN-SG-02

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Establecer un Plan de desarrollo de proveedores que incluya auditorías a sus instalaciones y sistemas de control de inocuidad</p> <p>El Plan será implementado en el mes de Noviembre para tres Proveedores incluyendo al Proveedor Sotelo.</p>
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Se capacitó adecuadamente al personal en los instructivos de limpieza y saneamiento de los equipos y se validó su cumplimiento adecuado con los resultados de ATP.</p> <p>Está documentado el protocolo de validación realizado de acuerdo al instructivo de operación del equipo ATP elaborado por el fabricante. La recolección de resultados obtenidos nos indicarán si los instructivos de limpieza y saneamiento pueden ser validados.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	Establish a Supplier Development Plan that includes audits of its facilities and safety control systems. The Plan will be implemented in the month of November for three Suppliers including the Sotelo Supplier.
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	Personnel were adequately trained in the cleaning and sanitation instructions for the equipment and their adequate compliance with the ATP results was validated. If the validation protocol carried out according to the operating instructions of the ATP equipment prepared by the manufacturer is documented. The collection of results obtained will indicate whether the cleaning and sanitation instructions can be validated.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)	06/09/2018, JVEL: Se validó la efectividad de una limpieza realizada el 3 de agosto del 2018 en mesa de despegado y laminadora. Dicha validación consistió en comparar resultados obtenidos con luminómetro y análisis microbiológicos con laboratorio externo acreditado. Los resultados fueron satisfactorios: 32 y 135 URL obtenidas con luminómetro (límite máximo aceptable es 200 URL) y <10 UFC/ml obtenidas en determinación de organismos coliformes.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-13-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-14-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Reproceso debe ser claramente identificado y/o etiquetado para permitir trazabilidad.</p> <p>Falla: Se detectaron costales con producto para reproceso sin identificación.</p> <p>Evidencia: En una esquina de la planta se encontró una tarima con sacos que contenían barra de cacahuete para reproceso, pero las identificaciones no mencionaban lote del producto ni fecha de su generación.</p>
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Los servicios que pueden tener un impacto en inocuidad deben ser evaluados y aprobados demostrando cumplimiento con los requerimientos especificados.</p> <p>Falla: Se detectó un servicio que no cumple con el 100% de las especificaciones.</p> <p>Evidencia: Proveedor de seguridad llamado SERVICIOS GENERALES DE ASISTENCIA PRIVADA presentó un registro de revalidación de autorización que venció el 4 de mayo del 2018.</p>
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Tener un procedimiento documentado e implementado de evaluación de amenazas para defensa alimentaria.</p> <p>Falla: No se mostró un procedimiento documentado que describa cómo la organización hace la evaluación de sus amenazas en defensa alimentaria.</p> <p>Evidencia: Personal entrevistado declaró no tener un procedimiento de defensa alimentaria; cabe mencionar que cuenta con una evaluación de vulnerabilidad FOR-SG-45.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Requirement: Rework shall be clearly identified and/or labeled to allow traceability. Failure: Sacks were detected with product for reprocessing without identification. Evidence: In one corner of the plant was found a pallet with sacks containing peanut bar for reprocessing, but the identifications did not mention batch of the product nor date of its generation.
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	Requirement: Services that may have an impact on food safety shall be evaluated and approved demonstrating compliance with the specified requirements. Failure: A service that does not comply with 100% of the specifications was detected. Evidence: Security provider called SERVICIOS GENERALES DE ASISTENCIA PRIVADA presented a revalidation of authorization that expired on May 4, 2018.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Requirement: Have a documented and implemented procedure for evaluating threats for food defense. Failure: A documented procedure that describes how the organization evaluates its food defense threats was not shown. Evidence: Staff interviewed stated that they did not have a food defense procedure; it is worth mentioning that site has a threats assessment FOR-SG-45.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Producción	Production
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	Compras / Recursos humanos	Purchases / Human resources
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) ISO/TS 22002-1 14.2	JVEL
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) FSSC 2.1.4.1.1	JVEL
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) FSSC 2.1.4.3.1	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Identificación inmediata de los sacos con reproceso de barra.
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	Se solicitó al proveedor de seguridad renovación de autorización.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Será elaborado el procedimiento de Evaluación de Amenazas para la Defensa alimentaria.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Immediate identification of the bags with bar rework.
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	The security provider was asked to renew authorization.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	The Threat Assessment procedure for food defense will be elaborated.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Falta de atención por parte del personal de producción en el manejo del material de reproceso.
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	De acuerdo al procedimiento de renovación de permisos de la Secretaría de Seguridad Pública del Edo de Puebla, el permiso vencido el 04 de mayo 2018 tiene vigencia provisional por varios meses mientras se corre el trámite de renovación y no sea notificada la empresa por la Secretaría.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Se determinó que el Analisis de Vulnerabilidad FOR-SG-45 era suficiente para cumplir con el requerimiento de la Norma.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Lack of attention by production personnel in the handling of reprocessing material.
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	According to the permit renewal procedure of the Public Security Secretariat of the State of Puebla, the permit expired on May 4, 2018 is provisionally valid for several months while the renewal process is being processed and the company is not notified by the Secretariat.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	It was determined that the Vulnerability Analysis FOR-SG-45 was sufficient to comply with the requirement of the Standard.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Reforzar concientización del personal de producción en la importancia de seguir los procedimientos del sistema de gestión de inocuidad mediante el programa de capacitación. El proceso de concientización se evaluará con la aplicación del Formato Evaluación de desempeño FOR-RH-07 y Evaluación de efectividad de capacitación FOR-RH-06
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	Solicitar anticipadamente la actualización de la documentación 3 meses antes de su vencimiento.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Revisar los requerimientos de la Norma y verificar el cumplimiento de cada uno de ellos de acuerdo a los procedimientos que se generaron para el Sistema de Gestión.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	Strengthen the awareness of production personnel of the importance of following the procedures of the safety management system through the training program. With the application of the Performance Evaluation Format FOR-RH-07 and Training Effectiveness Evaluation FOR-RH-06
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	Request in advance the update of the documentation 3 months before its expiration.
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	Review the requirements of the Standard and verify the compliance of each of them according to the procedures that were generated for the Management System.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-15-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-16-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-17-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Tener un procedimiento documentado e implementado de evaluación de vulnerabilidad al fraude. La organización debe establecer medidas de control para reducir o eliminar las vulnerabilidades identificadas.</p> <p>Falla: Se detectó que el análisis de vulnerabilidad de fraude alimentario está incompleto.</p> <p>Evidencia: En la sección de oportunidades se encontró un riesgo alto de 36%, pero no hay ninguna acción tomada al respecto. Tampoco se puede identificar si la organización es vulnerable a fraude en las materias primas que recibe.</p>
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: El plan documentado de gestión de alérgenos debe incluir la validación de la implementación efectiva de medidas de control para reducir o eliminar el riesgo de contaminación cruzada.</p> <p>Falla: No se ha validado que la medida de control de limpiar las líneas del proceso de barras entre un producto con alérgeno y otro que no lo contiene sea efectiva.</p> <p>Evidencia: No se presentaron resultados documentados de una validación de que la limpieza de línea es eficaz en la reducción o eliminación del riesgo de contaminación cruzada cuando, por ejemplo, se cambia de una palanqueta de cacahuete a una palanqueta de amaranto.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: Have a documented and implemented procedure to assess vulnerability to fraud. The organization shall establish control measures to reduce or eliminate the identified vulnerabilities.</p> <p>Failure: It was detected that the vulnerability analysis of food fraud is incomplete.</p> <p>Evidence: In the opportunities section, a high risk of 36% was found, but there is no action taken in this regard. Nor can it be identified if the organization is vulnerable to fraud in the raw materials it receives.</p>
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: The documented allergen management plan shall include the validation of the effective implementation of control measures to reduce or eliminate the risk of cross contamination.</p> <p>Failure: It has not been validated that the control measure to clean the lines of the process of bars between a product with allergen and another that does not contain it is effective.</p> <p>Evidence: No were shown documented results of a validation that line cleanup is effective in reducing or eliminating the risk of cross-contamination when, for example, changing from a peanut bar to an amaranth bar exists.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	Equipo de inocuidad	Food safety team

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) FSSC 2.1.4.4.1	JVEL
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) FSSC 2.1.4.6	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	Será elaborado el procedimiento de Evaluación de vulnerabilidad al Fraude alimentario que complemente el análisis de vulnerabilidad sobre Fraude alimentario, que incluya instrucciones de acciones a tomar en caso de ser vulnerable la organización.
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	Se implementaron etiquetas provisionales adheribles con la leyenda "Producido en equipos donde se procesa cacahuate"

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	The Food Fraud Vulnerability Assessment procedure will be developed to complement the vulnerability analysis on food fraud, including instructions on actions to take in case the organization is vulnerable.
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	Adherent provisional labels were implemented with the legend "Produced in equipment where peanuts are processed"

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	Se determinó que el Analisis de Vulnerabilidad sobre Fraude alimentario FOR-SG-31 era suficiente para cumplir con el requerimiento de la Norma.
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	El inventario de etiquetas actuales no incluye las leyendas relativas a alérgenos

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	It was determined that the Food Fraud Vulnerability Analysis FOR-SG-31 was sufficient to comply with the requirement of the Standard.
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	The inventory of current labels does not include the legends related to allergens

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	Revisar los requerimientos de la Norma y verificar el cumplimiento de cada uno de ellos de acuerdo a los procedimientos que se generaron para el Sistema de Gestión. Se tomará en cuenta la guía publicada por FSSC como apoyo para dicha revisión.
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	De acuerdo al Programa de Mejoras OT-SG-14 las etiquetas actuales serán sustituidas conforme se requiera la renovación del inventario para que cumplan totalmente con la NOM 051. Se determino que todos nuestros productos contienen alergenos inclusive la barra de amaranto ya que tiene como uno de los ingredientes la lecitina de soya, por lo que solo nos enfocamos al control del etiquetado para informar al consumidor. El proceso de limpieza y desinfeccion esta enfocado a reduccion de microorganismos. Los procesos de limpieza y desinfección serán validados como cualquier programa de limpieza según cláusula 11.3 de ISO/TS 22002-1; en este caso la limpieza se enfocará a reducción de microorganismos y reducción de restos del producto

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	Review the requirements of the Standard and verify the compliance of each of them according to the procedures that were generated for the Management System.
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	According to the Program of Improvements OT-SG-14 the current labels will be replaced as required the renewal of the inventory so that they fully comply with the NOM 251.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)	
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)		
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-18-2018-JVEL-111	Accepted	CAT2 (Minor)
10-Aug-2018	IA	IA-19-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence) Second Language
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requerimiento: Asegurar que: a) un programa de monitoreo ambiental está en sitio para verificar la efectividad de los programas de limpieza y b) cumple con los requerimientos de verificación descritos en ISO 22000:2005.</p> <p>Falla: El programa de monitoreo ambiental no tiene claramente definidos los valores de referencia a utilizar para saber si los programas de limpieza son efectivos.</p> <p>Evidencia: En el informe microbiológico emitido por el laboratorio SANFER correspondiente a un monitoreo con exposición de placas el 25 de mayo de este año se indican resultados para microorganismos mesofílicos, estafilococos, enterobacterias, hongos y levaduras, pero no se mostraron valores de referencia para saber si lo obtenido cumple con la expectativa. Además, en el programa electrónico de análisis microbiológico se mencionan otros tipos de microorganismos como referencia, ejemplo: Salmonela.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Description(Non conformity of description and evidence)
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	<p>Requirement: Ensure that: a) an environmental monitoring program is in place to verify the effectiveness of cleanup programs and b) complies with the verification requirements described in ISO 22000:2005.</p> <p>Failure: The environmental monitoring program does not clearly define the reference values to be used to determine if cleaning programs are effective.</p> <p>Evidence: In the microbiological report issued by the laboratory SANFER corresponding to a monitoring with plates exposure on May 25 of this year results are indicated for mesophilic microorganisms, staphylococci, enterobacteria, molds and yeasts, but no reference values were shown to know if the obtained meets the expectation. In addition, in the electronic program of microbiological analysis other types of microorganisms are mentioned as reference, for example: Salmonella.</p>

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Site Name
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Frituras Tehuacán, S.A. de C.V.,Av. Cactáceas No. 204,Col. Santa Clara, Parque Industrial Santiago Miahuatlán,Tehuacán,Puebla,75820, Mexico

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Focus Area Second Language	Focus Area
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Process/Area/Department Second Language	Process/Area/Department
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Calidad	Quality

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Standard
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food)

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Clause	DNV GL Auditors Initials
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) FSSC 2.1.4.7	JVEL

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity. Second Language
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Actualizar y adecuar el programa de monitoreo ambiental para verificar la efectividad de los programas de limpieza y cumplir con los requerimientos descritos en ISO 22000:2005. Incluir los valores de referencia de acuerdo a las Normas correspondientes y unificar los tipos de microorganismos a determinar.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Correction to Eliminate the Non-conformity
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Update and adapt the environmental monitoring program to verify the effectiveness of the cleaning programs and comply with the requirements described in ISO 22000: 2005. Include the reference values according to the corresponding standards and unify the types of microorganisms to be determined.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization Second Language
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Desconocimiento de los criterios adecuados para la elaboración del programa de monitoreo ambiental

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Analysis of root cause of Non-conformity, Distribution of Responsibility within Organization
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Ignorance of the appropriate criteria for the preparation of the environmental monitoring program

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated) Second Language
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Buscar referencias normativas sobre monitoreo ambiental relacionado con la inocuidad alimentaria.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Corrective action to Eliminate root cause of non-conformity(For actions not implemented after 90 days a committed date for implementation must be stated)
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	Look for normative references on environmental monitoring related to food safety.

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Date Response Accepted	Name of DNV GL Auditor Verifying Response
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	31-Aug-2018	Jair Velasco

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Audit Log(insert date,initials and comments)
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)	

Issue Date	Audit Type	Finding No.	Status	Category of Finding	Name Auditor Closing NC	Date for closure of Non-confirmity
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)		

Issue Date	Audit Type	Finding No.	Status	Category of Finding
10-Aug-2018	IA	IA-20-2018-JVEL-111	Accepted	CAT2 (Minor)

# FSVP HAZARD ANALYSIS

Doc #	
Supplier #	

Enter information about your facility

Company Name:	AVA Jane's Kitchen, LLC	Facility State or province:	Mexico
Facility Address:		Facility zip or postal code:	
Facility City:		Facility Phone:	
		DUNS#:	

Enter information about your supplier/Processor/Manufacturer facility

Suppliers Name:	<b>Frituras Tehuacan S.S DE C.V.</b>	Country:	<b>Mexico</b>
Address:		Phone:	
City:		Main Contact:	
State/Province:		Contact Phone:	
Zip:		Contact Email:	

Assessment area

Name of the imported food:	Common Name of the imported food:	Does the supplier's facility have a hazard analysis / HACCP?	Is a physical hazard reasonably likely to occur?	Is a biological hazard reasonably likely to occur?	Is a chemical hazard reasonably likely to occur?	Additional comments:
Cacao Caramelized	Caramelized Cacao.	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Extremely low risk with the product carrying a moisture content below 3% Total. Cocoa Bean, Organic Vanilla, Organic Sugar & Dextrose taken through a Caramelizing process, and then air cooled, Sieved, lumps or crystalized sugar is removed, sieved material is then metal detected, filled into pouched laminated bags, packaged into corrugated cardboard boxes, palletized and plastic shrink-wrapped to secure the load.

\*Append any decision-making documents if necessary

Signatory information

Implementation / Revision History

Enter date of Implementation:	
Revision Date:	

Initial here:	
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# FSVP HAZARD ANALYSIS

Doc #	
Supplier #	

Print Authority Name:	Sign Authority Name:	Enter Signatory Title:	Date of Signing:
William J. Barber	<i>W. J. Barber.</i>	President.	March 09,2018.

### Implementation / Revision History

Enter date of Implementation:	
Revision Date:	
	Initial here:

## HAZARD ANALYSIS PRODUCT REVIEW.

**Client:** Orlando Imports.

**Supplier Name:** Frituras Tehuacan.

### Hazard Analysis

*M & B = Micro & Biological hazards including bacteria, viruses, parasites, and environmental pathogens*

*C = Chemical hazards, including radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or colour additives*

*P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects*

*A = Adulteration, economically motivated additions to the raw material to increase profitability or the addition of dyes to enhance the raw material colour, and the risk of dyes containing lead.*

### Cacao Caramelized.

### Product Description: Snack.

Ingredients:

Wild Harvested Cacao

Beans, Sugar, Dextrose, Natural Vanilla

Produced in a facility that  
also processes: peanuts, tree nuts, wheat.

Manufactured for:

Ava Jane's Kitchen, LLC 401 Ingistics Dr.

Laredo, TX 78045

www.avajaneskitchen.com

info@avajaneskitchen.com 844-Ava-Jane

Raw Material/Product. Cacao Caramelized Snack Bar (100gms).	Known Hazards.	Likelihood. 0 – 10.	Known Control Measures in Place.	Is the Risk Controlled?	Risk Hazard Score 1 Extremely Unlikely - 10 Likely to Occur.
<b>Goods Inwards: Raw Material.</b> Cacao Beans.	<b>M &amp; B:</b> Standard Plate Count. Yeast & Mould. Coliform. E. Coli. Salmonella	<b>5 Likely</b>	<b>Purchasing Raw Material that has been submitted to an accredited Laboratory for Micro &amp; Biological Analysis? As part of the Supplied Certificate of Analysis.</b>  However, the product is taking through a cooking kill step stage that will effectively control all micro activity.	<b>Safe Raw Material Parameters:</b> <b>Cacao Beans:</b> <b>S.P.C:</b> 5,000/g Maximum. <b>Yeast &amp; Mould:</b> 100/g Maximum Combined. <b>Coliform:</b> < 3/g <b>Salmonella:</b> Neg in 275/g <b>YES.</b> Blended ingredient Mix taken through a caramelizing stage and passed boiling point, so all Micro activity is controlled.	<b>0</b>
<b>Goods Inwards: Raw Material.</b> Cacao Beans.	<b>C:</b> Allergen Cross contamination & high Pesticide residues.	<b>2</b>	Allergenic raw materials are stored on the premises, but the processing and Caramelizing line is a dedicated line to the Cacao snack. The product (outer pack) labelling clearly states the	<b>Finished product samples should be submitted on a Quarterly basis to an accredited Lab facility and tested for Peanut, Tree Nut &amp; Gluten detection levels, until the</b>	<b>10</b>

			<p>Processing of Peanuts, Tree Nuts &amp; Wheat (gluten) on site.</p> <p>High residual Pesticide levels such as "Lindane" should be tested for by the raw material supplier. The raw material supplier should be supplying a Certificate of Analysis (C.O.A). Covering Pesticide testing residual levels, and demonstrating they are using accredited lab facility that covers the testing requirements.</p>	<p>process can be clearly validated as safe.</p> <p><b>NO</b></p> <p>Evidence needs to be provided how the risk of high pesticide residues is being controlled.</p>	
<p><b>Goods Inwards: Raw Material.</b> Cacao Beans.</p>	<p><b>P:</b> Contamination of the raw material by wood, plastics, animal excreta, hair, stones etc.</p>	<p><b>4</b></p>	<p>Pre-Sieving of raw materials, or raw materials purchased with a Certificate of Analysis (C.O.A).</p>	<p><b>NO</b></p> <p>Evidence needs to be provided how the risk of potential foreign bodies is being controlled. Completed Supplier Assessment Questionnaire: (03/20/18) States Metal Detection is used as a control but does not confirm detection levels? With a Glass &amp; Hard Plastics inspection of the facility conducted. But No sieving of raw materials or finished product is being carried out?</p>	<p><b>10</b></p>
<p><b>Goods Inwards: Raw Material.</b> Sugar.</p>	<p><b>M &amp; B:</b> Standard Plate Count. Yeast &amp; Mould. Coliform. E. Coli. Salmonella</p>	<p><b>5</b> <b>Likely</b></p>	<p>Cane Sugar due to extremely low moisture Aw is extremely Micro &amp; Biological stable. But as part of due diligence Sugar supplied should be supported by a Certificate of Analysis (C.O.A).</p> <p>However, the product is taking through a cooking kill step stage that will effectively control all micro activity.</p>	<p><b>YES.</b></p> <p>Blended ingredient Mix taken through a caramelizing stage and passed boiling point, so all Micro activity is controlled.</p>	<p><b>0</b></p>
<p><b>Goods Inwards: Raw Material.</b> Sugar.</p>	<p><b>C:</b> Allergen Cross contamination &amp; high Pesticide residues.</p>	<p><b>2</b></p>	<p>Allergenic raw materials are stored on the premises, but the processing and Caramelizing line is a dedicated line to the Cacao</p>	<p><b>NO</b></p>	<p><b>10</b></p>

			<p>snack. The product (outer pack) labelling clearly states the Processing of Peanuts, Tree Nuts &amp; Wheat (gluten) on site.</p> <p>High residual Pesticide levels such as should be tested for by the Sugar raw material supplier. The raw material supplier should be supplying a Certificate of Analysis (C.O.A). Covering Pesticide testing residual levels, and demonstrating they are using accredited lab facility that covers the testing requirements.</p>	<p>Evidence needs to be provided how the risk of high pesticide residues is being controlled.</p>	
<p><b>Goods Inwards: Raw Material.</b> Sugar.</p>	<p><b>P:</b> Contamination of the raw material by wood, plastics, animal excreta, hair, stones etc.</p>	<p><b>4</b></p>	<p>Pre-Sieving of raw materials, or raw materials purchased with a Certificate of Analysis (C.O.A).</p>	<p><b>NO</b></p> <p>Evidence needs to be provided how the risk of potential foreign bodies is being controlled. Completed Supplier Assessment Questionnaire: (03/20/18) States Metal Detection is used as a control but does not confirm detection levels? With a Glass &amp; Hard Plastics inspection of the facility conducted. But No sieving of raw materials or finished product is being carried out?</p>	<p><b>10</b></p>
<p><b>Goods Inwards: Raw Material.</b> Dextrose Monohydrate.</p>	<p><b>M &amp; B:</b> Standard Plate Count. Yeast &amp; Mould. Coliform. E. Coli. Salmonella</p>	<p><b>5 Likely</b></p>	<p>Dextrose Monohydrate due to extremely low moisture aW is extremely Micro &amp; Biological stable. But as part of due diligence Sugar supplied should be supported by a Certificate of Analysis (C.O.A).</p> <p>However, the product is taking through a cooking kill step stage that will effectively control all micro activity.</p>	<p><b>YES.</b></p> <p>Blended ingredient Mix taken through a caramelizing stage and passed boiling point, so all Micro activity is controlled.</p>	<p><b>0</b></p>

<p><b>Goods Inwards: Raw Material.</b> Dextrose Monohydrate.</p>	<p><b>C:</b> Allergen Cross contamination &amp; high Pesticide residues.</p>	<p><b>2</b></p>	<p>Allergenic raw materials are stored on the premises, but the processing and Caramelizing line is a dedicated line to the Cacao snack. The product (outer pack) labelling clearly states the Processing of Peanuts, Tree Nuts &amp; Wheat (gluten) on site.  High residual Pesticide levels such has should be tested for by the Dextrose raw material supplier. The raw material supplier should be supplying a Certificate of Analysis (C.O.A). Covering Pesticide testing residual levels, and demonstrating they are using accredited lab facility that covers the testing requirements.</p>	<p><b>NO</b>  Evidence needs to be provided how the risk of high pesticide residues is being controlled.</p>	<p><b>10</b></p>
<p><b>Goods Inwards: Raw Material.</b> Dextrose Monohydrate.</p>	<p><b>P:</b> Contamination of the raw material by wood, plastics, animal excreta, hair, stones etc.</p>	<p><b>4</b></p>	<p>Pre-Sieving of raw materials, or raw materials purchased with a Certificate of Analysis (C.O.A).</p>	<p><b>NO</b>  Evidence needs to be provided how the risk of potential foreign bodies is being controlled. Completed Supplier Assessment Questionnaire: (03/20/18) States Metal Detection is used as a control but does not confirm detection levels? With a Glass &amp; Hard Plastics inspection of the facility conducted. But No sieving of raw materials or finished product is being carried out?</p>	<p><b>10</b></p>

Supplier.	Raw Material/Product.	Known Hazards.	Physical & Chemical Properties.	Known Control & Measures in place.	Risk Hazard Score 1 Extremely Unlikely - 10 Likely to Occur.	Verification Data
Frituras Tehuacan. Mexico	<b>Cacao Caramelized.</b> Cocoa beans are the seeds of the tree Theobroma cacao	<b>Known Hazards:</b> High dosage of raw cacao which contains the stimulant Theobromine when taken in high dosages can produce hallucinogenic effects similar to LSD, and extremely toxic to dogs.chocolate commonly contains traces of insect and rodent fecal matter. The Food and Drug Administration in the United States permits up to 16 insect fragments and one rodent hair per chocolate bar. It also allows 10 milligrams of rodent droppings in every pound of cacao beans, and 75 insect fragments for every three tablespoons of chocolate powder. The commercial chocolate roasting process eliminates most diseases and parasites that could spread through these trace amounts of unsanitary organic matter, but consumers of raw chocolate are more susceptible to adverse effects.	One analysis of the chemical composition of beans after fermentation and drying is as follows: Nib maximum % Water 3.2 Fat (cocoa butter, shell fat) 57 Ash 4.2 Nitrogen Total nitrogen 2.5 Theobromine 1.3 Caffeine 0.7 Starch 9 Crude fibre 3.2 Micro activity: N/A (Moisture content is extremely low).	Cocoa Bean, Organic Vanilla, Organic Sugar & Dextrose taken through a Caramelizing process, and then air cooled, Sieved, lumps or crystalized sugar is removed, sieved material is then metal detected, filled into pouched laminated bags, packaged into corrugated cardboard boxes, palletized and plastic shrink-wrapped to secure the load.	<b>1 Extremely Low.</b>	<b>Diagrama deflujo del cacao-1.</b>

**Verification Data on which the Hazard Analysis Study was based. (Supplied & Researched):**

Supplier Assessment Questionnaire (Signed & Dated: 03/20/2018).

Signed Allergen & Food Intolerance Control Questionnaire (Signed & Dated: 03/20/2018).

Taller HACCP (Hazard Analysis & Critical Control Points) Certification: Issued to Eric Julia Cretinon).

**Basic HACCP flow diagram (Not Dated or Signed).**

Date: 04/24/2018.

United Safety Agents, LLC & WM Barber Consultancy.

Signed: *W.J. Barber*

<b>Raw Material/Product Type:</b>	<b>Cacao Caramelized</b>
<b>Country of Origin:</b>	<b>Mexico.</b>
<b>Commercially Produced:</b>	<b>Mexico.</b>
<b>Region of Production:</b>	<b>Various.</b>
<b>Known Hazards/Risks associated with this Raw Material/Product type:</b>	High dosage of raw cacao which contains the stimulant Theobromine when taken in high dosages can produce hallucinogenic effects similar to LSD, and extremely toxic to dogs. Chocolate commonly contains traces of insect and rodent faecal matter. The Food and Drug Administration in the United States permits up to 16 insect fragments and one rodent hair per chocolate bar. It also allows 10 milligrams of rodent droppings in every pound of cacao beans, and 75 insect fragments for every three tablespoons of chocolate powder. The commercial chocolate roasting process eliminates most diseases and parasites that could spread through these trace amounts of unsanitary organic matter, but consumers of raw chocolate are more susceptible to adverse effects.
<b>Claims made against the Raw Material/Product Type:</b>	Kosher: <input checked="" type="checkbox"/>
<b>Foreign Supplier Name:</b>	<b>Frituras Tehuacan S.S. DE C.V. Mexico.</b>
<b>Supplier Operation:</b>	<b><u>Manufacturer</u></b>
<b>Supplier Country of Operation:</b>	<b>Mexico</b>
<b>Other Raw Materials/Product types handled/stored/ processed on site:</b>	<b>Only Cacao beans processed on site.</b>
<b>Supplier current GFSI Status:</b>	<b><u>None: Should target for 2020.</u></b>
<b>GFSI Status over the preceding 3 Years:</b> <ul style="list-style-type: none"> <li>• Note any improvement or deterioration in GFSI Status:</li> <li>• Note any Food Safety issues the Supplier has been involved in.</li> <li>• Note any Product Recalls the Supplier has been involved in.</li> <li>• Note if the Supplier has HACCP &amp; good GMP principles in place.</li> <li>• Note if the Supplier has tested &amp; documented a Mock Product Recall Test &amp; conducts regular Traceability exercises.</li> <li>• Note if the Supplier has any links to local or international Trade organizations, and would be made aware of any current Food Safety issues.</li> </ul>	<p>Ongoing improvement would be achieved through a GFSI program.</p> <p>No recorded Food Safety issues or FDA notifications.</p> <p>No recorded Product Recalls over the last 3 years. No HACCP or documented GMP procedures in place.</p> <p>None formally listed.</p>

<b>Accredited/non-Accredited Laboratories used by the Supplier:</b>	No evidence provided of accredited laboratory use.
<b>Raw Material/Product Testing program conducted by the Supplier: (In-House &amp; External Testing).</b>	No evidence provided
<b>Certificates of Analysis provided with each supplied Lot/Batch.</b>	No evidence provided
<b>Packaging Type used for safe storage &amp; shipment: (Ensure it is accredited for food use).</b>	Food Grade Laminated Pouch and corrugated cardboard outer.
<b>Shipping or Handling requirements: (Chill, Frozen, Dry Ambient, other).</b>	Ambient.
<b>3<sup>rd</sup> Party Hauliers or own vehicles used to transit to Dock.</b>	
<b>Hazard Analysis Study:</b>	* See attached Hazard Analysis Study.
<b>Supplier Rating &amp; Comments:</b>	
<b>Supplier Audit required to ensure Validation:</b>	It would be in Jane's Kitchen best interest to arrange a site audit of this supplier. The push should be to develop a GMP & HACCP team and documented system.
<b>Close Supplier monitoring to be put in place:</b>	Monitor on a batch by batch basis.
<b>General Comments:</b>	Extremely Low Risk product evaluation.

**FSVP Internal Document – Evaluation of Supplier Risk & Performance**

Prepared by:	William J. Barber.
Position:	Preventive Controls/FSVP Qualified Individual/ Company President.
Completed by:	William J. Barber.
Position:	Preventive Controls/FSVP Qualified Individual
Signature:	<i>W. J. Barber.</i>
Date:	09.03.2018.

**Avocado Oil.**

<b>1. Supplier Information</b>	
1.1. Supplier Name: FriturasTehucan S.S. DE C.V. Mexico. 1.2. Supplier address: Av. de las Cacatáceas No. 204, Col. Santa Clara, CP 75820 1.3. Products manufactured/supplied: Cacao Caramelized.	
1.4. Is the supplier certified to a food safety standard and audited regularly? Indicate the Standard: FSSC 22000 (ISO 22000:2005 - ISO/TS22002-1:2009) Full GFSI status. Audit Completed: September 1, 2017.	Yes No <input checked="" type="checkbox"/>
1.5. Is the standard G.F.S.I benchmarked/recognized?	Yes No <input checked="" type="checkbox"/>
1.6. Has the Supplier completed a Supplier Assessment Questionnaire and provided specifications	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
1.7. Has the Supplier completed an Allergen Questionnaire? <b>Only Cacao beans processed on site.</b>	
1.8. Has a WM Barber Consultancy preventive controls individual evaluated the supplier’s specifications and completed questionnaires? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> - Individual(s) & Date(s): <u>William J. Barber 09.03.2018.</u>	
<b>2. Supplier’s Procedures, Processes and Practices</b>	
2.1. Does supplier follow current Good Manufacturing Practices?	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
2.2. Does the supplier have Standard Operating Procedures in place for each procedure involved in the production and release of product?	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
2.3. Does the supplier have Allergen Controls in place to prevent cross contamination? <b>N/A.</b>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>3. Supplier Performance History</b>	
3.1. Does the supplier have HACCP/Preventive Controls Plan for each product manufactured for the Importer?	Yes No <input checked="" type="checkbox"/>
3.2. Has the supplier HACCP/Preventive Controls Plan been reviewed and approved by a WM Barber Consultancy Preventive Controls Qualified Individual? Date of Review: 28/02/2018.	Yes No <input checked="" type="checkbox"/>

Individual: <u>William J. Barber.</u>	
3.3. Has the supplier been the subject of a publicly disclosed FDA Alert or Warning Letter to the best of WM Barber Consultancy knowledge? If yes, describe:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
3.4. Has the supplier supplied a product that needed to be recalled for a food safety reason? If yes, describe:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
3.5. Has the supplier supplied out of specification product excluding quality issues?	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
3.6. Has the importing customer conducted microbiological testing (testing for at least Salmonella and E. Coli) for all lots imported from the supplier?	<b>N/A for this product type.</b>
3.7. Has any lot tested positive for chemical, physical or microbiological hazards such as Salmonella and E. Coli?  If Yes, describe the incident and the corrective actions taken by the supplier:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
3.8. Has the supplier provided timely and adequate responses to all requests and issues related to food safety? If No, describe:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>4. Supplier Approval</b>	
4.1 Has a WM Barber Consultancy preventive controls individual identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?  FSVP Qualified Individual & Date: William J. Barber. 09/03/2018.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
4.2. After reviewing the hazards and the supplier's performance, has a WM Barber Consultancy preventive controls individual determined appropriate verification activities that will be conducted and documented on an ongoing basis to verify the preventive controls are controlling the hazard(s)?  FSVP Qualified Individual & Date: William J. Barber. 09/03/2018.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
4.3 Is the foreign supplier hereby approved for import into the United States under WM Barber Consultancy Foreign Supplier Approval Program?	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Comments:

We recommend that a GMP site audit is conducted, and a realistic time scale agreed for targeting full G.F.S.I. accreditation. Annual review of status should be conducted.

*W. J. Barber.*

9<sup>th</sup> March 2018.

# Warning Letters

**Learn about the types of warning letters on FDA's website.**

(/inspections-compliance-enforcement-and-criminal-investigations/warning-letters/about-warning-and-close-out-letters)

- Matters described in FDA warning letters may have been subject to subsequent interaction between FDA and the letter recipient that may have changed the regulatory status of issues discussed in the letter.
- To obtain additional available information, contact FDA. Requests to FDA for agency records should be sent to: Food and Drug Administration Division of Freedom of Information (HFI-35), 5630 Fishers Lane, Rockville, MD 20857. Instructions for how to submit an FOI request can be found at How to Make a FOIA Request. (/how-make-foia-request)

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