



SQF Food Safety Audit Edition 9

General Produce Company, LTD Sacramento - 56945

Summary

Audit Decision

Certified

Certificate Number

56945

Audit Rating**Decision Date**

May 18, 2026

Audit Type

Recertification

Recertification Date

April 15, 2027

On-Site Audit Dates

April 30, 2026 - May 1, 2026

Expiration Date

June 29, 2027

ICT Dates

-

Excellent

Issue Date

May 19, 2026

Facility and Scope

General Produce Company, LTD Sacramento - 56945

7625 Lone Tree Rd
Sacramento, CA 95837 United States

Products

fruits & vegetables, frozen warehouse, chilled warehouse

Food Sector Categories

04. Fresh Produce, Grain, and Nut Packhouse Operations
26. Storage and Distribution

Scope of Certification

Ripening of fruits, packaging of fully packaged

Certification Body and Audit Team

Intertek SAI Global

Level 7, Suite 7.01, 45 Clarence Street,
Sydney, NSW 2000 Australia

CB#: 41736

Accreditation Body: JASANZ

Accreditation Number: Z1440295AS

Lead Auditor: Katie Das (C-363363)

Technical Reviewer: Agnieszka Glodek (C-374702)

Hours Spent on Site: 16

Hours of ICT Activities:

Hours Spent Writing Report: 8

products (in plastic containers) in secondary packaging. Receiving, storage and distribution of chilled and frozen food items.

Section Responses

Audit Statement - Audit

SQF Practitioner Name - Name the designated SQF Practitioner

Response: John Rosas

SQF Practitioner Email - Email of the designated SQF Practitioner

Response: jrosas@generalproduce.com

Opening Meeting - People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by commas)

Response: Brian Hamilton, Director of Operations, John Rosas FSQA Supervisor, Jake Hanson FSQA Manager, Katie Das, lead auditor

Facility Description - Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details)

Response: The facility is located in Sacramento area, in an industrial area surrounded by other similar facility. This facility supplies fruits and vegetables grocers, food service and restaurants. The facility exports to Guam and Micronesia. The facility has 1 food safety plan, 3 HACCP groups . The facility operates 7 days , 24 hours a day. The facility has 220 employees. The facility is 107,000 sq feet. The facility has a separate repack/recoup area (800 sq ft). The facility is part of Pro-Act. Eggs, milk, meats, fruits and vegetables, RTE foods are pallet in case out. The facility has Ambient, frozen, and refrigerated products: eggs, milk, meats, fruits and vegetables, RTE foods are pallet in case out. There is a banana ripening room.

Closing Meeting - People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by commas)

Response: Brian Hamilton, Director of Operations, John Rosas FSQA Supervisor, Jake Hanson FSQA Manager, Katie Das, lead auditor

Auditor Recommendation - Auditor Recommendation

Response: Proceed with certification pending resolution of non-conformances.

2.1.1 - Management Responsibility (Mandatory)

2.1.1.1 - Senior site management shall prepare and implement a policy statement that outlines at a minimum the commitment of all site management to: i. Supply safe food; ii. Establish and maintain a food safety culture within the site; iii. Establish and continually improve the site's food safety management system; and iv. Comply with customer and regulatory requirements to supply safe food. The policy statement shall be: v. Signed by the senior site manager and displayed in prominent positions; and vi. Effectively communicated to site personnel in language(s) understood by all site personnel.

Response: Compliant

2.1.1.2 - Senior site management shall lead and support a food safety culture within the site that ensures at a minimum: i. The establishment and documentation of clear and concise food safety objectives and performance measures and their communication to all relevant staff; ii. Adequate resources are available to meet food safety objectives and performance measures; iii. Food safety practices and all applicable requirements of the SQF System

are adopted and maintained; iv. Staff are informed and are aware of their food safety and regulatory responsibilities; v. Staff are informed and held accountable for their food safety and regulatory responsibilities; vi. Staff are positively encouraged and required to notify management of actual or potential food safety issues; and vii. Staff are empowered to act to resolve food safety issues within their scope of work.

Response: Compliant

2.1.1.3 - The reporting structure shall identify and describe the site personnel with specific responsibilities for tasks within the food safety management system and identify backup for absence of key personnel. Job descriptions for the key personnel shall be documented.

Response: Compliant

2.1.1.4 - Senior site management shall designate a primary and substitute SQF practitioner for each site with responsibility and authority to: i. Oversee the development, implementation, review, and maintenance of the SQF System, including Good Agricultural/Operating Practices outlined in 2.4.2, and the food safety plan outlined in 2.4.3. ii. Take appropriate action to ensure the integrity of the SQF System; and iii. Communicate to relevant personnel all information essential to ensure the effective implementation and maintenance of the SQF System

Response: Compliant

2.1.1.5 - The primary and substitute SQF practitioner shall: i. Be employed by the site; ii. Hold a position of responsibility in relation to the management of the site's SQF System; iii. Be competent to implement and maintain HACCP-based food safety plans; and iv. Have an understanding of the SQF Food Safety Code: Primary Plant Production and the requirements to implement and maintain an SQF System relevant to the site's scope of certification.

Response: Compliant

2.1.1.6 - Senior site management shall ensure the training needs of the site are resourced, implemented, and meet the requirements outlined in system elements 2.9 and that site personnel have met the required competencies to carry out those functions affecting the legality and safety of food products.

Response: Compliant

2.1.1.7 - Senior site management shall ensure the integrity and continued operation of the food safety system in the event of organizational or personnel changes within the company or associated facilities.

Response: Compliant

2.1.1.8 - Senior site management shall designate defined blackout periods that prevent unannounced re-certification audits from occurring out of season or when the site is not operating for legitimate business reasons. The list of blackout dates and their justification shall be submitted to the certification body a minimum of one (1) month before the sixty (60) day re-certification window for the agreed-upon unannounced audit.

Response: Compliant

Summary -

Response: Management commitment is documented and implemented, Management commitment to food safety and quality, rev date 03/02/2026 signed by the CEO and posted in the in the visible areas. Management responsibility policy is established, CEO has responsibility. Food safety goals and objectives are established and include industry compliance standards, performance on the internal audits, customer complaint goals and scores for the 2nd and 3rd party audits. Organizational chart dated March 2026 is documented. SQFP and a Substitute are a part of the QA organization who report to the director of operations. Both individuals have

taken a 16 hour HACCP course, with certifications available for review. SQFP and a substitute have positions of responsibility. SQFP is an FSQA supervisor, and SQFP substitute is a FSQA manager. They have a required expertise, knowledge and experience to perform their respective positions. Employees are trained yearly , new hire training is required for all new hires, the management solicits feedback on a daily basis, via a feedback box located in the breakroom and incentive program for reporting opportunities for improvement. No blackout periods and no Records sighted: Ops 2024 Data week - a dashboard with stated food safety goals and objectives that are reported to the CEO on a weekly basis. Reporting from Q1-Q4, 2025 were reviewed during the audit. Review of Bravo program (employee feedback program- also called Best in Bunch) which describes employee recognition program.

2.1.2 - Management Review (Mandatory)

2.1.2.1 - The SQF system shall be reviewed by senior site management at least annually and include: i. Changes to food safety management system documentation (policies, procedures, specifications, food safety plan); ii. Food safety culture performance; iii. Food safety objectives and performance measures; iv. Corrective and preventative actions and trends in findings from internal and external audits, customer complaints, and verification and validation activities; v. The hazard and risk management system; and vi. Follow-up action items from previous management review. Records of all management reviews and updates shall be maintained.

Response: Compliant

2.1.2.2 - The SQF Practitioner(s) shall update senior site management on at least a monthly basis on matters impacting the implementation and maintenance of the SQF System. The updates and management responses shall be documented.

Response: Compliant

Summary -

Response: Management review policy rev date 01/22/2026 is documented and implemented. All programs comprising SQF system are reviewed once a year at minimum or as changes occur. Food safety objectives and key performance goals are adjusted quarterly for the FSQA department leadership and included in the review. Inputs such as internal and external audit performance, non-conformances, food safety culture performance, HACCP review and follow up actions from the previous review are documented and reviewed. Records of management review are maintained. Food safety management meeting is held once a month and includes the members of the food safety team (Operations managers, supervisors, other members of the food safety team). Operational and food safety performance is discussed and records maintained. Records sighted: Management review dated 02/22/2026, SQF system verified to be working and implemented in full. Minor organizational changes occurred that do not affect SQF system, Management meeting notes 08/08/2025, 10/17/2025, 12/5/2025.

2.1.3 - Complaint Management (Mandatory)

2.1.3.1 - The methods and responsibility for handling, investigating, and resolving complaints from commercial customers, consumers, and authorities arising from products grown or handled on-site, shall be documented and implemented.

Response: Compliant

2.1.3.2 - Adverse trends of customer complaint data shall be investigated and analyzed, and root cause established by personnel knowledgeable about the incidents.

Response: Compliant

2.1.3.3 - Corrective and preventative action shall be implemented based on the seriousness of the incident and the root cause analysis as outlined in 2.5.3. Records of customer complaints, their investigation and resolution shall be maintained.

Response: Compliant

Summary -

Response: Complaint Management program rev date 04/10/2026 is documented and implemented. It outlines but not limited to the process for handling complaints received from our customers or regulatory authorities. External complaints serve as a measure of customer dissatisfaction. Typical complaints are related to over-shipments, under-shipments and damaged goods. SQFP or designee records the complaint in the site's customer complaint log. This facility has received food safety complaints which prioritized, typically related to foreign objectives (insects, plastic gloves etc); This facility doesn't process or sort anything so the complaints are forwarded to the vendor. Records sighted: Customer complaint log 2026Q1 , which included mis-ships, short orders etc. Customer complaints (recorded in the email) dated 04/22/2026 relating to moldy cucumber was reviewed during the audit. Picking information PO 26045053. Resolution- addressed the quality issue and price adjusted, customer threw away the product. Customer complaint dated 04/1/2026, green beans (discoloration - Quality issue), information on the affected lot was collected, and complaint resolved. Trend report Q 2026, which is reported weekly, and is trended based on customer complaint type (extra item, late delivery, ops error, out of stock, quality). Trends are reviewed quarterly as part of the food safety performance review and are also included in the food safety goals stated and reviewed during the audit.

2.2.1 - Food Safety Management System (Mandatory)

2.2.1.1 - The methods the site uses to meet the requirements of the SQF Food Safety Code: Primary Plant Production shall be maintained in electronic and/or hard copy documentation. They will be made available to relevant staff and include: i. Food safety policies and organization chart; ii. Products covered under the scope of certification; iii. Food safety regulations that apply to the site and to the country of sale if known; iv. Agricultural inputs/materials, packaging materials, and finished product specifications; and v. Written procedures and programs (Good Agricultural Practices and/or Good Operational Practices) and other documentation necessary to support the development, implementation, maintenance, and control of the SQF System (e.g., food safety plans, validation, and verification).

Response: Compliant

2.2.1.2 - Food safety plans, Good Agricultural/Operating Practices, and all relevant aspects of the SQF System shall be reviewed, updated, and communicated as needed when any potential changes implemented have an impact on the site's ability to deliver safe food. The reason for the change shall be documented.

Response: Compliant

Summary -

Response: The food safety and quality management system is documented; the system is composed of SOP's, HACCP and pre-requisite programs to include all relevant elements of the SQF system. The controlled documents include the organizational chart, the policy statement, the scope of certification and products covered under the scope of certification.

2.2.2 - Document Control (Mandatory)

2.2.2.1 - The methods and responsibility for maintaining document control, including records, shall be documented and implemented. They shall ensure that documents and records are i. Controlled; ii. Current; iii. Safely stored to prevent unauthorized access, loss, damage, and deterioration; iv. Organized in a registry or listing form; and v. Readily accessible in a manner that ensures employees use up-to-date and current policies, procedures (work instructions/task lists), and forms when documenting food safety related activities.

Response: Compliant

Summary -

Response: Document control program, 2.2.2.1 is documented and implemented. The documents reviewed during the audit were a part of the controlled document system, current (Reviewed in 2026), stored on line or in paper format and protected from contamination and readily accessible to the authorized individuals. Employees can access records through their direct supervisors and the records are available online. All documents reviewed during the audit belonged to an established controlled document system. The record retention period is 2 years. SQF system register is documented and updated.

2.2.3 - Records (Mandatory)

2.2.3.1 - All manual or electronic/digital records shall be legible, suitably authorized, and/or signed by those undertaking activities to demonstrate that inspections, supervisory reviews, testing, and other essential activities have been completed.

Response: Compliant

2.2.3.2 - Records shall be retained in accordance with periods specified by a customer or regulations or at a minimum no less than product shelf life.

Response: Compliant

Summary -

Response: Records are stored electronically or in hard copy format and authorized and verified by those performing tasks and their supervisor. Records are legible, retained for 2 years which is consistent the nature of the product and the regulatory requirements.

2.3.1 - Plant Variety/Hybrid or Product Development

2.3.1.1 - The methods and responsibility for designing, developing, and converting product concepts (e.g. new varieties, hybridization, crops, species) to commercial realization shall be documented and implemented and comply with regulatory and customer requirements. Records for new products testing, shelf life, and final approvals shall be maintained.

Response: N/A

Evidence: • No design, development or conversion of product concepts- NA (2.3.1.1-2.3.1.4)

2.3.1.2 - The food safety plan shall be reviewed and revised accordingly for each new product and its associated process through conversion to commercial production and distribution, or where a change to inputs, process, or packaging occurs that may impact food safety.

Response: N/A

Evidence: • No design, development or conversion of product concepts- NA (2.3.1.1-2.3.1.4)

2.3.1.3 - New products shall be tested and inspected to ensure they meet stated shelf life, maximum residue limits (MRLs), and other regulatory and customer requirements (e.g., potency, strength, purity).

Response: N/A

Evidence: • No design, development or conversion of product concepts- NA (2.3.1.1-2.3.1.4)

2.3.1.4 - The process flows for all new and existing processes shall be designed to ensure that products meet specifications and to prevent cross-contamination.

Response: N/A

Evidence: • No design, development or conversion of product concepts- NA (2.3.1.1-2.3.1.4)

Summary -

Response: No design, development or conversion of product concepts- NA (2.3.1.1-2.3.1.4)

2.3.2 - Specifications (Agricultural Inputs, Packaging, Harvested Product, and Contract Services)

2.3.2.1 - Specifications and/or descriptions for seeds, agricultural inputs, packaging, and contract services that impact finished product safety shall be documented, approved, comply with relevant legislation, and kept current through a review process.

Response: N/A

Evidence: • No agricultural inputs, raw material or finished products, no contract farms/growers - NA (2.3.2.1-2.3.2.4)

2.3.2.2 - Food contact packaging, seeds, and agricultural inputs shall be verified to ensure product safety is not compromised and the material is fit for its intended purpose. Verification shall include certificates of conformance, certificate of analysis, or sampling and testing (refer to 2.4.4.1).

Response: N/A

Evidence: • No agricultural inputs, raw material or finished products, no contract farms/growers - NA (2.3.2.1-2.3.2.4)

2.3.2.3 - Finished product specifications shall be documented, approved by the site and its customer where applicable, accessible to relevant staff, and kept current through a review process. Specifications shall include, where applicable: i. Microbiological, purity, strength, composition, and agricultural chemical limits; ii. Maximum residue limits (MRLs) for pesticides; and iii. Labeling and packaging regulatory and customer requirements.

Response: N/A

Evidence: • No agricultural inputs, raw material or finished products, no contract farms/growers - NA (2.3.2.1-2.3.2.4)

2.3.2.4 - The methods and responsibilities for managing contract farms, services (e.g., spraying), packers, or storage and distribution facilities shall be documented and implemented to ensure the following are being met: i. Contract farms and services shall comply with the SQF Food Safety Code: Primary Plant Production and relevant regulatory and customer requirements; ii. Changes to contractual agreements are approved by both parties and communicated to relevant personnel; and iii. Records of all contract reviews and changes to contractual agreements and their approvals are maintained.

Response: N/A

Evidence: • No agricultural inputs, raw material or finished products, no contract farms/growers - NA (2.3.2.1-2.3.2.4)

2.3.2.5 - A register or listing of all specifications and/or descriptions for seeds, agricultural inputs, packaging, and labels, finished products, and contract services shall be maintained and kept current.

Response: Compliant

Summary -

Response: Specifications and supplier assurance policy is documented. Incoming goods are received with an approved PO only and only approved products are received and checked in the inventory. All incoming products' specifications are documented in the specification register. Register of 3rd party contract providers is contained in the Emergency Response and Business Continuity plan 2025. The list of vendors is housed in ERP. Facility/FSQA also maintains the list of the approved service providers. No agricultural inputs, raw material or finished products, no contract farms/growers - NA (2.3.2.1-2.3.2.4)

2.3.3 - Approved Supplier/Input Purchasing Program (Mandatory)

2.3.3.1 - Seeds, agricultural inputs, harvested product, market-ready product, and packaging materials that impact finished product food safety shall be supplied by an approved supplier. The methods and responsibility for selecting, evaluating, approving, and monitoring an approved supplier shall be documented and implemented. The approved supplier program shall contain at a minimum: i. A risk level assigned to each supplier that is based on the past performance of the supplier, criticality to the site, food safety risk, and other relevant factors determined by the site; ii. Agreed specifications; iii. A summary of the food safety controls implemented by the approved supplier, including regulatory compliance and licensing where applicable; iv. Methods for granting approved supplier status; v. Methods and frequency of monitoring approved suppliers, which may include testing, receiving inspection, and/or supplier audits; vi. Methods and frequency of reviewing approved supplier performance and status. Where supplier audits are used as a monitoring tool, they shall be based on risk and conducted by individuals knowledgeable of applicable regulatory and food safety requirements and trained in auditing techniques. A register or list of approved suppliers and records of monitoring activities shall be maintained. Code Amendment #2 Approved supplier registers shall include supplier contact details. All approved and emergency suppliers shall be registered.

Response: Compliant

2.3.3.2 - The receipt of seeds, agricultural inputs, harvested product, market-ready product, and packaging materials from non-approved suppliers shall be acceptable in an emergency situation, provided they are inspected or analyzed before use.

Response: Compliant

2.3.3.3 - Agricultural inputs, harvested product, market-ready product, and packaging materials received from other sites under the same corporate ownership shall be subject to the same specification requirements (refer to 2.3.2), approved supplier requirements, and receiving inspections as all other material providers.

Response: Compliant

Summary -

Response: Approved supplier/Input purchasing program is documented and implemented, review date 12/15/2025. Procurement and QA have responsibility. Produce for approving, verifying and disqualifying supplier is documented. Vendor approval criteria is defined: the company required ingredient statement,

allergen disclaimer, country of origin, targets and limits for physical, chemical and microbiological parameters, storage and handling requirements, shelf- life information, proof of FDA registration, 3rd party audit status, relevant documentation of preventive controls, HACCP plan, food safety plan and proof of certification which is required for organic products. Risk assessment is performed for suppliers which is kept on file by the QA and Purchasing. There is a register of the products which is kept current. Emergency purchases/non-approved suppliers procedures are documented. There is a Documented Risk assessment matrix which is used to create risk assessments for the incoming products and for supplier evaluation. There is a register of the contracted service providers which appeared to be current. Records sighted: GFSI certificate expiring 06/15/2026 for a tomato grower, GFSI certificate for the asparagus provider due date 07/23/2026, Organic certification for the tomato vendor issue date 03/11/2025 with anniversary date 06/26/2025. Risk assessment- form Supplier Assurance Audit- Food Manufacturing, for a raw milk, dated 02/17/2026 with 100% score. The risk assessment is done by a recognized 3rd party certification body and met expectations (95%-100% score). Vendor evaluation for melon providers, dated 01/13/2026 which includes quality, reliability, cost, and a total score and the corresponding GFSI certificate for the grower, certificate valid from 12/2/2025-12/1/2026.

2.4.1 - Food Legislation (Mandatory)

2.4.1.1 - The owner/senior site manager shall ensure that, at the time of delivery to its customer, the food supplied shall comply with food safety and production legislation applicable in the country of use and sale, if known. Any specific licensing requirements or commodity-specific regulations shall be maintained and kept current.

Response: Compliant

2.4.1.2 - The methods and responsibility for ensuring the organization is kept informed of changes to relevant legislation, scientific and technical developments, emerging food safety issues, and relevant industry codes of practice shall be documented and implemented.

Response: Compliant

2.4.1.3 - SQFI and the certification body shall be notified in writing within twenty-four (24) hours as a result of a regulatory warning or event. Notification to SQFI shall be by email to foodsafetycrisis@sqfi.com.

Response: Compliant

Summary -

Response: Food legislation policy is documented, FSQA has responsibility and keeps updated on all relevant legislation and communicates it to the rest of the food safety team. SQFI and Certification body are required to be notified in case of the reportable food safety event. Records sighted: communication dated 04/08/2026 in regards to the food safety recall on raw cheddar cheese, the company states that "the recall was supplier initiated". This was a Class 1 recall. The company/site management has notified the CB and SQF to inform them of a vendor recall. The site's management performed a recall exercise which was performed within the established parameters.

2.4.2 - Good Agricultural/Operating Practices (Mandatory)

2.4.2.1 - The site shall ensure the applicable Good Agricultural Practices described in modules 7, 8, or 18 and the Good Operating Practices described in module 10 of this Food Safety Code are documented and implemented (refer to 2.2.1.1), or exempted according to a written risk analysis outlining the justification for exemption or evidence of the effectiveness of alternative control measures to ensure that food safety is not compromised.

Response: Compliant

Summary -

Response: 2.4.2 Good Storage and Distribution practices are applicable to this warehouse, and are documented and implemented. The purpose of this policy is to outline site's approach to GDP and the required pre-requisite programs in support of food safety. Procedures are defined in the PRP's listed in the program and are applicable for the type of the warehouse and the operations conducted here.

2.4.3 - Food Safety Plan (Mandatory)

2.4.3.1 - A HACCP-based referenced food safety plan, developed by a responsible authority, shall be implemented in the absence of a specifically developed food safety plan for the site. The site shall: i. Maintain current records indicating that the food safety plan has been reviewed and its scope of hazard analysis, risk assessments, and control measures, such as Good Agricultural or Operational Practices, cover all products produced and sold by the site and are within the scope of certification; and ii. Document when changes in the food safety plan have impacted their Good Agricultural or Operational Practices. Note: Sites shall choose either 2.4.3.1 or 2.4.3.2 with the subsequent 2.4.3 requirements as the mandatory element.

Response: Compliant

2.4.3.2 - Where a site has developed its own food safety plan, either by choice or due to product(s) not included within the scope of a HACCP-based model as per 2.4.3.1, it shall be implemented and maintained and outline how the organization controls and assures food safety of the products or product groups and their associated processes that are included in the scope of the SQF certification. More than one HACCP food safety plan may be required to cover all products included in the scope of certification.

Response: Compliant

2.4.3.3 - The food safety plan(s) shall be developed and maintained by a team that includes the SQF practitioner and those site personnel with agricultural, technical, and/or machinery knowledge relevant to the commodities and products. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food safety team.

Response: Compliant

2.4.3.4 - The scope of each food safety plan shall be developed and documented including the start and endpoints of the processes under consideration and all relevant inputs and outputs.

Response: Compliant

2.4.3.5 - Product descriptions shall be developed and documented for all products included in the scope of the food safety plans. These shall reference and/or include: i. The finished product specifications; ii. Information relevant to product safety, such as it is ready-to-eat, requires further processing, and/or storage conditions; and iii. The intended use of each product, which includes target consumer groups, the potential for consumption by vulnerable groups of the population, requirements for further processing if applicable, and potential alternative use of the product.

Response: Compliant

2.4.3.6 - The food safety team shall develop and document a flow diagram covering the scope of each food safety plan. The flow diagram shall include every step in the process of primary production, all agricultural inputs, packaging material, service inputs (e.g., water, steam, gasses as appropriate), process delays, and all process

outputs, including feed, waste, and rework. Each flow diagram shall be confirmed by the food safety team to cover all stages and hours of operation.

Response: Compliant

2.4.3.7 - The food safety team shall identify and document all food safety hazards that can reasonably be expected to occur at each step in the processes, including agricultural inputs.

Response: Compliant

2.4.3.8 - The food safety team shall conduct a hazard analysis for every identified hazard to determine which hazards are significant, i.e., their elimination or reduction to an acceptable level is necessary to control food safety. The methodology for determining hazard significance shall be documented and used consistently to assess all potential hazards.

Response: Compliant

2.4.3.9 - The food safety team shall determine and document the control measures that must be applied to all significant hazards. More than one control measure may be required to control an identified hazard, and more than one significant hazard may be controlled by a specific control measure.

Response: Compliant

2.4.3.10 - Based on the results of the hazard analysis (refer to 2.4.3.8), the food safety team shall identify the steps in the process where control must be applied to eliminate a significant hazard or reduce it to an acceptable level (a critical control point or CCP). In instances where a significant hazard has been identified at a step in the process, but no control measure exists, the food safety team shall modify the process to include an appropriate control measure.

Response: Compliant

2.4.3.11 - For each identified CCP, the food safety team shall identify and document the critical limits that separate safe from unsafe product. The food safety team shall validate all of the critical limits to ensure the level of control of the identified food safety hazard(s) and that all critical limits and control measures, individually or in combination, effectively provide the level of control required (refer to 2.5.2.1).

Response: Compliant

2.4.3.12 - The food safety team shall develop and document procedures to monitor CCPs to ensure they remain within the established limits (refer to 2.4.3.11). Monitoring procedures shall identify the personnel assigned to conduct testing, the sampling and test methods, and the test frequency.

Response: Compliant

2.4.3.13 - The food safety team shall develop and document deviation procedures that identify the disposition of affected product when monitoring indicates a loss of control at a CCP. The procedures shall also prescribe actions to correct the process step to prevent recurrence of the safety failure.

Response: Compliant

2.4.3.14 - The documented and approved food safety plan(s) shall be implemented in full. The effective implementation shall be monitored by the food safety team, and a full review of the documented and implemented plans shall be conducted at least annually, or when changes to the process, equipment, inputs, or other changes affecting product safety occur.

Response: Compliant

2.4.3.15 - Procedures shall be in place to verify that critical control points are effectively monitored and appropriate corrective actions are applied. Implemented food safety plans shall be verified as part of SQF System verification (refer to 2.5).

Response: Compliant

2.4.3.16 - Critical control point monitoring, corrective action, and verification records shall be maintained and appropriately used.

Response: Compliant

2.4.3.17 - Where food safety regulations in the country of production and destination (if known) prescribe a food safety control methodology other than the Codex Alimentarius Commission HACCP guidelines, the food safety team shall implement food safety plans that meet both Codex and food regulatory requirements.

Response: Compliant

Summary -

Response: Food safety plan is established, HACCP plans are created in accordance with Codex Alimentarius and 12 principles of HACCP. Cross-functional team established on site includes FSQA manager and a supervisor, Operations manager, Vice president of operations, Director of operation, inventory control supervisor, Procurement manager and vice president of sales. HACCP scope includes all products handled in this facility. List of pre-requisite programs is documented. Flow process diagram (storage and co-pack), dated 02/22/2026, product description, hazard analysis including all reasonably expected hazards are documented. Flow chart was reviewed and validated by the cross-functional team. 4 Established CP's are documented (receiving- temperature), Storage (temperature), Storage of Allergen containing product, Storage of Frozen and Processed Meat products. CP monitoring is defined and includes what is to be monitored, responsibility, frequency, how it is monitored, corrective and preventive actions and verification requirements. Repack has documented 5 CPs which are documented and monitored. There is an additional HACCP flow which has an additional CP which code dating- this HACCP is customer mandated and is documented. No other changes in HACCP since last year, no deviations and no facility initiated recalls relating to HACCP deviations. Records sighted: Temperature monitoring records, inspections dated 01/23/2026, 02/05/2026, 04/21/2026 which included temperature checks, evaporator checks, damage checks of the equipment. Frequency- daily ; Weekly sanitizer verification, for 04/02/2025, 04/16/2025, 04/24/2025, 04/30/2025, 12/3/2025, 12/29/2025. Daily pre-operational inspection 04/11/2026, 04/30/2026 (am shift), 06/20/2025, 07/2/2025.08/10/2025.

2.4.4 - Product Sampling, Inspection and Analysis

2.4.4.1 - The sampling, inspecting, and/or analyzing of agricultural inputs and finished product shall be documented and implemented. The procedures applied shall ensure: i. Inspections and analyses are completed at regular intervals as required and to agreed specifications (e.g., MRLs, purity, strength, composition as per 2.3.2) and regulatory and labeling requirements; ii. Records of all inspections and analyses are maintained; and iii. All analyses are conducted to nationally recognized methods or alternative methods which are validated as equivalent to the nationally recognized methods. Where external laboratories are used to conduct input or product analyses, the laboratories shall be accredited to ISO 17025 or an equivalent national standard, licensed or recognized by a regulatory authority if required, and shall be included on the site's contract service specifications register (refer to 2.3.2.1). Where internal laboratories are used to conduct input or product analyses, sampling and testing methods shall be used in accordance with the applicable requirements of ISO/IEC 17025 or an equivalent national standard, including annual proficiency testing for personnel conducting analyses.

Response: Compliant

2.4.4.2 - On-site laboratories conducting chemical and microbiological analyses that may pose a risk to product safety shall ensure the following: i. Be located separate from any food handling or packaging activity and designed to limit access only to authorized personnel; ii. Provisions shall be made to isolate and contain all laboratory waste and to manage laboratory waste separately from food waste; iii. Laboratory wastewater outlets shall at a minimum be downstream of drains that service food processing and handling areas; and iv. Signage is displayed that identifies the laboratory area as a restricted area, accessible only by authorized personnel.

Response: N/A

Evidence: • No on-site laboratory- NA (2.4.4.2)

Summary -

Response: Product sampling, inspection and analysis is documented and implemented, rev. date 12/16/2025, QA inspection is performed on 100% percent of the incoming goods by a specifically trained technician. Grading system is documented. Rejection criteria is defined, if the product is graded as I5 and placed on hold due to the unacceptable quality. No on-site laboratory- NA (2.4.4.2). Records sighted: Quality control summary, dated 04/29/2026, on tomato , PO # 10991159 which includes inspection parameters, temperature, condition, inspection grade (was graded as good); Quality control summary dated 04/23/2026 (cilantro) which was graded as I5 and placed on hold due to the unacceptable condition.

2.4.5 - Non-conforming Agricultural Inputs and Products

2.4.5.1 - The methods and responsibility for how to control non-conforming products, agricultural inputs, and packaging shall be documented and implemented. The procedures shall ensure: i. Items are quarantined (held), identified, handled, re-worked, and/or disposed of in a manner that minimizes the risk of inadvertent use, improper use, or risk to the integrity of finished product; ii. All relevant personnel are aware of the site's hold and release instructions and approvals; and iii. Records of non-conforming product holds, release, and dispositions are maintained.

Response: Compliant

Summary -

Response: Policy Non-conforming Ag inputs and products is documented and implemented. FSQA and inventory has responsibility. Records sighted: Product hold records from the implemented ERP, lot number 99009901 (cilantro) which was pleased on hold due to quality condition (I5). Any products that are placed on hold pending vendor disposition or a food safety notification are placed in the Quarantine area. Distressed products are also stored there. Internal communication is done via physically separating the product, chained off and signage. The ERP is updated as soon as the product is placed on hold, the inventory team performs cycle counts daily.

2.4.6 - Product Rework

2.4.6.1 - The responsibility and methods outlining how harvested or packaged product or packaging are reworked shall be documented and implemented. The methods applied shall ensure: i. Reworking operations are supervised by qualified personnel; ii. Reworked product is clearly identified and traceable; iii. Each batch/lot of reworked product is inspected or analyzed as required before release; iv. Inspections and analyses conform to the requirements outlined in element 2.4.4.1; and v. Records of all reworking operations are maintained.

Response: N/A

Evidence: • No rework- NA (2.4.6.1)

Summary -

Response: No rework- NA (2.4.6.1)

2.4.7 - Product Release (Mandatory)

2.4.7.1 - The methods and responsibility for releasing finished products shall be documented and implemented. The methods applied shall ensure: i. The product is released by authorized personnel; ii. The product is released only after all inspections and analyses have been successfully completed, reviewed, and documented; and iii. The product meets regulatory and other established food safety controls. Records of all product releases shall be maintained.

Response: Compliant

Summary -

Response: Product release is performed by the qualified individuals, who also adjusts the inventory system. Records of inspection are maintained. Records sighted: release of lot number #98922902-L1 (pineapple) which was repacked and released, quantity 65 packages, 2275 pounds.

2.4.8 - Environmental Monitoring

2.4.8.1 - A risk-based environmental monitoring program shall be in place for all products grown indoors and packhouse operations and include all processes and immediate surrounding areas. The methods and responsibility for the environmental monitoring program shall be documented and implemented.

Response: Compliant

2.4.8.2 - An environmental sampling and testing schedule shall be prepared. It shall at a minimum: i. Detail the applicable pathogens or indicator organisms to test for in that industry; ii. List the number of samples to be taken and the frequency of sampling; iii. Outline the locations in which samples are to be taken and the rotation of locations as needed; and iv. Describe the methods to handle elevated or undesirable results.

Response: Compliant

2.4.8.3 - Environmental testing results shall be monitored, tracked, and trended, and preventative actions (refer to 2.5.3.1) implemented where unsatisfactory trends are observed.

Response: Compliant

Summary -

Response: Policy Environmental Monitoring, Rev date 01/25/2026 is documented and implemented. SQFP and a substitute have responsibility. Pathogen of concern are identified as Listeria and Salmonella. Procedures for environmental monitoring are defined. Zone 1-4 are swabbed. Zone 1 in repack is swabbed for general indicators only. Procedures, frequency, and responsibilities are defined. Frequency is as follows: : Zone 1- ATP daily, Zone 2- drains, ripening rooms- (Listeria swabs- Monthly, zone 2 repack and dock drain- swabs (Listeria_ Bi-annual, zone 4 water testing, (TC&E E.coli and Air testing, APC, yeast mold- annual). ATP is calibrated annually. Environmental Monitoring checklist was reviewed for 2025 to 2026. Zone 2 (monthly) is done on drains, and drains are alternated. Frequency of swabbing was increased as per customer requirement (no

presumptive positive). Corrective action in case of the positive event are documented. No presumptive positives in the past year. 3rd party laboratory is used for testing. Records sighted: Environmental testing for 12/2025, Zone 2 (aisle), swabbed for salmonella/listeria, drains, doors, ripening zones, 12/16/2025. Swabs zone 2-4 from 02/25/2026: drains, repack drains, storage in the location in the ripening room, QC cart. Ambient Air and Water testing were tested on 02/27/2026 with acceptable results.

2.5.1 - Validation and Effectiveness (Mandatory)

2.5.1.1 - The methods, responsibility, and criteria for ensuring the effectiveness of all applicable elements of the SQF Program shall be documented and implemented. The methods applied shall ensure that: i. Good Agricultural/Operating Practices are confirmed to ensure they achieve the required results; ii. Critical food safety limits are reviewed annually and re-validated or justified by regulatory standards when changes occur; and iii. Changes to the processes or procedures are assessed to ensure the controls are still effective. Records of all validation activities shall be maintained.

Response: Compliant

Summary -

Response: Policy Validation and effectiveness is documented, rev date 01/10/2026, FSQA has responsibility. The validation and verification requirements are compliant with 21 CFR subpart C Subpart F, validation references are listed.

2.5.2 - Verification Activities (Mandatory)

2.5.2.1 - The methods, responsibility, and criteria for verifying monitoring of Good Agricultural/ Operating Practices, critical control points, other food safety controls, and the legality of certified products shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each verified record.

Response: Compliant

2.5.2.2 - A verification schedule outlining the verification activities, their frequency of completion, and the person responsible for each activity shall be prepared and implemented. Records of the verification of monitoring activities shall be maintained.

Response: Compliant

Summary -

Response: Policy verification activities is established, rev date 01/07/2026. FSQA has responsibility. CPs and pre-requisite programs are verified at the pre-determined schedule outlined in the policy.

2.5.3 - Corrective and Preventative Action (Mandatory)

2.5.3.1 - The methods and responsibility for outlining how corrective and preventative actions are determined, implemented, and verified shall be documented and implemented. The procedures shall include: i. The identification of the root cause, and ii. Resolution of non-compliances of critical food safety limits and deviations from food safety requirements that are deemed significant. Records of all investigation and resolution of non-conformities, including their corrections and preventative actions, shall be maintained.

Response: Compliant

Summary -

Response: Corrective and preventative action policy rev date 01/05/2026 is documented and implemented. The purpose of this policy is to outline the steps to be followed by the site when investigating, resolving and managing non-conformances within the food safety management. SQFP or substitute oversees the policy. Procedure for identifying non-conformances is defined, any non-conformances relating to food safety are resolved and root cause analysis is performed to prevent re-occurrence. Any required changes to SOP's or forms shall be made and reviewed/approved by the appropriate site management.

2.5.4 - Internal Audits and Inspections (Mandatory)

2.5.4.1 - The methods and responsibility for scheduling and conducting internal audits to verify the effectiveness of the SQF System shall be documented and implemented. Internal audits shall be conducted in full and at least annually. The methods applied shall ensure: i. All applicable requirements of the SQF Food Safety Code: Primary Plant Production are audited per the SQF audit checklist or a similar tool, and objective evidence is recorded to verify compliance and/or non-compliance; ii. Corrective and preventative actions of deficiencies identified during the internal audits are undertaken (refer to 2.5.3); iii. Audit results are communicated to relevant management personnel and personnel responsible for implementing and verifying corrective and preventive actions; and iv. Changes implemented from the internal audit that have an impact on the site's ability to deliver safe food result in a review of applicable aspects of the SQF System (refer to 2.3.1.3). Records of internal audits and any corrections and corrective action taken as a result of internal audits are maintained.

Response: Compliant

2.5.4.2 - Personnel conducting internal audits shall be trained and competent in internal audit procedures. Where practical, personnel conducting internal audits shall be independent of the function being audited.

Response: Compliant

2.5.4.3 - Regular inspections during growing and harvesting of products, packing of products, plant production, and/or equipment used shall be planned and carried out to verify Good Agricultural/Operating Practices and building/equipment maintenance are compliant to the applicable SQF Food Safety Code. The site shall: i. Take corrections or corrective and preventative actions; and ii. Maintain records of inspections and any corrective actions taken.

Response: Compliant

Summary -

Response: Internal audits and inspections policy rev date 01/29/2026 is documented and implemented. Once a year the SQF system is audited using an SQF checklist, other inspections that take place are Internal facility inspections (monthly), external facility inspections (weekly). The internal audits and inspections are performed by the qualified facility personnel (FSQA/SQFP or a substitute). Corrective actions are noted and resolution is kept. Records sighted: SQF annual system internal audit, 02/10-11, 2026 audit, which included identified non-conformances. Monthly audit dated 07/15/2025, 10/14/2025, 01/13/2026, 03/24/2026. External inspections dated 01/23/2026, 02/05/2026, 04/21/2026 . SQFP substitute internal auditing certificate dated 05/25-26, 2022.

2.6.1 - Product Identification (Mandatory)

2.6.1.1 - The methods and responsibilities for the product identification system shall be documented and implemented to ensure: i. Agricultural inputs, work-in-progress, and finished product are clearly identified during

all stages of receipt, operations, storage, shipping, and transportation; ii. Finished product is labeled to the customer specification and/or regulatory requirements; and iii. Product identification records are maintained.

Response: Compliant

2.6.1.2 - The responsibility and methods used to trace product shall be documented and implemented to ensure: i. Finished product is traceable to the customer (one up) and provides traceability through the process to the agricultural input supplier and date of receipt of inputs, food contact packaging and materials, and other inputs (one back); ii. Traceability is maintained where product is reworked (refer to 2.4.3); and iii. The effectiveness of the product trace system is reviewed at least annually as part of the product recall and withdrawal review (refer to 2.6.2.1). Records for the receipt and use of agricultural inputs and packaging material and for finished product dispatch and destination are maintained.

Response: Compliant

Summary -

Response: Product identification is documented and implemented, rev date 01/14/2026, SQFP and Inventory management have responsibility. The facility uses Produce pro and the systems prints a license plate for incoming ingredients/products. The license plates identifies date of receipt , SKU, The facility can trace product through the facility. The facility uses produce pro to trace products in the repack are and to the facility.

2.6.2 - Product Withdrawal and Recall (Mandatory)

2.6.2.1 - The methods and responsibility to withdraw or recall product shall be documented and implemented. The procedure shall: i. Identify those responsible for initiating, managing, and investigating a product withdrawal or recall; ii. Describe the procedures to be implemented by site management; iii. Outline a communication plan to inform customers, consumers, authorities, and other essential bodies in a timely manner appropriate to the nature of the incident; iv. Describe how the withdrawal and recall system is reviewed, tested, and verified least annually (mock recall); and v. Ensure that SQFI, the certification body, and the appropriate regulatory authority are listed as essential organizations and are notified in instances of a food safety incident of a public nature or product recall. Records of all product withdrawals, recalls, and mock recalls shall be maintained.

Response: Compliant

2.6.2.2 - Investigation shall be undertaken to determine the cause of a withdrawal or recall, and details of investigations and any actions taken shall be documented and recorded.

Response: Compliant

2.6.2.3 - SQFI and the certification body shall be notified in writing within twenty-four (24) hours upon identification of a food safety event that requires public notification. SQFI shall be notified at foodsafetycrisis@sqfi.com.

Response: Compliant

Summary -

Response: Product withdrawal and recall policy is documented, rev. date 01/19/2026. The purpose of this policy is to describe the process used to withdraw or recall product from the marketplace. For purposes of this policy, withdrawal and recall will have the same meaning. These requirements are the responsibility of the Americold Corporate personnel, warehouse supervisors, customer service personnel and inventory personnel. Definitions for 3 classes of recall are on file, recall team is established at the site and the corporate level. Definitions for the customer initiated recall or the Americold Initiated recall are documented, SQFI and CB are to be notified in case of the recall within 24 hours of the reportable food safety event. SQFI is required to be notified via email

listed in the sub-clause. The product withdrawal and recall system is challenged at least twice a year or more often if needed. Vendor recall for the product stored in this facility was reviewed during the audit. Communication dated 04/08/2026 in regards to the food safety recall on raw cheddar cheese, the company states that "the recall was supplier initiated". This was a Class 1 recall, which was initiated from the vendor. The company/site management has notified the CB and SQF to inform them of a vendor recall. The site's management performed a recall exercise which was performed within the established parameters. Auditor reviewed a communication from the buyer dated 04/08/2026. The communication (email) was signed by Dona Leal, senior buyer. The product that was stored in this facility was not affected as per the notification from the vendor. Records sighted: Mock recall, dated 02/15/2026 (lot number 98596905), Traceability exercise performed as part of the mock recall indicated that 200 units were recalled in 44 minutes. This mock recall was conducted after hours.

2.6.3 - Crisis Management Planning

2.6.3.1 - The methods and responsibility for execution of a crisis management plan shall be documented and implemented. The plan shall include: i. A list of known potential dangers (e.g., flood, drought, fire, tsunami, or other severe weather or regional events such as pandemic, warfare, or civil unrest) that can impact the site's ability to deliver safe food; ii. Designated site management responsible for decision making, oversight, communications, and management of the crisis management plan; and iii. Control measures to ensure any affected product is identified, isolated, and dispositioned appropriately.

Response: Compliant

2.6.3.2 - The crisis management plan shall be reviewed, tested, and verified at least annually with gaps and appropriate corrective actions documented. Records of reviews of the crisis management plan shall be maintained.

Response: Compliant

Summary -

Response: Crisis management planning policy rev date 01/06/2026 is documented and implemented. Crisis team is assembled, customers and emergency contacts are listed in the policy. List of potential dangers which is appropriate for the location were identified. Control measures to protect food and the facility are established and documented. Mock crisis challenge is performed yearly. Records sighted: 2026 mock crisis, scenario ripening room emergency, the product was relocated to a safe area and evaluated.

2.7.1 - Food Defense Plan (Mandatory)

2.7.1.1 - A food defense threat assessment shall be conducted to identify potential threats caused by a deliberate act of sabotage or terrorist-like incident.

Response: Compliant

2.7.1.2 - A food defense plan shall be documented, implemented, and maintained based on the threat assessment (refer to 2.7.1.1). The food defense plan shall meet legislative requirements as applicable and shall include at a minimum: i. The methods, responsibility, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident; ii. The name of the senior site management person responsible for food defense; iii. The methods implemented to ensure only authorized personnel have access to production equipment and vehicles, manufacturing, and storage areas through designated access points; iv. The methods implemented to protect sensitive processing points from intentional adulteration; v. The measures taken to ensure the secure receipt and storage of raw materials, ingredients, packaging, equipment, and hazardous chemicals to protect them

from deliberate acts of sabotage or terrorist-like incidents; vi. The measures implemented to ensure raw materials, ingredients, packaging (including labels), work-in-progress, process inputs, and finished products are held under secure storage and transportation conditions; and vii. The methods implemented to record and control access to the premises by personnel, contractors, and visitors.

Response: Compliant

2.7.1.3 - Instruction shall be provided to all relevant personnel on the effective implementation of the food defense plan (refer to 2.9.2.1).

Response: Compliant

2.7.1.4 - The food defense threat assessment and prevention plan shall be reviewed and tested at least annually or when the threat level as defined in the threat assessment changes. Records of reviews of the food defense plan shall be maintained.

Response: Compliant

Summary -

Response: Food defense plan is documented and implemented. Food defense team is established. Food defense vulnerability is determined using risk assessment. Responsibilities for the policy maintenance is with FSQA, Operations Staff/Receiving, Repack team, sanitation, FSQA supervisor and supervisors and managers. Measures include securing the facility with self closing mechanism, key fob enabled entry only, security checks for the employees upon hiring, employee identification (badges with their photo), 3rd party drivers are not allowed to load and unload, all 3rd party deliveries must be approved and have an appointment. The system is verified via annual challenge. Employees are trained maintained. Facility was verified to be secure during the audit inspection. Records sighted: food defense challenge 08/12/2025, scenario- pest control device challenge. Additionally food defense measures are verified via weekly GWP inspections and include facility security checks. Inspections dated 01/23/2026, 02/05/2026, 04/21/2026 were reviewed.

2.7.2 - Food Fraud (Mandatory)

2.7.2.1 - The methods, responsibility, and criteria for identifying the site's vulnerability to food fraud shall be documented, implemented, and maintained. The food fraud vulnerability assessment shall include the site's susceptibility to product substitution, mislabeling, dilution, and counterfeiting or stolen goods that may adversely impact food safety.

Response: Compliant

2.7.2.2 - A food fraud mitigation plan shall be developed and implemented, which specifies the methods by which the identified food fraud vulnerabilities shall be controlled and how the plan is communicated to relevant personnel to ensure effective implementation.

Response: Compliant

2.7.2.3 - The food fraud vulnerability assessment and mitigation plan shall be reviewed and verified at least annually with gaps and corrective actions documented. Records of reviews shall be maintained.

Response: Compliant

Summary -

Response: Food fraud vulnerability assessment, rev date 01/15/2026 is documented, it is reviewed annually by the FSQA. Risk profile is assigned to all products. This facility handles and stores organic product which is

identified to be "high rik" Medium and Low/Medium risk are identified as Dairy, Juices, Herbs and Frozen. Factors that are considered include price, availability, history of fraud. There is a list of 12 foods that top corruption by food fraud which include fruit juices, olive oil, spices, coffee, honey and maple syrup, fish, tea, milk, organic foods, grains, wine and meat. Sources and references of information are listed in the document.

2.8.1 - Allergen Management (Mandatory)

2.8.1.1 - The methods and responsibility for the control of allergens and to prevent sources of allergens from contaminating product shall be documented and implemented. The allergen management program shall include: i. A hazard and risk analysis and control measures of those agricultural inputs and processing aids, including food grade lubricants, that contain food allergens (refer to food safety plan 2.4.3); ii. An assessment of workplace-related food allergens that may originate from change rooms, vending machines, lunchrooms, and visitors; iii. A list of allergens that is applicable in the country of production and the country (ies) of destination if known; iv. A list of allergens that is accessible by relevant personnel; and v. Individual management plans for control of the identified allergens.

Response: Compliant

2.8.1.2 - Product labeling, in accordance with regulatory requirements, shall include allergens where risks from cross-contamination have been documented.

Response: Compliant

Summary -

Response: Allergen Management program rev date 01/04/2026 is established. FSQA has responsibility. The allergens that are stored in this facility are soy, egg, wheat, tree nuts, shellfish. Allergens are received fully packaged in 2+ layers of packaging. Allergen risk analysis has been performed on 01/04/2026, assessment of workplace related food allergens is included in the policy (allergen cross-contact is prevented by hand washing), allergen, allergen training is included in the GMP, list of allergens is included in the policy. No product labeling is not performed in the facility. Records sighted: allergen training records for Ruben G (driver) Dominick W (inventory) dated 03/23/2026.

2.9.1 - Training Requirements

2.9.1.1 - The responsibility for establishing and implementing the training needs of the organization's personnel to ensure they have the required competencies to carry out those functions affecting products, legality, and safety shall be defined and documented (refer to 2.1.1.6).

Response: Compliant

2.9.1.2 - Appropriate training shall be provided for personnel carrying out the tasks essential to the effective implementation of the SQF System and the maintenance of food safety and regulatory requirements.

Response: Compliant

Summary -

Response: Policy training requirements, date 01/05/2026 is documented and implemented. FSQA has responsibility. CP monitors are trained on their responsibilities, the training is performed once a year on all food safety prerequisite programs, new hire training is performed for all new hires. Management allocates appropriate resources for management and personnel training.

2.9.2 - Training Program (Mandatory)

2.9.2.1 - A training program shall be documented and implemented. It shall outline the necessary competencies for specific duties and the training methods to be applied to relevant personnel upon initial hire and for ongoing refresher training. The training program shall include at a minimum: i. Appropriate HACCP training for personnel involved in developing and maintaining food safety plans; ii. Monitoring and corrective action procedures for all personnel engaged in operating critical control points (CCPs); iii. Personal hygiene training for all personnel involved in the handling of food products and food contact surfaces; iv. Good Agricultural/Operating Practices for all personnel engaged in food handling operations; v. Allergen management, food defense and food fraud for all relevant on-site personnel; and vi. Identification and implementation of refresher training.

Response: Compliant

2.9.2.2 - Training materials, the delivery of training, and work instructions on all tasks critical to meeting regulatory compliance and the maintenance of food safety shall be provided in language(s) understood by personnel.

Response: Compliant

2.9.2.3 - Training records shall be maintained and include: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Verification that the trainee is competent to complete the required tasks.

Response: Compliant

Summary -

Response: Policy training program rev date 01/05/2026 is documented and implemented. The purpose of this policy is to ensure food safety- appropriate training is provided to personnel carrying out tasks in support of this warehouse food safety management system. This is designed to ensure that the site maintains food safety and is compliant with regulatory requirement. Employees that monitor critical control points(preventive controls) are identified in the HACCP/Preventive Control plan shall be provided specific training in that area. Each associate shall be informed and held accountable of their food safety and regulatory responsibilities. Temporary employees and contractors are trained on GDP implemented in the facility. This procedure includes but not limited to new hire employees and the existing employees. Topics of training include HACCP/Preventive Controls, personal hygiene, GDPs, allergens, food defense and food regulatory and annual refresher training for at least the following: HACCP/preventive Controls personal hygiene, GDP's , allergens, food defense, food regulatory requirements. Refresher training is on the annual basis. Records of training include participant's name, skills acquired, description of training topic, verification of understanding, training, date and verification via signatures. Records sighted: new hire training for new driver dated 04/22/2026 (topic- Food safety onboarding and GMPs). Training records: Malik O (repack supervisor)- GMP training 03/09/2026, SOP damaged merchandise- 04/21/2026, HACCP training, 03/10/2026. Ruben G (driver interviewed during the audit) HACCP training (03/23/2026), GMP training 03/23/2026. Dominick W (inventory management) HACCP training 03/23/2026, GMP training 03/09/2026 Sanitation chemical training 04/01/2026 for the sanitation team.

10.1.1 - Premise Exterior

10.1.1.1 - The location and construction of the premises and building shall ensure that: i. Adjacent and adjoining buildings, operations, and land use do not interfere with safe and hygienic operations; and ii. Relevant regulatory authority approval has been obtained and is on file.

Response: Compliant

10.1.1.2 - The methods and responsibilities applied to maintain a suitable exterior environment shall be documented and implemented. These include: i. Effective, periodic monitoring and/or inspection of the premises, the surrounding areas, storage facilities, machinery, and equipment; ii. Controls to ensure that the exterior is kept free of waste and/or accumulated debris to prevent the attraction of pests and vermin; iii. Paths, roadways, loading and unloading areas are adequately drained and maintained; and iv. Records of inspections and correction actions are maintained.

Response: Compliant

Summary -

Response: Policy Premises location is documented and implemented, rev. date 01/09/2026. The site is registered with the state of CA and FDA in accordance with the bio-terrorism act. There is a site risk assessment on file. The site is located in a middle of a field surrounded by other warehouses. The site is leased so the landlord provides some exterior maintenance services. Grounds and roadways were observed in good condition. Records sighted: Business license, issued by the County of Sacramento, expiration date 04/26/2027. Lic. Number GNB 32024-01108

10.1.2 - Building Interior

10.1.2.1 - Floors shall be constructed of smooth, dense, impact-resistant material that can be effectively graded, drained, easily cleaned, and is impervious to liquid. Floors shall be suitably sloped toward the floor drains at gradients to allow the effective removal of all overflow or wastewater under normal working conditions. Where floor drainage is not possible, plumbed options or other control measures shall be in place to handle overflow or wastewater.

Response: Compliant

10.1.2.2 - Drains and waste/material trap systems shall be constructed and located so that they can be easily cleaned and not present a hazard to products.

Response: Compliant

10.1.2.3 - Walls, partitions, ceilings, and doors shall be of durable construction. Internal surfaces shall have even, smooth light-colored finishes, be impervious to liquids, and shall be kept clean (refer to 10.2.5). Wall-to-wall and wall-to-floor junctions shall be designed to be easily cleaned and sealed to prevent the accumulation of food debris. Drop ceilings, where present, shall be constructed to enable monitoring for pest activity, facilitate cleaning, and provide access to utilities.

Response: Compliant

10.1.2.4 - Ducting, conduit, and pipes that convey products or services, such as steam or water, shall be designed and constructed to prevent the contamination of food, ingredients, and food contact surfaces and allow ease of cleaning (refer to 10.3.2).

Response: Compliant

10.1.2.5 - Adequate ventilation shall be provided in enclosed product handling and storage areas and meet commodity-specific regulations where applicable. All ventilation equipment and devices shall be adequately cleaned per the cleaning and sanitation program.

Response: Compliant

10.1.2.6 - Pipes carrying sanitary waste or wastewater that are located directly over product lines or storage areas

shall be designed and constructed to prevent the contamination of food, materials, ingredients, and food contact surfaces, and shall allow ease of cleaning.

Response: N/A

Evidence: • No pipes over the stored or repackaged product- NA (10.1.2.6)

10.1.2.7 - Doors, hatches, and windows and their frames in food handling or storage areas shall be of a material and construction that meets the same functional requirements for internal walls and partitions. Doors and hatches shall be of solid construction, and windows shall be made of shatterproof glass or similar material.

Response: Compliant

10.1.2.8 - Stairs, catwalks, and platforms in food processing and handling areas shall be designed and constructed so they do not present a product-contamination risk and with no open grates directly above exposed food product surfaces. They shall be kept clean (refer to 10.3.2).

Response: N/A

Evidence: • No stairs/catwalks/platforms- NA (10.1.2.8)

10.1.2.9 - The inspection/quality control area shall be provided with facilities that are suitable for examination and testing of the type of product being handled/packed (refer to 2.4.4 for internal lab requirements). The inspection area shall: i. Have easy access to handwashing facilities; ii. Have appropriate waste handling and removal; and iii. Be kept clean to prevent product contamination.

Response: Compliant

10.1.2.10 - Lighting and light fixtures in product handling areas, inspection stations, ingredient/ input and packaging storage areas, and all areas where the product is exposed shall be: i. Of appropriate intensity to enable personnel to carry out tasks efficiently and effectively; and ii. Shatterproof, manufactured with a shatterproof covering, or fitted with protective covers. Where fixtures cannot be recessed, including in warehouses, structures must be protected from accidental breakage, manufactured from cleanable materials, and addressed in the cleaning and sanitation program.

Response: Compliant

Summary -

Response: Floors , walls and ceiling were adequate and maintained in a pre-determined schedule. Floor is adequately sealed. Surfaces and walls were cleanable as observed during the facility walk through. Floor to wall and wall to ceiling junctions are in good condition. Doors were of solid construction and maintained on a regular basis. Doors, including personnel doors and freezer/cooler doors were observed in good condition. No evidence of leaks on the ceiling. Quality control area was observed in good condition and in close proximity to the hand washing areas and equipped with all essentials. Sufficient lighting was provided in the warehouse and re-pack area- shatterproof LED lights are used. No waste traps. Drains observed in good condition. No drop ceilings in the product handling and storage area. No stairs/catwalks/platforms- NA (10.1.2.8); No pipes over the stored or repackaged product- NA (10.1.2.6)

10.1.3 - Dust, Insect, and Pest Proofing

10.1.3.1 - All external windows, ventilation openings, doors, and other openings shall be effectively sealed when closed and proofed against dust, vermin, and other pests. External personnel access doors shall be provided. They shall be effectively insect-proofed and fitted with a self-closing device and proper seals to protect against ingress

of dust, vermin, and other pests.

Response: Compliant

10.1.3.2 - External doors, including overhead dock doors in food handling areas used for product, pedestrian, or truck access, shall be designed and maintained to prevent pest entry by at least one or a combination of the following methods: i. A self-closing device; ii. An effective air curtain; iii. A pest-proof screen; iv. A pest-proof annex; and v. Adequate sealing around trucks in docking areas.

Response: Compliant

10.1.3.3 - Electric insect control devices, pheromone, or other traps and baits shall be located and operated so they do not present a contamination risk to the product, packaging, containers, or operating equipment. Poison rodenticide bait shall not be used inside packing rooms, product storage areas, or food handling areas.

Response: Compliant

Summary -

Response: The facility was adequately sealed, including personnel doors, dock doors and ventilation openings. Pest control devices were observed in good condition. No poison bait is used on the interior of the warehouse

10.2.1 - Equipment and Utensils

10.2.1.1 - The methods and responsibility for purchasing and specifications development for equipment and utensils shall be documented and implemented. The methods shall ensure that equipment and utensils: i. Are designed, constructed, installed, and operated so as not to pose a threat to products; and ii. Meet any applicable regulatory requirements.

Response: Compliant

10.2.1.2 - Product contact surfaces and those surfaces not in direct contact with product in product handling areas, raw material storage, packaging material storage, and cold storage areas shall be constructed of materials that will not contribute to a food safety risk.

Response: Compliant

10.2.1.3 - Benches, tables, conveyors, shellers, graders, packers, and other mechanical equipment shall be hygienically designed and located for appropriate cleaning. Equipment surfaces shall be smooth, impervious, and free from cracks or crevices.

Response: Compliant

10.2.1.4 - Product containers, tubs, and bins used for edible and inedible material shall be constructed of materials that are non-toxic, smooth, impervious, and readily cleaned per the cleaning and sanitation program. Bins used for inedible material shall be clearly identified.

Response: Compliant

10.2.1.5 - All equipment and utensils shall be cleaned after use and be stored in a clean and serviceable condition to prevent microbiological or cross-contact allergen contamination.

Response: Compliant

10.2.1.6 - Vehicles and/or other devices used to transport and move products in food contact, handling, or processing zones, or cold storage rooms shall be designed and operated so as not to present a food safety hazard.

Response: Compliant

Summary -

Response: Policy equipment and utensils is reviewed on 01/05/2026. SQFP and Operations director has responsibility for equipment purchasing, maintenance and sanitation. Specifications for equipment and utensils, cleaning procedure requirements and construction and operation of the equipment and product moving equipment is included in the policy. Equipment such as MHE and repacking product moving equipment are stored in good condition. They are cleaned on a master cleaning and sanitation schedule. Easily cleanable non-porous surfaces were observed in the warehouse and the repack area.

10.2.2 - Equipment Maintenance and Repair

10.2.2.1 - The methods and responsibility for the maintenance and repair of equipment and buildings and facilities shall be documented, planned, and implemented in a manner that minimizes the risk of product, packaging, or equipment contamination. The methods shall include procedures to ensure: i. Routine preventive maintenance of facilities and equipment in any food handling or storage area is performed according to a maintenance control schedule; ii. Preventive maintenance and repair of items identified as impacting food safety controls and practices are prioritized for completion according to defined schedules or immediately when they are not properly functioning; and iii. Records are maintained for all preventive maintenance and equipment failure/immediate repair activities and corrective actions. The maintenance schedule shall cover buildings, equipment, and other areas of the premises critical to the maintenance of product safety and quality.

Response: Compliant

10.2.2.2 - The maintenance supervisor and/or site supervisor shall be informed when repairs or maintenance are undertaken in product handling or storage areas and when the activities pose a potential threat to product safety (e.g., pieces of electrical wire, damaged light fittings, and loose overhead fittings). When possible, maintenance is to be conducted outside operating times.

Response: Compliant

10.2.2.3 - Temporary repairs, where required, shall not pose a food safety risk, and shall be included in the cleaning program and/or routine inspections. There shall be a plan in place to address the completion of temporary repairs to ensure they do not become permanent solutions.

Response: Compliant

10.2.2.4 - Equipment located over product or product conveyors shall be lubricated with food-grade lubricants, and their use shall be controlled to minimize the contamination of the product.

Response: Compliant

10.2.2.5 - Paint used in a food handling or contact zone shall be suitable for use, in good condition, and shall not be used on any product contact surface.

Response: Compliant

10.2.2.6 - Compressed air systems, and systems used to store or dispense other gases used in the operational process that come into contact with food or food contact surfaces, shall be maintained and regularly monitored for quality and applicable food safety hazards.

Response: N/A

Evidence: • No compressed air or other gases- NA (10.2.2.6)

Summary -

Response: Policy repairs and maintenance is documented, rev date 01/09/2026. SQFP and the Maintenance manager as well as Operations Director are responsible for maintaining the policy. Master Maintenance schedule covering the facility, equipment and grounds is documented and implemented via online based system and administered via Preventive maintenance orders that are issued electronically and verified by the maintenance personnel. Failures of equipment are documented electronically, investigated and resolved by the maintenance team and the management. FSQA and Operations Director are advised of any repairs or maintenance. Provision addressing temporary repairs is documented, no evidence of unaddressed temporary repairs was observed in the warehouse during the facility inspection. No flaking paint was observed in the warehouse. Maintenance shop was observed in good condition and well organized. Auditor interviewed with a third party supplier that was observed on site repairing MHE who was knowledgeable and trained on the implemented GMP program. No compressed air or other gases- NA (10.2.2.6). Records sighted: Maintenance control Schedule 06/25/2025-05/26/2026, including all equipment, building and other areas (yard, parking lot). Work order 500055172 dated 06/18/2025 , 500063441 dated 04/17/2026- evaporator maintenance.

10.2.3 - Maintenance Personnel and Contractors

10.2.3.1 - Maintenance personnel and contractors shall comply with the site's personnel and operational hygiene requirements (refer to 10.5).

Response: Compliant

10.2.3.2 - All maintenance and other engineering contractors required to work on-site shall be trained in the site's food safety and hygiene procedures or shall be escorted at all times until their work is completed.

Response: Compliant

10.2.3.3 - Maintenance personnel and contractors shall remove all tools and debris from any maintenance activity once it has been completed and inform the area supervisor and maintenance supervisor so appropriate hygiene and sanitation can be conducted and a pre-operational inspection completed prior to the restarting of site operations. Maintenance, operations, and/or sanitation shall sign-off on communications.

Response: Compliant

Summary -

Response: The implemented Training and Maintenance policies require that the maintenance personnel and contractors are trained in the implemented GDP and pre-requisite programs. Work order forms require that the repair area is to be cleaned and tools collected at the end of repairs as well as the area is inspected prior to resuming operations. Records sighted: Training records for GMP training (all employees) 03/09/2026, HACCP training 03/23/2026. Work order 500055172 dated 06/18/2025 , 500063441 dated 04/17/2026- evaporator maintenance with cleaning and recounting of tools documented.

10.2.4 - Calibration

10.2.4.1 - The methods and responsibility for calibration and re-calibration of measuring, testing, and inspection equipment used for monitoring activities outlined in Good Operating Practices, food safety plans, and other process controls or to demonstrate compliance with customer specifications shall be documented and implemented. The procedures shall ensure: i. Calibration is performed according to regulatory requirements and/or the equipment manufacturer's recommended schedule; ii. Calibrated measuring, testing, and inspection

equipment is protected from damage and unauthorized adjustment; iii. Affected product is handled according to non-conforming product procedures when equipment is found to be out of calibration; iv. Software used for calibration activities is effective and appropriate; and v. Records of calibration activities are maintained.

Response: Compliant

10.2.4.2 - Equipment shall be calibrated against manufacturer, national or international reference standards and methods, or to an accuracy appropriate to its use. In cases where standards are not available, the site shall provide evidence to support the calibration reference method applied.

Response: Compliant

Summary -

Response: Calibration Policy rev policy 01/09/2026, FSQA have responsibility. Scope of calibration includes wall mounted temperature monitoring probes in the equipment storage rooms, hand held thermometers and a NIST probe, scales, ATP luminometer, infrared gun, warehouse EV units, Banana ripening probes. SOP for hand held calibration is documented- crushed ice is used as a calibration method. Calibration is done to NIST traceable reference standard as required by the SOP (NIST certified probe). There is a register of equipment requiring calibration which also defines the calibration schedule is defined and complies with manufacturer's recommended schedule. Records sighted: ATP Luminometer calibration (monthly) 01/03/2025, 02/04/2025, 03/04/2025, 05/07/2025, 06/29/2025, 01/2/2026, 03/10/2026, 04/27/2026. Stick thermometers (weekly) dated 06/24/2025, 07/22/2025, 10/28/2025, 12/23/2025, 04/27/2026, Scale calibration (repack room) 03/31/2026, serial number EQ1931134, calibration due date- 03/31/2027. Infrared Temp Gun Calibration log worksheet dated 07/08/2025, 07/29/2025, 09/09/2025, 12/2/2025, 04/27/2026, 04/06/2026.

10.3.1 - Pest Prevention

10.3.1.1 - The methods and responsibility for pest prevention shall be documented and effectively implemented. The pest prevention program shall: i. Describe the methods and responsibility for the development, implementation, and maintenance of the pest prevention program; ii. Record pest sightings and trend the frequency of pest activity so as to target pesticide applications; iii. Outline the methods used to prevent pest problems; iv. Outline the pest elimination methods and the appropriate documentation for each inspection; v. Outline the frequency with which pest status is to be checked; vi. Include the identification, location, number, and type of bait stations set on a site map; vii. List the chemicals used. They are required to be approved by the relevant authority, and their Safety Data Sheets (SDS) made available; viii. Outline the methods used to make personnel aware of the bait control program and the measures to take when they come into contact with a bait station; ix. Outline the requirements for personnel awareness and training in the use of pest and vermin control chemicals and baits; and x. Measure the effectiveness of the program to verify the elimination of applicable pests and to identify trends.

Response: Compliant

10.3.1.2 - Pest contractors and/or internal pest controllers shall: i. Be licensed and approved by the local relevant authority; ii. Use only trained and qualified operators, who comply with regulatory requirements; iii. Use only approved chemicals; iv. Maintain a site map indicating the location of bait stations, traps, and other applicable pest control/monitoring devices; and v. Report to a responsible authorized person on entering the premises and after the completion of inspections or treatments.

Response: Compliant

10.3.1.3 - Inspections for pest activity shall be conducted on a regular basis by trained personnel and the

appropriate action taken if pests are present. Identified pest activity shall not present a risk of contamination to food products, raw materials, or packaging. Records of pest activity inspections and pest control devices shall be maintained.

Response: Compliant

10.3.1.4 - Food products, raw materials, or packaging that are found to be contaminated by pest activity shall be effectively disposed of, and the source of pest infestation shall be investigated and resolved. Records shall be kept of the disposal, investigation, and resolution.

Response: Compliant

10.3.1.5 - No domestic animals shall be permitted on the site in food handling or storage areas

Response: Compliant

Summary -

Response: Pest control policy rev. date 01/03/2026 is documented and implemented. FSQA has responsibility. Contracted 3rd party PCO is administering the service. Frequency of service is listed as bi-weekly (twice a week) during cold season and weekly during warm seasons. The PCO's business license issued by state of CA, Business license 19000498 expiration date 12/31/2026, applicator license expiring expiration date 06/30/2028, certificate of liability insurance expiring 03/01/2027, Map of pest control devices, dated 1/15/2026 and verified to be correct by the food safety team. Scope of service provided by the PCO is on file, schedule of service is maintained. SDS for chemicals are on file. Pest sightings are reported by employees, the activities is trended. There were no noted pest activity on the interior of the warehouse in the past year. No animals are permitted on site. No pest contamination incidents occurred. Records sighted: 02/18/2026, 01/07/2026, 01/21/2026, 11/18/2025, 11/06/2025, 10/902/2025, 10/1/2025, 11/06/2025, 08/12/2025. Trend report Q1-Q4, 2025.

10.3.2 - Cleaning and Sanitation

10.3.2.1 - The methods and responsibility for cleaning of the product handling equipment and environment shall be documented and implemented. Cleaning procedures and schedules shall include: i. A list of equipment, utensils, and storage areas that require periodic cleaning; ii. Instructions on how cleaning is performed for the various areas and equipment; iii. The frequency of when cleaning is to be completed; iv. Personnel responsible and the methods used to verify the effectiveness of the cleaning and sanitation program (e.g., validation of procedures, concentration of detergents and sanitizers); and v. Records of cleaning activities and effectiveness reviews/inspections are maintained.

Response: Compliant

10.3.2.2 - Detergents and sanitizers shall be suitable for use in a food handling environment, labeled according to regulatory requirements, and purchased in accordance with applicable legislation. The organization shall ensure: i. The site maintains a list of chemicals approved for use; ii. An inventory of all purchased and used chemicals is maintained; iii. Detergents and sanitizers are properly stored as per the storage program; iv. Safety Data Sheets (SDS) are provided for all detergents and sanitizers purchased; and v. Only trained personnel handle sanitizers and detergents.

Response: Compliant

10.3.2.3 - Detergents and sanitizers that are mixed for use shall be correctly mixed according to the manufacturer's instructions, stored in containers that are suitable for use, and clearly identified. Mix concentrations shall be verified, and records maintained.

Response: Compliant

10.3.2.4 - Suitably equipped areas shall be designated for cleaning product containers, knives, cutting boards, and other utensils. Racks and containers for storing cleaned utensils and protective clothing shall be clearly identified and maintained in a manner that prevents contamination of products, equipment, or storage areas.

Response: Compliant

10.3.2.5 - Pre-operational inspections shall be conducted following cleaning and sanitation operations to ensure food handling areas, product contact surfaces, equipment, personnel amenities, sanitary facilities, and other essential areas are clean before the start of operations. Pre-operational inspections shall be conducted by qualified personnel and records maintained.

Response: Compliant

10.3.2.6 - Staff amenities, sanitary facilities, and other essential areas shall be inspected by qualified personnel at a defined frequency to ensure the areas are clean.

Response: Compliant

10.3.2.7 - The responsibility and methods used to verify the effectiveness of the cleaning procedures shall be documented and implemented. A verification schedule shall be prepared. A record of pre-operational hygiene inspections, cleaning and sanitation activities, and verification activities shall be maintained.

Response: Compliant

Summary -

Response: Sanitation policy is dated 01/04/2026, SQFP and operation managers have responsibility. The facility has a master sanitation schedule that list the tasks and frequency. Tasks are outlined as daily, weekly, and monthly tasks. The facility has 4 sanitarians and a 3rd party janitorial service for restrooms. The facility has an approved chemical dilution system by a 3rd party. The facility uses floor scrubber in the warehouse. The 3rd party chemical company provides service and service reports. The facility conducted chemical training on 04/06/2023. The facility conducts daily ATP swab in the repack room and records maintained. The facility conducts a daily pre-op inspection. The facility conducts weekly sanitizer verification for a quat based sanitizer. Cleanliness is verified via the implemented Environmental monitoring system and GMP inspections. SSOP's include what is to be cleaned, how it is to be cleaned, responsibilities, verification, any chemical dilutions and verifications are documented. SSOP for repack department rev date 04/17/2026 including responsibilities and verification is defined. Frequency is defined, ATP parameters for acceptability are defined. Auditor interviewed sanitation personnel and re-pack supervisor to ensure good understanding of cleaning SSOPs. Records sighted: April 2026, November 2025, February 2026. Sanitizer verifications (form Ecolab Dilution testing-cleaner and sanitizer, Weekly testing, reviewed for 04/02/2025, 04/16/2025, 04/24/2025, 04/30/2025, 12/3/2025, 12/29/2025. Daily pre-operational inspection 04/11/2026, 04/30/2026 (am shift), 06/20/2025, 07/2/2025.08/10/2025.

10.4.1 - Personnel Practices

10.4.1.1 - A documented and implemented procedure for personal hygiene and personnel practices shall ensure that personnel engaged in the handling of product use appropriate personal hygiene practices. The procedure shall include instructions that: i. Jewelry and other loose objects that pose a threat to the safety of the product are not worn or taken into any product handling or storage operations. ii. Fingernail polish, artificial nails, and long nails are not permitted where product is handled with bare hands; iii. False eyelashes and eyelash extensions are

not permitted; iv. Hair restraints are used where product is exposed; and v. Smoking, chewing, eating, drinking (except for water which shall be available to all personnel), or spitting are not permitted in any packing or storage areas. Note: The wearing of plain bands with no stones or jewelry accepted for religious or cultural reasons and prescribed medical alert bracelets can be permitted; however, the site will need to consider its customer requirements and the applicable food legislation. Personnel and visitor practices, including all those listed in 10.4.1, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices. Code Amendment #1 A medical screening procedure shall be in place for all employees, visitors and contractors who handle exposed product or food contact surfaces.

Response: Compliant

10.4.1.2 - Personnel who are known to be carriers of infectious diseases that present a health risk to others through the packing or storage processes shall not engage in packhouse operations.

Response: Compliant

10.4.1.3 - Procedures and responsibilities shall be in place that specify the handling of product and/or product contact surfaces that have been in contact with or exposed to blood or other bodily fluids.

Response: Compliant

10.4.1.4 - Personnel with exposed cuts, sores, or lesions shall not be engaged in handling product or product contact surfaces. Minor cuts or abrasions on exposed parts of the body shall be covered with a suitable waterproof and colored dressing.

Response: Compliant

Summary -

Response: Policy personnel welfare is documented, rev date 01/10/2026. The procedure includes but is not limited to employee requirements with contagious diseases or illnesses, visitors and contractor's requirements and break areas and restroom requirements and clean up procedure. Personnel with exposed cuts, sores or lesions are prohibited from accessible borne pathogens spill kits are present and training on the program is conducted on an annual basis. Sick employees are required to abstain from coming to work and check with their supervisor when they are ready to resume work. There is a documented blood spillage procedure and the blood spill kit is present on site. No visibly sick employees, open wounds or any other risk of contamination was observed during the facility walk through. This facility repacks only fully packaged product or full intact agricultural commodity.

10.4.2 - Sanitary Facilities and Handwashing

10.4.2.1 - Toilet and handwashing facilities shall be provided and designed, constructed, and located in a manner that minimizes the potential risk for product contamination. The following shall be considered: i. There shall be sufficient toilet facilities for the maximum number of personnel, and they shall be constructed so they can be easily cleaned and maintained; ii. Handwash basins with clean and potable water, hand soap, disposable towels or effective hand drying devices, waste bins, and a tank that captures used handwash water for disposal (if not connected to drains) shall be provided inside or adjacent to toilet facilities and in accessible locations throughout food handling areas as required; iii. Signage in appropriate languages shall be provided adjacent to handwash basins instructing personnel to wash their hands after each toilet visit; iv. Racks for protective clothing used by personnel and visitors shall be provided; and v. Toilet and wash stations shall be maintained in clean and sanitary conditions. Tools/equipment used for cleaning toilet rooms shall not be used to clean operational areas.

Response: Compliant

10.4.2.2 - Personnel shall have clean hands, and hands shall be washed by all personnel, contractors, and visitors: i. On entering food handling areas, and before putting on gloves; ii. After each visit to a toilet; iii. After using a handkerchief; iv. After smoking, eating, or drinking; and v. After handling wash down hoses, cleaning materials, dropped products, or contaminated material.

Response: Compliant

10.4.2.3 - Sanitary drainage shall not be connected to any other drains within the premises and shall be directed to a septic tank or a sewerage system as per regulations.

Response: N/A

Evidence: • No sanitary cross-connections- NA (10.4.2.3)

Summary -

Response: Policy Handwashing rev date 01/10/2025 is documented. Handwashing stations are located throughout the facility, at the entrance to the facility and in the repack room. Employees are trained on proper handwashing procedures. Good practices were observed during the audit. Gloves are used in the repack area. Hand washing stations are equipped with all essentials necessary for an effective hand washing. No sanitary cross-connections- NA (10.4.2.3)

10.4.3 - Protective Clothing

10.4.3.1 - Protective clothing (e.g., uniforms and smocks) shall not pose a food safety threat or be a risk to product contamination. Protective clothing shall be: i. Manufactured from material that can be effectively maintained, stored, and laundered after use or at a frequency that does not create risks of cross-contact with products. Excessively soiled uniforms shall be changed or replaced where they become a product contamination risk; and ii. Temporarily stored on racks, when personnel leave operating areas or use toilet facilities and the clothing can be easily removed (e.g., smocks and aprons).

Response: Compliant

10.4.3.2 - Where applicable, clothing (i.e., any outer garment), including footwear, shall be in good condition, cleaned, and worn to protect product from the risk of contamination.

Response: Compliant

10.4.3.3 - Disposable gloves and aprons shall be changed after each break, upon re-entry into the processing area, and when damaged. Non-disposable aprons and gloves shall be cleaned and sanitized as required and, when not in use, stored on racks provided in the processing area or designated sealed containers in personnel lockers and not on packaging, ingredients, product, or equipment.

Response: Compliant

Summary -

Response: Policy Personal effects, 01/10/2026 is documented. All employees were observed wearing clean, company issued uniforms or outerwear. Glove policy is implemented for the repack only and compliant practices were observed during the audit. Disposable gloves in multiple sizes were observed in the repack area and employees demonstrated good knowledge of the glove use. Non-disposable gloves used by the warehouse personnel were observed in good condition and stored appropriately. Outer garments are laundered by a 3rd party laundry facility.

10.4.4 - Visitors

10.4.4.1 - All visitors, including management, shall be required to adhere to site personnel practices and specifically: i. Remove jewelry and other loose objects as per 10.4.1.1; ii. Wash hands as per 10.4.2.2; iii. Wear suitable clothing and footwear when entering any operational or food handling area; and iv. Enter and exit food handling areas through the proper entrance points.

Response: Compliant

10.4.4.2 - Visitors who are exhibiting visible signs of illness or have been in recent direct contact with other sites, animals, or produce shall be prohibited from entering any growing or product handling or harvesting operation.

Response: Compliant

Summary -

Response: Visitor policy is documented and implemented. Visitors are required to abide by the implemented GMP policy. There is a dedicated visitor entrance.

10.4.5 - Personnel Amenities (change rooms, toilets, lunchrooms/breakrooms)

10.4.5.1 - Staff facilities shall be supplied with appropriate lighting and ventilation and provided to enable staff and visitors to: i. Change into and out of protective clothing, if applicable; ii. Store street clothing, footwear, and personal items separate from food handling, packing, and storage areas.

Response: Compliant

10.4.5.2 - Separate lunchroom and/or breakroom facilities shall be provided away from product contact/handling zones. Lunchrooms/breakrooms shall be: i. Ventilated and well lit; ii. Provided with adequate tables and seating to accommodate the maximum number of personnel at one sitting; iii. Equipped with a sink serviced with hot and cold potable water for washing utensils; iv. Equipped with refrigeration and heating facilities, enabling personnel to store or heat food and prepare non-alcoholic beverages if required; and v. Kept clean and free from waste materials and pests.

Response: Compliant

10.4.5.3 - Where outside eating areas are provided, they should be kept clean and free from waste materials and maintained in a manner that minimizes the potential for the introduction of contamination, including pests, to the site.

Response: Compliant

Summary -

Response: Policy Staff amenities, rev date 01/15/2026 is documented. Staff amenities are adequate. Change rooms and locker rooms provided to employees were observed clean and well maintained. Sanitary facilities are adequate. Lunchrooms were equipped with all essentials for safe food storage, handwashing, trash cans and GMP signage in English. Outside lunch areas and rest areas are covered, observed clean and were equipped with trash cans. Practices observed during the audit were in compliance with the policy.

10.5.1 - Product Handling and Packaging Operations

10.5.1.1 - All personnel engaged in any food handling operations shall ensure that products and materials are handled and stored to prevent damage or product contamination. They shall comply with the following operational

practices: i. No eating or tasting any product in the food handling/contact zone, except as noted in element 10.5.1.2; ii. Entry into operational areas is only through the personnel access doors; iii. All doors are kept closed. Doors are not open for extended periods when access is required for waste removal, or receiving and/or shipping of products, ingredients, or packaging. iv. Packaging, product, and ingredients are kept in appropriate containers as required and off the floor; v. Waste is contained in the bins identified for this purpose, removed from operational areas regularly, and not left to accumulate; and vi. All wash down and compressed air hoses are stored on hose racks after use and not left on the floor.

Response: Compliant

10.5.1.2 - In circumstances where it is necessary to undertake sensory evaluations in a food handling/contact zone, the site shall implement proper controls and procedures to ensure: i. Food safety is not compromised; ii. Sensory evaluations are conducted by authorized personnel only; iii. A high standard of personal hygiene is practiced by personnel conducting sensory evaluations; iv. Sensory evaluations are conducted in areas equipped for the purpose; and v. Equipment used for sensory evaluations is sanitized, maintained, and stored separately from operational equipment.

Response: Compliant

10.5.1.3 - The flow of personnel in food handling areas shall be managed so that the potential for contamination is minimized.

Response: Compliant

10.5.1.4 - Personnel practices and activities, including those listed in 10.5, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices.

Response: Compliant

Summary -

Response: Good personnel processing practices were observed during the audit. Practices were compliant with requirements of the implemented GDP. There is no exposed food in the facility. Waste was taken out at the regular intervals, no evidence of eating or drinking was observed in the facility. Medical screening procedure is documented for all employees coming back to work from an illness. Doors are kept closed when not in use. The compliance is monitored via daily observations by the shift supervisors and operation managers, weekly and monthly audits. Flow of the product in the facility didn't present a risk to product.

10.5.2 - Control of Foreign Matter Contamination Operations

10.5.2.1 - The methods and responsibility for the prevention of foreign matter and glass contamination shall be documented and implemented. Procedures and resulting records shall ensure: i. Containers, equipment, and other utensils made of glass, porcelain, ceramics, brittle plastic, or similar materials are not permitted where exposed product is handled, unless clearly identified, required for effective operational controls, and regularly inspected; ii. Regular inspections are conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and any items made from the previously identified materials are in good repair; iii. Wooden pallets and other wooden utensils or tools used in food handling/contact zones are dedicated for that purpose. Their condition is subject to regular inspection, and they are cleaned and maintained in good order; iv. Product handling areas are routinely inspected to remove risks from foreign material, such as debris, wood, stones, metal, detached/deteriorated equipment, and other physical hazards; and v. Personnel are to be made aware of their responsibility to adhere to the site's foreign matter and glass controls.

Response: Compliant

10.5.2.2 - Knives and cutting instruments used in product handling and packaging operations shall be controlled, kept clean, and well maintained. Snap-off blades shall not be used in manufacturing or storage areas.

Response: Compliant

10.5.2.3 - Gaskets and other equipment made of materials that can wear or deteriorate over time shall be inspected on a regular frequency (refer to 2.5.4.3).

Response: N/A

Evidence: • Not a processing facility- NA (10.5.2.3)

Summary -

Response: Control of Foreign Matter Contamination, rev date 01/09/2026 is documented. SQFP and FSQA has responsibility. The purpose of this policy is to describe the practices used to prevent foreign matter. This procedure includes but not limited to inspection of the facility, training of the employees to flag and report potential or actual contamination and requirements for regular facility inspection. Foreign matter is defined as glass and brittle plastic and wood. Register of glass and brittle plastic objects is on file and is audited monthly. Wooden pallets are controlled to prevent wood contamination. No risk of contamination from glass/brittle plastic or wood was observed during the facility walk through. There is Foreign matter log which is used to log any foreign matter found in the warehouse that has a risk of product contamination. There is a foreign material log (empty), and Glass and Brittle Plastic Weekly inspection log reviewed for 2026 week 1-17. No foreign material contamination accidents have occurred in the warehouse in the past year. Not a processing facility- NA (10.5.2.3)

10.5.3 - Detection of Foreign Objects Operations

10.5.3.1 - The responsibility, methods, and frequency for monitoring, maintaining, calibrating, and using screens, sieves, filters, or other technologies to remove or detect foreign matter shall be documented and implemented.

Response: N/A

Evidence: • No foreign material detectors- NA (10.5.3.1-10.5.3.3)

10.5.3.2 - Metal detectors or other physical contaminant detection technologies shall be routinely monitored, validated, and verified for operational effectiveness. The equipment shall be designed to isolate defective product and indicate when it is rejected.

Response: N/A

Evidence: • No foreign material detectors- NA (10.5.3.1-10.5.3.3)

10.5.3.3 - Records shall be maintained of the inspection of foreign object detection devices and any products rejected or removed by them. Records shall include any corrective and preventative actions resulting from the inspections.

Response: N/A

Evidence: • No foreign material detectors- NA (10.5.3.1-10.5.3.3)

10.5.3.4 - In all cases of foreign matter contamination, the affected batch or item shall be isolated, inspected, reworked, or disposed of. Records shall be maintained of the disposition.

Response: N/A

Evidence: • Not a processing facility- NA (10.5.3.4)

10.5.3.5 - In circumstances where glass or similar material breakage occurs, the affected area shall be isolated, cleaned, and thoroughly inspected (including cleaning equipment and footwear), and the completed actions approved by a suitably responsible person before restarting operations.

Response: Compliant

Summary -

Response: Managing foreign matter contamination incidents (glass breakage clean up procedure) outlined in the implemented policy Control of Foreign matter contamination, 12.7.3 and sanitation/cleaning personnel is trained on glass and brittle plastic spills. Product affected by the foreign material contamination is required to be isolated, inspected and disposition decision is made to ensure that no contaminated product enters the supply chain. The policy and the SOP requires that the affected area is isolated, cleaned and inspected by supervisor prior to resuming operations. No glass or brittle plastic spills or evidence of spills was observed in the warehouse. No foreign material detectors- NA (10.5.3.1-10.5.3.3). Not a processing facility- NA (10.5.3.4)

10.5.4 - Receiving and Shipping

10.5.4.1 - Personnel conducting receiving activities shall ensure agricultural inputs, packaging materials, and product are not contaminated during the unloading process. Work instructions and training shall include the following practices: i. Vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on the agricultural input, packaging, or product; ii. Vehicles (e.g., trucks/vans/containers) are secured from tampering using a seal or other agreed-upon and acceptable device or system; iii. Unloading docks are designed to protect the product and in good operating condition (refer to 10.1.2.7); and iv. Where temperature control is required, the refrigeration unit's storage temperature settings and operating temperature are checked and recorded before opening the doors. Unloading is completed efficiently, and product temperatures are recorded at the start of unloading and at regular intervals during unloading. Recording documents for vehicle inspection, identification of approved suppliers, and temperature checks shall be maintained.

Response: Compliant

10.5.4.2 - Personnel conducting loading and transporting of harvested and/or packaged product shall ensure that product integrity is maintained. Work instructions and training shall include the following practices: i. Inspections for ensuring vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on products; ii. Securing vehicles (e.g., trucks/vans/containers) from tampering using a seal or other agreed-upon and acceptable device or system; iii. Loading docks are designed to protect the product and in good operating condition (refer to 10.1.2.7); iv. Verification that appropriate storage conditions are maintained during transportation to final destinations; v. Prevention of cross-contamination with other hazards and potential spoilage; vi. Use of appropriate stock rotation practices; and vii. Recording and maintaining documents for vehicle inspection, transport conditions, and stock rotation.

Response: Compliant

Summary -

Response: Policy Receipt, Storage, Handling of goods, 01/02/2026 is documented. Purpose of this policy is to describe the expectations for the practices applied during receiving, storage loading and transport of food at this warehouse. SQFP and FSQA have responsibility for the program. These practices are utilized to ensure the product is handled under conditions that prevents contamination. it is the responsibility of the warehouse

management team to ensure this is effectively deployed. The policy includes procedures for transport (inbound) , Unloading, Storage, Loading (outbound) procedures. Goods are stored according to the food safety and the HACCP requirements in this warehouse. FEFO or FIFO is used as product rotation. All product movement goes through ProducePro, the established ERP system. Racks were observed in good condition. All inbound and outbound loads are checked for seal information, product condition and temperature, trailer condition and temperature and pre-cooling if needed. Loading docks were observed adequately sealed. Records sighted: Records sighted: inbound PO Number 10990895, dated 04/22/2026, PO number 109903223 dated 04/15/2026, PO 10989535., PO 297 04/29/2026. Outbound shipments: logs of outbound shipments (form Pre-cooling temperature checklist, which includes truck number, temperature checks, trailer checks and verifications. Dated 04/19/2026, 04/05/2026. Product identification information for each outbound load is stored in the online sales system. Route numbers for trucks are connected to the load.

10.6.1 - Water Supply

10.6.1.1 - A water supply plan shall be prepared that describes the water sources and the operational areas they serve and shall include the location of water sources, permanent fixtures, and the flow of the water system. The plan shall be kept current and revised when changes occur. Contingency plans shall be in place for instances when the potable water supply is deemed to be contaminated or otherwise inappropriate for use.

Response: Compliant

10.6.1.2 - Adequate supplies of potable water drawn from a known clean source shall be provided for use during operations, cleaning the premises and equipment, and handwashing.

Response: Compliant

10.6.1.3 - Supplies of hot and cold water shall be provided, as required, to enable the effective cleaning of the premises and equipment.

Response: Compliant

10.6.1.4 - The use of non-potable water shall be controlled so that: i. There is no cross-contamination between potable and non-potable water lines; ii. Non-potable water piping and outlets are clearly identified; iii. Hoses, taps, and other similar sources of possible contamination are designed to prevent backflow or back siphonage; and iv. Testing of the backflow system, where possible, is conducted at least annually and records are maintained.

Response: N/A

Evidence: • Non-potable water is not used- NA (10.6.1.4)

10.6.1.5 - Where water is stored on-site, storage facilities shall be adequately designed, constructed, and routinely cleaned to prevent contamination.

Response: N/A

Evidence: • No water storage on site- NA (10.6.1.5)

Summary -

Response: Water Supply policy, rev date 03/15/2026 is documented. Clean potable municipal water is used in the facility for hand washing and sanitation/cleaning. Last potability testing on water was performed on 02/26/2025, backflow prevention testing was completed on 03/10/2026. Back up procedures for if the water becomes contaminated are documented in the program and in the emergency response procedure. Records sighted: Water testing 02/26/2026 water tested for E.Coli and total Coliform with acceptable results.

Non-potable water is not used- NA (10.6.1.4); No water storage on site- NA (10.6.1.5)

10.6.2 - Water Treatment

10.6.2.1 - Water treatment methods, equipment, and materials if required, shall be designed, installed, and operated to ensure water receives effective treatment. Water treatment equipment shall be monitored regularly to ensure it remains serviceable.

Response: N/A

Evidence: • No water treatment is done on site- NA (10.6.2.1-10.6.2.3)

10.6.2.2 - Water used as an aid to operations (e.g., fluming, final product spray) or for cleaning and sanitizing equipment, shall be tested and, if required, treated to maintain potability (refer to 10.6.2.1).

Response: N/A

Evidence: • No water treatment is done on site- NA (10.6.2.1-10.6.2.3)

10.6.2.3 - Treated water shall be regularly monitored to ensure it meets the specified indicators. Water treatment chemical usage shall be monitored to ensure chemical residues are within acceptable limits. Records of testing results shall be kept.

Response: N/A

Evidence: • No water treatment is done on site- NA (10.6.2.1-10.6.2.3)

Summary -

Response: No water treatment is done on site- NA (10.6.2.1-10.6.2.3)

10.6.3 - Water Quality

10.6.3.1 - Water shall comply with local, national, or internationally recognized potable water microbiological and quality standards, as required, when used for: i. Washing, thawing, and treating food; ii. Handwashing; iii. Conveying food; iv. An ingredient or operational aid; v. Cleaning food contact surfaces and equipment; vi. The manufacture of ice; or vii. The manufacture of steam that will come into contact with food or be used to heat water that will come into contact with food.

Response: Compliant

10.6.3.2 - Microbiological analysis of the water and ice supply shall be conducted to verify the cleanliness of the supply, the monitoring activities, and the effectiveness of the treatment measures implemented. Samples for analysis shall be taken at sources supplying water for the process, cleaning, or from within the site. The frequency of analysis shall be risk-based, and at a minimum annually.

Response: Compliant

10.6.3.3 - Water and ice shall be analyzed using reference standards and methods.

Response: Compliant

Summary -

Response: Water is tested once a year using a 3rd party ISO certified laboratory. Ice is not used in the facility. Records sighted: Water testing 02/26/2026 water tested for E.Coli and total Coliform with acceptable results.

10.6.4 - Ice Supply

10.6.4.1 - Ice provided for use during operations, as a processing aid, or an ingredient shall comply with 10.5.3.1.

Response: N/A

Evidence: • No ice is used or made in the facility- NA (10.6.4.1-10.6.4.3)

10.6.4.2 - Ice that is purchased shall be from an approved supplier and included in the site's food safety risk assessment. Ice shall be supplied in containers that are appropriate for use, cleanable if reused, and be tested as appropriate (refer to 2.3.3).

Response: N/A

Evidence: • No ice is used or made in the facility- NA (10.6.4.1-10.6.4.3)

10.6.4.3 - Ice rooms and receptacles shall be constructed of materials as outlined in 10.1 and designed to minimize contamination of the ice during storage, retrieval, and distribution.

Response: N/A

Evidence: • No ice is used or made in the facility- NA (10.6.4.1-10.6.4.3)

Summary -

Response: No ice is used or made in the facility- NA (10.6.4.1-10.6.4.3)

10.6.5 - Air and Other Gasses

10.6.5.1 - Compressed air or other gases (e.g., nitrogen or carbon dioxide) that contact food or food contact surfaces shall be clean and present no risk to food safety.

Response: N/A

Evidence: • No compressed air or other gases are used- NA (10.6.5.1-10.6.5.2)

10.6.5.2 - Compressed air systems and systems used to store or dispense other gases used in the operational process that come into contact with food or food contact surfaces shall be maintained and regularly monitored for quality and applicable food safety hazards. The frequency of analysis shall be risk-based and at a minimum annually.

Response: N/A

Evidence: • No compressed air or other gases are used- NA (10.6.5.1-10.6.5.2)

10.6.5.3 - Ambient air shall be tested at least annually to confirm that it does not pose a risk to food safety.

Response: Compliant

Summary -

Response: Ambient air is tested once a year using a 3rd party ISO certified laboratory as part of the environmental monitoring schedule. Records sighted: COA, ambient air testing 02/27/2026, acceptable results.

10.7.1 - Ambient/Dry Storage

10.7.1.1 - The responsibility and methods for ensuring proper storage of inputs, packaging, and finished product shall be documented and implemented. The methods shall ensure: i. Effective stock rotation; ii. Utilization of inputs, work-in-progress, and finished product within their shelf life; iii. Risks to temporarily stored materials

and/or products are analyzed, and controls are applied if necessary; iv. Rooms used for the storage of product ingredients, packaging, and other dry goods are located away from wet areas (refer to 10.1.2); and v. Records are maintained to control storage and stock rotation.

Response: N/A

Evidence: • No ambient storage- NA (10.7.1.1-10.7.1.3)

10.7.1.2 - Dry ingredients and packaging shall be received and stored separately from field product or chilled materials to ensure there is no cross-contamination. Unprocessed field products shall be received and segregated to ensure there is no cross-contamination.

Response: N/A

Evidence: • No ambient storage- NA (10.7.1.1-10.7.1.3)

10.7.1.3 - Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable cleaning and inspection of the floors and areas behind the racks. Storage areas shall be cleaned at a predetermined frequency (refer to 10.2.5.1) and designed and constructed to prevent packaging from becoming a harborage for pests or vermin.

Response: N/A

Evidence: • No ambient storage- NA (10.7.1.1-10.7.1.3)

Summary -

Response: No ambient storage- NA (10.7.1.1-10.7.1.3)

10.7.2 - Cold Storage, Controlled Atmosphere Storage, and Chilling of Foods

10.7.2.1 - The site shall provide confirmation of the effective operational performance of coolers, controlled atmosphere facilities, and cool rooms. They shall be designed and constructed to allow for the hygienic and efficient refrigeration and storage of food and be easily accessible for inspection and cleaning.

Response: Compliant

10.7.2.2 - Sufficient refrigeration and controlled atmosphere capacity shall be available to chill or store the maximum anticipated throughput of products with allowance for periodic cleaning of storage rooms.

Response: Compliant

10.7.2.3 - Discharge from defrost and condensate lines shall be controlled and discharged into the drainage system.

Response: Compliant

10.7.2.4 - Cool and controlled atmosphere rooms shall be fitted with temperature and atmosphere monitoring equipment and located to monitor the warmest part of the room and fitted with measurement devices that are easily read and accessible.

Response: Compliant

Summary -

Response: Cold Storage, Freezing and Chilling of Goods policy 01/10/2026 is documented. FSQA and Maintenance/Operations supervisor have responsibility. Temperature is monitored continuously and checked once a day during the weekly facility walk about- these checks are documented. Condensing units are on

monthly cleaning schedule as per the implemented Maintenance Control Schedule. Condensing units are to be cleaned, annually, scheduled cleaning is performed monthly. All transportation fleet is pre-cooled, and in trailer evaporators were checked randomly during the audit and observed in good condition. Pre-cooling requirements are documented. Company owned delivery vehicles are continuously monitored using a temperature probe system which was also checked and was found functional. Records sighted: inspections dated 01/23/2026, 02/05/2026, 04/21/2026 which included temperature checks, evaporator checks, damage checks of the equipment. Frequency- daily. Maintenance records, evaporators, Work order 500055172 dated 06/18/2025, 500063441 dated 04/17/2026- evaporator maintenance.

10.8.1 - Storage of Hazardous Chemicals and Toxic Substances

10.8.1.1 - Hazardous chemicals and toxic substances with the potential for food contamination shall be stored so as not to present a hazard to personnel, product, packaging, product handling equipment, or areas in which product is handled, stored, or transported. Specifically, they shall not be stored inside food handling areas and product and packaging storage rooms.

Response: Compliant

10.8.1.2 - Daily supplies of chemicals used for continuous sanitizing of water, as a processing aid, or for emergency cleaning of food handling equipment and surfaces in food contact zones may be stored within or in close proximity to a food handling area, provided that access to the chemical storage facility is restricted to authorized personnel.

Response: Compliant

10.8.1.3 - Hazardous chemical and toxic substance storage facilities shall: i. Be compliant with national and local legislation and designed so there is no cross-contamination between chemicals; ii. Be adequately ventilated; iii. Be provided with appropriate signage indicating the area is a hazardous storage area; iv. Be secure and lockable to restrict access only to personnel with formal training in handling and use of hazardous chemicals and toxic substances; v. Have instructions, including up-to-date Safety Data Sheets (SDS), on the safe handling of hazardous chemicals and toxic substances, readily accessible to personnel; vi. Be equipped with a detailed and up-to-date inventory of all chemicals contained in the storage facility; vii. Have suitable first aid equipment and protective clothing available close to the storage area; viii. In the event of a hazardous spill, be designed such that spillage and drainage from the area is contained; and ix. Be equipped with spillage kits and cleaning equipment.

Response: Compliant

10.8.1.4 - Hazardous chemical and toxic substances shall be handled and applied by properly trained personnel. These materials shall be used by, or under the direct supervision of, trained personnel with a thorough understanding of the hazards involved, including the potential for the contamination of food and food contact surfaces.

Response: Compliant

10.8.1.5 - The site shall dispose of unused chemicals and empty containers in accordance with regulatory requirements and ensure that: i. Empty chemical containers are not reused; ii. Empty containers are labeled, isolated, and securely stored while awaiting collection; and iii. Unused and obsolete chemicals are stored under secure conditions while awaiting authorized disposal by an approved vendor.

Response: Compliant

Summary -

Response: Policy Storage of Hazardous chemicals and toxic substances is documented, rev. date 01/05/2026.

Hazardous chemicals in this facility are observed stored in the locked chemical locker, SDS for all chemicals are available electronically. Dilutions for the floor chemicals are done as per the vendor instructions- wall mounted dilution and dispensing units were observed to be functioning properly and stored securely in the maintenance locker. Staff is trained on chemical storage and handling. Maintenance and sanitation chemicals were observed stored with authorized access only and their use is controlled by the site. Chemicals used in this warehouse are compliant with the legislation and only procured from the approved suppliers. The chemicals were stored in the appropriately labeled containers and stored so as not to present cross-contamination among chemicals. They were stored in their original containers. Container disposal is done as per the manufacturer's instructions as per the Maintenance and the Sanitation policy, no reuse of chemical containers is allowed or was observed during the audit. Hazardous spill instructions are on file and employees have been trained on the clean up procedure. Records sighted: Sanitizer verifications (form Dilution testing- cleaner and sanitizer, Weekly testing, reviewed for 04/02/2025, 04/16/2025, 04/24/2025, 04/30/2025, 12/3/2025, 12/29/2025.

10.9.1 - Waste Management

10.9.1.1 - The methods and responsibilities that describe the effective and efficient disposal of dry, wet, liquid, and solid waste, including inedible material, unusable packaging, and trademarked materials, from the premises shall be documented and implemented. Reviews of the effectiveness of waste management will be part of the site's daily inspections, and the results of these inspections shall be included in the relevant reports.

Response: Compliant

10.9.1.2 - Waste shall be regularly removed from food handling or processing areas so it does not create food safety risks for finished product and packing operations. Designated waste accumulation areas shall be maintained in a clean, tidy conditions until external waste collection occurs.

Response: Compliant

10.9.1.3 - Waste and overflow water from tubs, tanks, and other equipment shall be discharged directly to the floor drainage system and meet local regulatory requirements.

Response: Compliant

10.9.1.4 - Trolleys, vehicles waste disposal equipment, collection bins, and storage areas shall be maintained in a serviceable condition and cleaned and sanitized regularly so they do not attract pests and other vermin.

Response: Compliant

10.9.1.5 - Inedible waste designated for animal feed shall be stored and handled so it does not cause a risk to the animals or to further processing.

Response: N/A

Evidence: • Waste for animal feed is not collected or stored on site- NA (10.9.1.5)

Summary -

Response: 12.8.1 Waste Disposal policy is documented and implemented. The purpose of this policy is to outline how the site handles waste generated during operations. Dry and Wet waste procedure is established. Liquid, wet and dry waste disposal procedure is established. There is also a recycling system in place. Waste is hauled away by an approved provider. Trash cans and trash collecting areas were observed in good condition and taken out by the sanitation crew as needed. Program verification is done daily (informally), weekly and monthly during GDP audits. Trash collection areas were also inspected on the exterior of the facility and were found in good condition with no smell or standing water. Waste for animal feed is not collected or stored on

12.1.1 - Premises Location and Approval

12.1.1.1 - The site shall assess local activities and the site environment to identify any risks that may have an adverse impact on product safety and implement controls for any identified risks. The assessment shall be reviewed in response to any changes in the local environment or activities. The construction and ongoing operation of the premises on the site shall be approved by the relevant authority.

Response: Compliant

Summary -

Response: Policy Premises location is documented and implemented, rev. date 01/09/2026. The site is registered with the state of CA and FDA in accordance with the bio-terrorism act. There is a site risk assessment on file. The site is located in a middle of a field surrounded by other warehouses. The site is leased so the landlord provides some exterior maintenance services. Records sighted: Business license, issued by the County of Sacramento, expiration date 04/26/2027. Lic. Number GNB 32024-01108

12.1.2 - Building Materials

12.1.2.1 - Floors shall be constructed of smooth, dense, impact-resistant material that can be effectively graded, drained, is impervious to liquid, and easily cleaned. When drains are present in the warehouse, floors shall be sloped at gradients suitable to allow for the effective removal of all overflow or wastewater under normal working conditions.

Response: Compliant

12.1.2.2 - Drains shall be constructed and located so they can be easily cleaned and do not present a hazard. Drains if located in storage and handling areas, shall be kept clean.

Response: Compliant

12.1.2.3 - Waste trap system shall be located away from any food handling or storage area or entrance to the premises.

Response: N/A

Evidence: • No waste traps- NA (12.1.2.3)

12.1.2.4 - Walls, partitions, ceilings, and doors shall be of durable construction. Internal surfaces shall have an even and regular surface and be impervious with a light-colored finish and shall be kept clean (refer to 12.2.5). Wall-to-wall and wall-to-floor junctions shall be designed to be easily cleaned and sealed to prevent the accumulation of food debris.

Response: Compliant

12.1.2.5 - Doors shall be of solid construction. Windows shall be made of shatterproof glass or similar material, or otherwise protected.

Response: Compliant

12.1.2.6 - Drop ceilings (where applicable) shall be constructed to enable monitoring for pest activity, facilitate cleaning, and provide access to utilities.

Response: N/A

Evidence: • No drop ceilings in product handling, evaluation or storage- NA (12.1.2.6)

12.1.2.7 - In warehouses where food products are recouped or exposed, the product contact surfaces shall be constructed of materials that will not contribute a food safety risk

Response: Compliant

Summary -

Response: Floors , walls and ceiling were adequate and maintained in a pre-determined schedule. Floor is adequately sealed. Surfaces and walls were cleanable as observed during the facility walk through. Floor to wall and wall to ceiling junctions are in good condition. Doors were of solid construction and maintained on a regular basis. Doors, including personnel doors and freezer/cooler doors were observed in good condition. No evidence of leaks on the ceiling. No Waste traps- NA (12.1.2.3); No drop ceilings in food handling or storage- NA (12.1.2.6).

12.1.3 - Lighting and Light Fittings

12.1.3.1 - Lighting in warehouses where food product is recouped or exposed shall be of appropriate intensity to enable the staff to carry out their tasks efficiently and effectively.

Response: Compliant

12.1.3.2 - Light fittings in areas where food product is recouped or exposed shall be shatterproof, manufactured with a shatterproof covering or fitted with protective covers, and recessed into or fitted flush with the ceiling.

Response: Compliant

12.1.3.3 - Light fittings in other areas of the warehouse where product is covered or otherwise protected shall be designed to prevent breakage and product contamination.

Response: Compliant

Summary -

Response: Sufficient lighting was observed in the warehouse. LED shatter proof light bulbs are used.

12.1.4 - Dust, Insect, and Pest Proofing

12.1.4.1 - All external windows, ventilation openings, doors, and other openings shall be effectively sealed when closed and proofed against dust, insects, birds, and other pests. External personnel access doors shall be provided. They shall be effectively insect-proofed and fitted with a self-closing device and proper seals to protect against entry of dust, birds, and other pests.

Response: Compliant

12.1.4.2 - Electric insect control devices, pheromone, or other traps and baits shall be located and operate so as not to present a contamination risk to the product, packaging, containers, or processing equipment. Poison rodenticide bait shall not be used inside ingredient of product storage areas where ingredients, packaging, and product are handled, processed, or exposed.

Response: Compliant

Summary -

Response: The facility was adequately sealed, including personnel doors, dock doors and ventilation openings.

Pest control devices were observed in good condition. No poison bait is used on the interior of the warehouse.

12.1.5 - Ventilation

12.1.5.1 - Adequate ventilation shall be provided in enclosed storage and food handling areas.

Response: Compliant

12.1.5.2 - All ventilation equipment and devices in product storage and handling areas shall be adequately cleaned as per 12.2.5 and effectively sealed against dust, insects, and other pests as per 12.1.4.

Response: Compliant

Summary -

Response: Adequate ventilation was observed in the warehouse.

12.1.6 - Equipment and Utensils

12.1.6.1 - Specifications for equipment and utensils and procedures for purchasing equipment shall be documented and implemented.

Response: Compliant

12.1.6.2 - Equipment and utensils shall be designed, constructed, installed, operated, and maintained to meet any applicable regulatory requirements and not pose a contamination threat to products.

Response: Compliant

12.1.6.3 - Equipment storage rooms shall be designed and constructed to allow for the hygienic and efficient storage of equipment and containers. Where possible, food contact equipment shall be segregated from non-food contact equipment.

Response: Compliant

12.1.6.4 - All equipment and utensils shall be cleaned (refer to 12.2.5.1) at a frequency to control contamination and stored in a clean and serviceable condition to prevent microbiological or cross-contact allergen contamination.

Response: Compliant

12.1.6.5 - Vehicles used in handling areas or in cold storage rooms shall be designed, cleaned, and operated so as not to present a food safety hazard.

Response: Compliant

12.1.6.6 - In addition to the above, locations handling exposed products and recouping products on-site shall have:
i. Product contact equipment and utensils constructed of materials that are non-toxic, smooth, impervious and readily cleaned as per 12.2.5; ii. Clearly identified equipment and utensils that are used for inedible material; and
iii. Clearly identified waste and overflow handling equipment and utensils. The waste material is discharged hygienically and according to local regulatory requirements.

Response: N/A

Evidence: • No exposed products no primary packaging- NA (12.1.6.6)

Summary -

Response: Policy equipment and utensils is reviewed on 01/05/2026. Specifications for equipment and

utensils, cleaning procedure requirements and construction and operation of the equipment and product moving equipment is included in the policy. Equipment such as MHE and repacking product moving equipment are stored in good condition. They are cleaned on a master cleaning and sanitation schedule. No exposed products no primary packaging- NA (12.1.6.6)

12.1.7 - Grounds and Roadways

12.1.7.1 - The grounds and area surrounding the premises shall be maintained to minimize dust and kept free of waste or accumulated debris so as not to attract pests and vermin.

Response: Compliant

12.1.7.2 - Paths, roadways, and loading and unloading areas shall be maintained so as not to present a hazard to the food safety operation of the premises.

Response: Compliant

12.1.7.3 - Surroundings shall be kept neat and tidy and shall not present a hazard to the hygienic and sanitary operation of the premises or provide harborage for pests.

Response: Compliant

Summary -

Response: Grounds, dock areas, parking lot and roadways were in good condition. No pest harborage observed.

12.2.1 - Repairs and Maintenance

12.2.1.1 - The methods and responsibility for the maintenance and repair of facility, equipment, and buildings shall be documented, planned, and implemented in a manner that minimizes the risk of product, packaging, or equipment contamination.

Response: Compliant

12.2.1.2 - The maintenance schedule shall be prepared to cover building, equipment, and other areas of the premises critical to the maintenance of product safety. Routine maintenance of plant and equipment in any food handling or storage area shall be performed according to a maintenance control schedule and recorded.

Response: Compliant

12.2.1.3 - Failures of facility and equipment in any food storage and handling area shall be documented, reviewed, and necessary repair incorporated into the maintenance control schedule.

Response: Compliant

12.2.1.4 - Site supervisors shall be notified when maintenance or repairs are to be undertaken in any food handling or storage area.

Response: Compliant

12.2.1.5 - The maintenance supervisor and the site supervisor shall be informed if any repairs or maintenance pose a potential threat to product safety (e.g., pieces of electrical wire, damaged light fittings, and loose overhead fittings). When possible, maintenance is to be conducted outside operating times.

Response: Compliant

12.2.1.6 - Temporary repairs, where required, shall not pose a food safety risk and shall be included in the cleaning program. There shall be a plan in place to address completion of temporary repairs to ensure they do not become permanent solutions.

Response: Compliant

12.2.1.7 - Equipment located over exposed product shall be lubricated with food grade lubricants and their use controlled to minimize the contamination of the product.

Response: N/A

Evidence: • No exposed product- NA (12.2.1.7)

12.2.1.8 - Paint used in a food handling or contact zone shall be suitable for use, in good condition (i.e., no chips), and shall not be used on any product contact surface.

Response: Compliant

Summary -

Response: Policy repairs and maintenance is documented, rev date 01/09/2026. SQFP and the Maintenance manager as well as Operations Director are responsible for maintaining the policy. Master Maintenance schedule covering the facility, equipment and grounds is documented and implemented via online based system and administered via Preventive maintenance orders that are issued electronically and verified by the maintenance personnel. Failures of equipment are documented electronically, investigated and resolved by the maintenance team and the management. FSQA and Operations Director are advised of any repairs or maintenance. Provision addressing temporary repairs is documented, no evidence of unaddressed temporary repairs was observed in the warehouse during the facility inspection. No flaking paint was observed in the warehouse. Maintenance shop was observed in good condition and well organized.No exposed product- NA (12.2.1.7). Records sighted: Maintenance control Schedule 06/25/2025-05/26/2026, including all equipment, building and other areas (yard, parking lot). Work order 500055172 dated 06/18/2025 , 500063441 dated 04/17/2026- evaporator maintenance. Auditor interview with a third party supplier that was observed on site repairing MHE was interviewed during the audit.

12.2.2 - Maintenance Staff and Contractors

12.2.2.1 - Maintenance staff and contractors shall comply with the site's personnel and process hygiene requirements (refer to 12.3).

Response: Compliant

12.2.2.2 - All maintenance staff and contractors required to work on-site shall be trained in the site's food safety and hygiene procedures or shall be escorted at all times until their work is completed. Records of training shall be documented and retrievable.

Response: Compliant

12.2.2.3 - Maintenance staff and contractors shall remove all tools and debris from any maintenance activity once it has been completed and inform the area supervisor and maintenance supervisor so that appropriate hygiene and sanitation can be completed and an inspection conducted prior to restarting site operations. The inspections shall be documented.

Response: Compliant

Summary -

Response: The implemented Training and Maintenance policies require that the maintenance personnel and contractors are trained in the implemented GDP and pre-requisite programs. Work order forms require that the repair area is to be cleaned and tools collected at the end of repairs as well as the area is inspected prior to resuming operations. Records sighted: Training records for GMP training (all employees) 03/09/2026, HACCP training 03/23/2026. Work order 500055172 dated 06/18/2025 , 500063441 dated 04/17/2026- evaporator maintenance with cleaning and recounting of tools documented.

12.2.3 - Calibration

12.2.3.1 - The methods and responsibility for calibration and re-calibration of measuring, testing, and inspection equipment used for monitoring activities outlined in prerequisite programs, food safety plans, and other process controls, or to demonstrate compliance with customer specifications, shall be documented and implemented. Software used for such activities shall be validated and secured as appropriate.

Response: Compliant

12.2.3.2 - Equipment shall be calibrated against national or international reference standards and methods or to an accuracy appropriate to its use. In cases where standards are not available, the site shall provide evidence to support the calibration reference method applied. A list of measuring, testing, and inspection equipment requiring calibration shall be maintained.

Response: Compliant

12.2.3.3 - Calibration shall be performed according to regulatory requirements and/or to the equipment manufacturers' recommended schedule.

Response: Compliant

12.2.3.4 - Procedures shall be documented and implemented to address the disposition of potentially affected products should measuring, testing, and inspection equipment be found to be out of calibration state.

Response: Minor

Evidence: • NCF: Provision for disposition of products potentially affected by out of calibration equipment was not documented in the policy Calibration (rev date 01/09/2026) (12.2.3.4)

Root Cause: 12.2.3.5 states that procedures shall be documented and implemented to address the disposition of potentially affected products should measuring, testing, and inspection equipment be found to be out of calibration state. A process is implemented but there was no written documentation of the process available. Overlooking 12.2.3.5 requirements of documentation which caused the procedural gap and eventual Non-Conformance.

Corrective Action: Proper documentation of our process in the event out of calibration affects product and the disposition of said product.

Verification Of Closeout: The document 12.2.3- Calibration and 12.2.3.5- Corrective action have been reviewed. 12.2.3 eff. date 05/11/2026 outlines procedures and requirements for handling product potentially affected by out of calibration equipment. Form Corrective action was also provided as objective evidence indicating this non-conformance received during the audit was investigated and resolved to prevent re-occurrence. Non-conformance has been resolved.

Completion Date: May 12, 2026

Closeout Date: May 15, 2026

12.2.3.5 - A directory of measuring, testing, and inspection equipment requiring calibration and records of calibration tests shall be maintained.

Response: Compliant

Summary -

Response: NCF: Provision for disposition of products potentially affected by out of calibration equipment was not documented in the policy Calibration (rev date 01/09/2026) (12.2.3.4) Calibration Policy rev policy 01/09/2026, FSQA have responsibility. Scope of calibration includes wall mounted temperature monitoring probes in the equipment storage rooms, hand held thermometers and a NIST probe, scales, ATP luminometer, infrared gun, warehouse EV units, Banan ripening probes. SOP for hand held calibration is documented- crushed ice is used as a calibration method. Calibration is done to NIST traceable reference standard as required by the SOP (NIST certified probe). There is a register of equipment requiring calibration which also defines the calibration schedule is defined and complies with manufacturer's recommended schedule. Records sighted: ATP Luminometer calibration (monthly) 01/03/2025, 02/04/2025, 03/04/2025, 05/07/2025, 06/29/2025, 01/2/2026, 03/10/2026, 04/27/2026. Stick thermometers (weekly): dated 06/24/2025, 07/22/2025, 10/28/2025, 12/23/2025, 04/27/2026, Scale calibration (repack room) 03/31/2026, serial number EQ1931134, calibration due date- 03/31/2027. Infrared Temp Gun Calibration log worksheet dated 07/08/2025, 07/29/2025, 09/09/2025, 12/2/2025, 04/27/2026, 04/06/2026.

12.2.4 - Pest Prevention

12.2.4.1 - A documented pest prevention program shall be effectively implemented. It shall: i. Describe the methods and responsibility for the development, implementation, and maintenance of the pest prevention program; ii. Record pest sightings and trend the frequency of pest activity to target pesticide applications; iii. Outline the methods used to prevent pest problems; iv. Outline the pest elimination methods and the appropriate documentation for each inspection; v. Outline the frequency with which pest status is to be checked; vi. Include on a site map the identification, location, number, and type of applied pest control/ monitoring devices; vii. List the chemicals used. They are required to be approved by the relevant authority and their Safety Data Sheets (SDS) made available; viii. Outline the methods used to make staff aware of the bait control program and the measures required when they come into contact with a bait station; ix. Outline the requirements for staff awareness and training in the use of pest and vermin control chemicals and baits; and x. Measure the effectiveness of the program to verify the elimination of applicable pests and identify trends.

Response: Compliant

12.2.4.2 - Pest contractors and/or internal pest controllers shall: i. Be licensed and approved by the local relevant authority; ii. Use only trained and qualified operators who comply with regulatory requirements; iii. Use only approved chemicals; iv. Provide a pest prevention plan (refer to 12.2.4.1), which includes a site map indicating the location of bait stations traps and other applicable pest control/monitoring devices; v. Report to a responsible authorized person on entering the premises and after the completion of inspections or treatments; vi. Provide regular inspections for pest activity with appropriate action taken if pests are present, and vii. Provide a written report of their findings and the inspections and treatments applied.

Response: Compliant

12.2.4.3 - Pest activity risks shall be analyzed and recorded. Inspections for pest activity shall be undertaken on a regular basis by trained site personnel and the appropriate action taken if pests are present. Identified pest activity shall not present a risk of contamination to food products, raw materials, or packaging. Records of all pest control inspections and applications shall be maintained.

Response: Compliant

12.2.4.4 - Food products, raw materials, or packaging that are found to be contaminated by pest activity shall be effectively disposed of and the source of pest infestation investigated and resolved. Records shall be kept of the disposal, investigation, and resolution.

Response: Compliant

12.2.4.5 - Pesticides shall be clearly labeled and stored per 12.6.4 if kept on-site.

Response: Compliant

12.2.4.6 - No animals shall be permitted on-site in food handling or storage areas.

Response: Compliant

Summary -

Response: Pest control policy rev. date 01/03/2026 is documented and implemented. FSQA has responsibility. Contracted 3rd party PCO is administering the service. Frequency of service is listed as bi-weekly (twice a week) during cold season and weekly during warm seasons. The PCO's business license issued by state of CA, Business license 19000498 expiration date 12/31/2026, applicator license expiring expiration date 06/30/2028, certificate of liability insurance expiring 03/01/2027, Map of pest control devices, dated 1/15/2026 and verified to be correct by the food safety team. Scope of service provided by the PCO is on file, schedule of service is maintained. SDS for chemicals are on file. Pest sightings are reported by employees, the activities is trended. No pesticides are stored on site- NA (12.2.4.5) No animals are permitted on site. No pest contamination incidents occurred. Records sighted: 02/18/2026, 01/07/2026, 01/21/2026, 11/18/2025, 11/06/2025, 10/902/2025, 10/1/2025, 11/06/2025, 08/12/2025. Trend report Q1-Q4, 2025.

12.2.5 - Cleaning and Sanitation

12.2.5.1 - The methods and responsibility for the effective cleaning of the food storage and handling areas, staff amenities, and toilet facilities shall be documented and implemented. Consideration shall be given to: i.What is to be cleaned; ii.How it is to be cleaned; iii.When it is to be cleaned; iv.Who is responsible for cleaning; v.Validation of cleaning procedures; vi.Methods used to confirm the correct concentrations of detergents and sanitizers, and vii.The responsibility and methods used to verify the effectiveness of the cleaning and sanitation program.

Response: Compliant

12.2.5.2 - Detergents and sanitizers shall be suitable for use in a food and storage and handling environment, labeled according to regulatory requirements, and purchased in accordance with applicable legislation. The organization shall ensure: i.The site maintains a list of chemicals approved for use; ii.An inventory of all chemicals purchased and used is maintained; iii.Detergents and sanitizers are stored as outlined in element 12.6.4; iv.Safety Data Sheets (SDS) are provided for all detergents and sanitizers purchased; and v.Only trained staff handle sanitizers and detergents.

Response: Compliant

12.2.5.3 - Detergents and sanitizers that have been mixed for use shall be correctly mixed according to manufacturers' instructions, stored in containers that are suitable for use, and clearly identified. Mix concentrations shall be verified and records maintained.

Response: Compliant

12.2.5.4 - Provision shall be made for the effective cleaning of equipment, utensils, and protective clothing.

Response: Compliant

12.2.5.5 - Cleaning equipment, tools, racks, and other items used in support of the cleaning and sanitizing program shall be clearly identified, stored, and maintained in a manner that prevents contamination of processing, product handling equipment, and storage areas as well as the tools themselves.

Response: Compliant

12.2.5.6 - Staff amenities, sanitary facilities, and other essential areas shall be inspected by qualified personnel to ensure the areas are clean and at a defined frequency.

Response: Compliant

12.2.5.7 - Records of cleaning and sanitation activities, verification, and inspections shall be maintained.

Response: Compliant

12.2.5.8 - Staff amenities, sanitary facilities, and other essential areas shall be inspected by qualified personnel at a defined frequency to ensure the areas are clean.

Response: Compliant

Summary -

Response: The sanitation policy is dated 01/04/2026. The facility has a master sanitation schedule that list the tasks and frequency. Tasks are outlined as daily, weekly, and monthly tasks. The facility has 4 sanitarians and a 3rd party janitorial service for restrooms. The facility has an approved chemical dilution system by a 3rd party. The facility uses floor scrubber in the warehouse. The 3rd party chemical company provides service and service reports. The facility conducted chemical training on 04/06/2023. The facility conducts daily ATP swab in the repack room and records maintained. The facility conducts a daily pre-op inspection. The facility conducts weekly sanitizer verification for a quat based sanitizer. Cleanliness is verified via the implemented Environmental monitoring system and GMP inspections. SSOP's include what is to be cleaned, how it is to be cleaned, responsibilities, verification, any chemical dilutions and verifications are documented. SSOP for repack department rev date 04/17/2026 including responsibilities and verification is defined. Frequency is defined, ATP parameters for acceptability are defined. Auditor interviewed sanitation personnel and re-pack supervisor to ensure good understanding of cleaning SSOPs. Records sighted: April 2026, November 2025, February 2026. Sanitizer verifications (form Ecolab Dilution testing- cleaner and sanitizer, Weekly testing, reviewed for 04/02/2025, 04/16/2025, 04/24/2025, 04/30/2025, 12/3/2025, 12/29/2025. Daily pre-operational inspection 04/11/2026, 04/30/2026 (am shift), 06/20/2025, 07/2/2025.08/10/2025.

12.3.1 - Personnel Welfare

12.3.1.1 - Personnel suffering from infectious diseases or who are carriers of any infectious disease shall be restricted from working on the site or in the transportation of food and shall not engage in food handling operations or be permitted access to storage areas where the product is exposed or there is a risk of contamination of food.

Response: Compliant

12.3.1.2 - The site shall have measures in place to prevent contact of materials, ingredients, food packaging, food, or food contact surfaces from any bodily fluids from open wounds, coughing, sneezing, spitting, or any other means. In the event of an injury that causes spillage of bodily fluid, a properly trained staff member shall ensure that all affected areas, including handling and storage areas, have been adequately cleaned and that all materials and products have been quarantined and/or disposed of.

Response: Compliant

12.3.1.3 - Personnel with exposed cuts, sores, or lesions shall not engage in handling exposed products, recoup, repack or processing products, or handling primary packaging or food contact surfaces. Minor cuts or abrasions on exposed parts of the body shall be covered with a protective bandage or alternative suitable dressing. A colored bandage or alternative suitable waterproof and colored dressing is recommended for handling exposed products, recoup, or repack processes.

Response: Compliant

Summary -

Response: Policy personnel welfare is documented, rev date 01/10/2026. The procedure includes but is not limited to employee requirements with contagious diseases or illnesses, visitors and contractor's requirements and break areas and restroom requirements and clean up procedure. Personnel with exposed cuts, sores or lesions are prohibited from accessible borne pathogens spill kits are present and training on the program is conducted on an annual basis. No visibly sick employees, open wounds or any other risk of contamination was observed during the facility walk through. This facility repacks only fully packaged product or full intact agricultural commodity.

12.3.2 - Handwashing

12.3.2.1 - All personnel shall have clean hands and hands shall be washed by all staff, contractors, and visitors: i.On entering food handling, storage, and processing areas; ii.After each visit to a toilet; iii.After using a handkerchief; iv.After smoking, eating, or drinking; and v.After sneezing or coughing.

Response: Compliant

12.3.2.2 - Handwash stations shall be available and accessible as required.

Response: Compliant

12.3.2.3 - Handwash stations shall be constructed of stainless steel or similar non-corrosive material and at a minimum supplied with: i.A potable water supply at an appropriate temperature; ii.Liquid soap; iii.Paper towels; and iv.A means of containing used paper towels. An effective hand dryer may be used in instances where there is no direct hand contact of food or food contact surfaces.

Response: Compliant

12.3.2.4 - Signage in appropriate languages instructing people to wash their hands shall be provided in a prominent position.

Response: Compliant

12.3.2.5 - When gloves are used, personnel shall maintain the handwashing practices outlined above.

Response: Compliant

Summary -

Response: Policy Handwashing rev date 01/10/2025 is documented. Handwashing stations are located throughout the facility, at the entrance to the facility and in the repack room. Employees are trained on proper handwashing procedures. Good practices were observed during the audit. Gloves are used in the repack area. Hand washing stations are equipped with all essentials necessary for the effective hand washing.

12.3.3 - Clothing and Personal Effects

12.3.3.1 - Clothing worn by staff engaged in handling food shall be maintained, stored, laundered, and worn so as not to present a contamination risk to products.

Response: Compliant

12.3.3.2 - Clothing, including shoes, shall be clean at the commencement of each shift and maintained in a serviceable condition.

Response: Compliant

12.3.3.3 - Protective clothing shall be manufactured from material that will not pose a food safety threat and is easily cleaned.

Response: Compliant

12.3.3.4 - Jewelry and other loose objects shall not be worn or taken into a food handling or processing operation or any area where food is exposed. The wearing of plain bands with no stones, prescribed medical alert bracelets, or jewelry accepted for religious or cultural reasons can be permitted, provided it is properly covered and does not pose a food safety risk. All exceptions shall meet regulatory and customer requirements and shall be subject to a risk assessment and evidence of ongoing risk management.

Response: N/A

Evidence: • No exposed product or food contact packaging- 12.3.3.4 (NA)

Summary -

Response: Policy Personal effects, 01/10/2026 is documented. All employees were observed wearing clean, company issued uniforms or outerwear. No exposed product or food contact packaging- 12.3.3.4 (NA)

12.3.4 - Visitors

12.3.4.1 - All visitors shall be required to comply with all Good Storage and Distribution Practices and hygiene standards required by the site, including those applying to clothing and personal effects, hand-washing, and illness (refer to 12.3.1, 12.3.2 and 12.3.3).

Response: Compliant

12.3.4.2 - All visitors, including management staff, shall wear suitable clothing and footwear when entering any food storage and handling area.

Response: Compliant

12.3.4.3 - Visitors exhibiting visible signs of illness shall be prevented from entering areas in which food is handled or processed (refer to 12.3.1).

Response: Compliant

12.3.4.4 - Visitors shall enter and exit food handling areas through the proper staff entrance points and comply with all handwashing and personnel practice requirements.

Response: Compliant

12.3.4.5 - All visitors shall be trained in the site's food safety and hygiene procedures before entering any food processing or handling areas or shall be escorted at all times in food handling and storage areas.

Response: Compliant

12.3.4.6 - The site shall have a documented procedure for how driver access is managed to minimize food safety risk and designated driver areas are maintained to prevent food contamination or other food safety risks.

Response: Compliant

Summary -

Response: Visitor policy is documented and implemented, rev date 01/03/2026. Visitor and Contractor policy is documented and implemented. Contractor Safety briefing is documented. Visitors are required to be identified at arrival, briefed on the GDP and safety measures implemented on site, visitors that are exhibiting signs of illness are not permitted to enter the site, Drivers are not allowed to load and unload their trailers or get past a certain point in the warehouse typically beyond drivers lounge as per the documented and implemented shipping/receiving and visitor's policy as well as Food Defense policy implemented in this warehouse.

12.3.5 - Staff Amenities (change rooms, toilets, break rooms)

12.3.5.1 - Staff amenities shall have documented cleaning procedures, be supplied with appropriate lighting and ventilation, and shall be made available for the use of all persons engaged in the handling and processing of product.

Response: Compliant

12.3.5.2 - Provision shall be made for staff to store their street clothing and personal items separate from food contact zones and food storage areas.

Response: Compliant

12.3.5.3 - Toilet rooms shall be: i. Designed and constructed so that they are accessible to staff and separate from any food handling operations; ii. Accessed from the warehouse or food handling area via an airlock vented to the exterior or through an adjoining room; iii. Sufficient in number for the maximum number of staff; iv. Constructed so that they can be easily cleaned and maintained; and v. Kept clean and tidy.

Response: Compliant

12.3.5.4 - Sanitary drainage shall not be connected to any other drains within the premises and shall be directed to a septic tank or a sewerage system. Procedure shall be documented and implemented to properly manage sewage back-ups to minimize the potential for contamination.

Response: N/A

Evidence: • No sanitary cross-connections- NA (12.3.5.4)

12.3.5.5 - Handwash basins shall be provided immediately outside or inside the toilet room and designed as outlined in 12.3.2.2.

Response: Compliant

12.3.5.6 - Separate break room facilities shall be provided away from a food handling or storage areas. Break rooms shall be kept clean and tidy and free from waste materials and pests.

Response: Compliant

12.3.5.7 - Where outside eating areas are provided, they shall be kept clean and free from waste materials and maintained in a manner that minimizes the potential for introduction of contamination including pests to the site.

Response: Compliant

12.3.5.8 - Signage in languages understood by staff advising people to wash their hands before entering the food storage areas shall be provided in a prominent position in break rooms and break room exits.

Response: Compliant

Summary -

Response: Policy Staff amenities, rev date 01/15/2026 is documented. Staff amenities are adequate. Change rooms and locker rooms provided to employees were observed clean and well maintained. Sanitary facilities are adequate. Lunchrooms were equipped with all essentials for safe food storage, handwashing, trashcans and GMP signage. GMP signage is posted throughout the facility in English. Outside lunch areas and rest areas are covered, observed clean and were equipped with trash cans. Practices observed during the audit were in compliance with the policy.

12.4.1 - Personnel Processing Practices

12.4.1.1 - All personnel shall comply with the following practices: i.Personnel entry to food handling areas shall be through the personnel access doors only; ii.All doors are to be kept closed. Doors shall not be left open for extended periods when access is required for waste removal or stock transfer; iii.The wearing of false fingernails or fingernail polish is not permitted when handling exposed food; iv.Materials and products shall be kept in appropriate containers as required and off the floor; v.Waste shall be contained in the bins identified for this purpose and removed from the operational area on a regular basis and not left to accumulate; vi.Staff shall not eat or taste any product in the food storage or handling area; vii.Smoking, chewing, eating, or spitting is not permitted in any food handling or storage areas; and viii.Drinking of water is permissible only under conditions that prevent contamination or other food safety risks from occurring. Drinking water containers shall be stored in clear, covered containers, and used in designated areas only. Code Amendment #1 A medical screening procedure shall be in place for all employees, visitors and contractors who handle exposed product or food contact surfaces.

Response: Compliant

12.4.1.2 - All personnel engaged in storage, transport, and handling of packaged products and materials shall ensure that products and materials are handled and stored in such a way as to prevent damage or product contamination.

Response: Compliant

Summary -

Response: Personnel processing practices, rev date 1/10/2026 is documented and includes a medical screening protocol and employee requirements in case of the communicable diseases. No risk to the product or sick employees were observed during the audit.

12.5.1 - Water Supply

12.5.1.1 - Adequate supplies of water drawn from a known clean source shall be provided for use during holding, storage and cleaning of the premises and equipment.

Response: Compliant

12.5.1.2 - Contingency plans shall be in place for instances when the potable water supply is deemed to be contaminated or otherwise inappropriate for use.

Response: Compliant

12.5.1.3 - Supplies of hot and cold water shall be provided as required to enable the effective cleaning of the premises and equipment.

Response: Compliant

12.5.1.4 - The delivery of water within the premises shall ensure potable water is not contaminated. Testing of the backflow system, where possible, shall be conducted at least annually and records shall be maintained.

Response: Compliant

12.5.1.5 - The use of non-potable water shall be controlled such that: i. There is no cross-contamination between potable and non-potable water lines; ii. Non-potable water piping and outlets are clearly identified; and iii. Hoses, taps, and other similar sources of possible contamination are designed to prevent back flow or back siphonage.

Response: Compliant

12.5.1.6 - Where water is stored on-site, storage facilities shall be adequately designed, constructed, and routinely cleaned to prevent contamination.

Response: Compliant

Summary -

Response: Water Supply policy, rev date 03/15/2026 is documented. Clean potable municipal water is used in the facility for hand washing and sanitation/cleaning. Last potability testing on water was performed on 02/26/2025, backflow prevention testing was completed on 03/10/2026. Back up procedures for if the water becomes contaminated are documented in the program and in the emergency response procedure. Records sighted: Water testing 02/26/2026 water tested for E.Coli and total Coliform. With acceptable results.

12.5.2 - Water and Ice Quality

12.5.2.1 - Microbiological analysis of the water and ice supply that comes into contact with food or food contact surfaces shall be conducted to verify the cleanliness of the supply, the monitoring activities, and the effectiveness of the treatment measures implemented. Verification, at minimum, shall be made annually.

Response: Compliant

12.5.2.2 - Water and ice shall be analyzed using reference standards and methods.

Response: Compliant

12.5.2.3 - Ice rooms and receptacles shall be constructed of materials as outlined in elements 12.1.2 and designed to minimize contamination of the ice during storage and distribution.

Response: N/A

Evidence: • No ice in the facility- NA (12.5.2.3)

Summary -

Response: Water is tested once a year using a 3rd party ISO certified laboratory. No ice in the facility- NA (12.5.2.3). Records sighted: Water testing 02/26/2026 water tested for E.Coli and total Coliform. With acceptable results.

12.5.3 - Air and Other Gases

12.5.3.1 - Compressed air or other gases (e.g. nitrogen, carbon dioxide) that contact food or food contact surfaces

shall be clean and present no risk to food safety.

Response: N/A

Evidence: • No compressed air or other gases- NA (12.5.3.1-12.5.3.2)

12.5.3.2 - Compressed air systems and systems used to store or dispense other gases used in food storage and distribution process shall be maintained and regularly monitored for quality and applicable food safety hazards.

Response: N/A

Evidence: • No compressed air or other gases- NA (12.5.3.1-12.5.3.2)

Summary -

Response: No compressed air or other gases- NA (12.5.3.1-12.5.3.2)

12.6.1 - Receipt, Storage and Handling of Goods

12.6.1.1 - The site shall implement an effective storage plan that allows for the safe, hygienic storage of ice, food products (frozen, chilled, and ambient), packaging, equipment, and chemicals.

Response: Compliant

12.6.1.2 - Dry food products shall be received and stored in a way to prevent cross-contamination with frozen and chilled products.

Response: Compliant

12.6.1.3 - The responsibility and methods for ensuring effective stock rotation principles are applied shall be documented and implemented.

Response: Compliant

12.6.1.4 - Procedures shall be in place to ensure that all food products and recouped products are utilized within their designated shelf life.

Response: Compliant

12.6.1.5 - Where goods are held under temporary or overflow conditions that are not designed for the safe storage of goods, a risk analysis shall be undertaken to ensure there is no risk to the integrity of those goods, or contamination, or adverse effects on food safety.

Response: N/A

Evidence: • No temporary or overflow storage is used- NA (12.6.1.5-12.6.1.6)

12.6.1.6 - Records shall be available to verify alternate or temporary control measures for storage of raw materials, ingredients, packaging, equipment, chemicals, or finished products.

Response: N/A

Evidence: • No temporary or overflow storage is used- NA (12.6.1.5-12.6.1.6)

12.6.1.7 - Racks provided for the storage of food products shall be constructed of impervious materials and designed to enable cleaning of the floors and the storage room. Storage areas shall be cleaned at a predetermined frequency.

Response: Compliant

Summary -

Response: Policy Receipt, Storage, Handling of goods, 01/02/2026 is documented. Purpose of this policy is to describe the expectations for the practices applied during receiving, storage loading and transport of food at this warehouse. SQFP and FSQA have responsibility for the program. These practices are utilized to ensure the product is handled under conditions that prevents contamination. it is the responsibility of the warehouse management team to ensure this is effectively deployed. The policy includes procedures for transport (inbound) , Unloading, Storage, Loading (outbound) procedures. Goods are stored according to the food safety and the HACCP requirements in this warehouse. FEFO or FIFO is used as product rotation. All product movement goes through ProducePro, the established ERP system. Racks were observed in good condition. No temporary or overflow storage is used- NA (12.6.1.5-12.6.1.6)

12.6.2 - Cold Storage, Freezing and Chilling of Foods

12.6.2.1 - The site shall provide confirmation of the effective operational performance of freezing, chilling, and cold storage facilities. Chillers, blast freezers, and cold storage rooms shall be designed and constructed to allow for the hygienic and efficient refrigeration of food and shall be easily accessible for inspection and cleaning.

Response: Compliant

12.6.2.2 - Sufficient refrigeration capacity shall be available to store chilled or frozen food at the maximum anticipated throughput of product with allowance for periodic cleaning of refrigerated areas.

Response: Compliant

12.6.2.3 - Discharge from defrost and condensate lines shall be controlled and discharged to the drainage system.

Response: Compliant

12.6.2.4 - The site shall have a written procedure for monitoring temperatures of storage rooms, including the frequency of checks, and corrective actions if the temperature is out of specification. Cold and chilled storage rooms shall be fitted with temperature monitoring equipment, located to monitor the warmest part of the room, and be fitted with a temperature measurement device that is easily readable and accessible. Records shall be kept of frozen, cold, and chilled storage room temperatures.

Response: Compliant

12.6.2.5 - Procedures shall be in place to identify the methods and responsibilities used to ensure that processes applied to materials prior to distribution (e.g. thawing, slacking, labeling) do not pose a risk to product safety or loss of traceability.

Response: Compliant

Summary -

Response: Cold Storage, Freezing and Chilling of Goods policy 01/10/2026 is documented. FSQA and Maintenance/Operations supervisor have responsibility. Temperature is monitored continuously and checked once a day during the weekly facility walk about- these checks are documented. Condensing units are on monthly cleaning schedule as per the implemented Maintenance Control Schedule. Condensing units are to be cleaned, annually, scheduled cleaning is performed monthly. All fleet is pre-cooled, and in trailer evaporators were checked randomly during the audit and observed in good condition. Precooling requirements are documented. Company owned delivery vehicles are continuously monitored using a temperature probe. system which was also checked and was found functional. Records sighted: inspections dated 01/23/2026, 02/05/2026, 04/21/2026 which included temperature checks, evaporator checks, damage checks of the

equipment. Frequency- daily. Maintenance records, evaporators, Work order 500055172 dated 06/18/2025 , 500063441 dated 04/17/2026- evaporator maintenance.

12.6.3 - Storage of Dry Goods

12.6.3.1 - Dry goods shall be located away from wet areas to protect the product from contamination and deterioration and to prevent packaging from becoming a harborage for pests or vermin.

Response: Compliant

Summary -

Response: Dry goods are stored in 55F cooler and were observed in good condition, protected from contamination.

12.6.4 - Storage of Hazardous Chemicals and Toxic Substances Used On-site

12.6.4.1 - Hazardous chemicals, toxic substances, and pesticides that are for use on the site with the potential for food contamination shall be: i.Used only according to manufacturers' instructions; ii.Controlled to prevent contamination or a food safety hazard to raw material, packaging, work-in-progress, finished product, or product contact surfaces; iii.Included in a current register of all hazardous chemicals and toxic substances that are stored on-site; iv.Supplemented with a current Safety Data Sheet (SDS) made available to all staff; v.Controlled to track usage and ensure return to the appropriate storage areas after use; vi.Be compliant with national and local legislation; and vii.Used so that there is no cross-contamination between chemicals.

Response: Compliant

12.6.4.2 - Hazardous chemicals and toxic substances shall be stored: i.In an area with appropriate signage; ii.Accessible only by personnel trained in the storage and use of chemicals; iii.Separated from the distribution storage area so as not to present a hazard to staff, product, packaging, or product handling equipment; iv.In their original containers, or in clearly labeled secondary containers if allowed by applicable legislation; and v.Stored so that there is no cross-contamination between chemicals.

Response: Compliant

12.6.4.3 - Personnel who handle hazardous chemicals and toxic substances, including pesticides and cleaning chemicals: i.Shall be fully trained in their purpose, storage, handling, and use; ii.Be provided first aid equipment and personnel protective equipment; and iii.Ensure compliance with the proper identification, storage, usage, disposal, and clean-up requirements.

Response: Compliant

12.6.4.4 - The site shall dispose of unused chemicals and empty containers in accordance with regulatory requirements and ensure that: i.Empty chemical containers are not reused; ii.Empty containers are labeled, isolated, and securely stored while awaiting collection; and iii.Unused and obsolete chemicals are stored under secure conditions while waiting authorized disposal by an approved vendor.

Response: Compliant

12.6.4.5 - In the event of a hazardous spill, the site shall: i.Have spillage clean-up instructions to ensure that the spill is properly contained; and ii.Be equipped with spillage kits and cleaning equipment.

Response: Compliant

Summary -

Response: Policy Storage of Hazardous chemicals and toxic substances is documented, rev. date 01/05/2026. Hazardous chemicals in this facility are observed stored in the locked chemical locker, SDS for all chemicals are available electronically. Dilutions for the floor chemicals are done as per the vendor instructions- wall mounted dilution and dispensing units were observed to be functioning properly and stored securely in the maintenance locker. Staff is trained on chemical storage and handling. Maintenance and sanitation chemicals were observed stored with authorized access only and their use is controlled by the site. Chemicals used in this warehouse are compliant with the legislation and only procured from the approved suppliers. The chemicals were stored in the appropriately labeled containers and stored so as not to present cross-contamination among chemicals. They were stored in their original containers. Container disposal is done as per the manufacturer's instructions as per the Maintenance and the Sanitation policy, no reuse of chemical containers is allowed or was observed during the audit. Hazardous spill instructions are on file and employees have been trained on the clean up procedure. Records sighted: Sanitizer verifications (form Ecolab Dilution testing- cleaner and sanitizer, Weekly testing, reviewed for 04/02/2025, 04/16/2025, 04/24/2025, 04/30/2025, 12/3/2025, 12/29/2025.

12.6.5 - Loading, Transport, and Staging Practices

12.6.5.1 - The practices applied during loading, transport, and unloading of food products and materials shall be documented, implemented, and designed to maintain appropriate storage conditions and product integrity. Practices shall protect against contamination from biological, chemical, and physical hazards, and under conditions that prevent cross-contamination.

Response: Compliant

12.6.5.2 - Sites shall have a procedure in place that is documented and implemented to ensure trailers are inspected prior to receiving shipments or loading to ensure that the trailer is in good repair, clean, secured and at the required environmental condition and temperature.

Response: Compliant

12.6.5.3 - Vehicles (e.g. trucks/vans/containers) used for transporting food shall be inspected prior to loading to ensure they are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on the product.

Response: Compliant

12.6.5.4 - Receiving, staging, loading, and unloading practices shall be designed to minimize unnecessary exposure of the product to conditions detrimental to maintaining product integrity.

Response: Compliant

12.6.5.5 - Where applicable, food transport vehicles' refrigeration units shall maintain the food at the required temperatures and the units' temperature settings shall be set, checked, and recorded before loading and product temperatures monitored at regular intervals during loading as appropriate. The refrigeration units shall be operational at all times and checks shall be completed of the units' operation, the door seals, and the storage temperature at regular intervals during transit.

Response: Compliant

12.6.5.6 - Upon arrival and prior to opening the doors, the food transport vehicles' refrigeration unit storage temperature settings and operating temperature shall be checked and recorded. Receiving shall be completed

efficiently and product temperatures shall be recorded at the commencement of unloading and at regular intervals during unloading.

Response: Compliant

Summary -

Response: Policy Loading, Transport and Staging Practices, rev date 01/07/2026 is documented and implemented. Warehouse lead is responsible for overseeing and supervising the process of loading and unloading. Measures to prevent product contamination and ensure compliance with the implemented HACCP requirements are outlined in the policy. Product identification is maintained throughout the process. Temperature checks of the product are performed Records sighted: inbound PO Number 10990895, dated 04/22/2026, PO number 109903223 dated 04/15/2026, PO 10989535., PO 297 04/29/2026. Outbound shipments: logs of outbound shipments (form Pre-cooling temperature checklist, which includes truck number, temperature checks, trailer checks and verifications. Dated 04/19/2026, 04/05/2026. Product identification information for each outbound load is stored in the online sales system. Route numbers for trucks are connected to the load.

12.7.1 - Process Flow

12.7.1.1 - The process flow shall be designed to prevent cross-contamination and organized so there is a continuous flow of product through the process. The flow of personnel shall be managed such that the potential for contamination is minimized.

Response: Compliant

Summary -

Response: Process flow in the warehouse and re-pack area are observed to have a workflow that is designed to prevent contamination.

12.7.2 - Control of Foreign Matter Contamination

12.7.2.1 - The responsibility and methods used to prevent foreign matter contamination of the product shall be documented, implemented, and communicated to all staff.

Response: Compliant

12.7.2.2 - Inspections shall be performed to ensure plant and equipment remains in good condition and potential contaminants have not been detached or become damaged or deteriorated.

Response: Compliant

12.7.2.3 - Containers, equipment, and other utensils made of glass, porcelain, ceramics, laboratory glassware, or other like material (except where product is contained in packaging made from these materials, or measurement instruments with glass dial covers, or MIG thermometers required under regulation) shall not be permitted in food processing/contact zones.

Response: Compliant

12.7.2.4 - Where glass objects or similar material are required to be used by the site in storage and handling areas, they shall be listed in a glass inventory including details of their location.

Response: Compliant

12.7.2.5 - Product that is in glass or similar material that is for distribution purposes shall be stored and handled in a manner that prevents contamination.

Response: Compliant

12.7.2.6 - Regular inspections of storage and handling zones shall be conducted (refer to 2.5.4.3) to ensure they are free of glass or other like material and to establish changes to the condition of the objects listed in the glass inventory.

Response: Compliant

12.7.2.7 - Glass instrument dial covers on equipment and MIG thermometers shall be inspected at regular intervals.

Response: Compliant

12.7.2.8 - Pallets used in food storage shall be made of a suitable material, dedicated for that purpose, clean, maintained in good order, and their condition subject to regular inspection.

Response: Compliant

12.7.2.9 - Wooden pallets and other wooden utensils used in food handling areas shall be dedicated for that purpose, clean, and maintained in good order. Their condition shall be subject to regular inspection.

Response: Compliant

12.7.2.10 - Loose metal objects on equipment, equipment covers, and overhead structures shall be removed or tightly affixed so as not to present a hazard.

Response: Compliant

Summary -

Response: Control of Foreign Matter Contamination, rev date 01/09/2026 is documented. SQFP and FSQA has responsibility. The purpose of this policy is to describe the practices used to prevent foreign matter. This procedure includes but not limited to inspection of the facility, training of the employees to flag and report potential or actual contamination and requirements for regular facility inspection. Foreign matter is defined as glass and brittle plastic and wood. Register of glass and brittle plastic objects is on file and is audited monthly. Wooden pallets are controlled to prevent wood contamination. No risk of contamination from glass/brittle plastic or wood was observed during the facility walk through. There is Foreign matter log which is used to log any foreign matter found in the warehouse that has a risk of product contamination. There is a foreign material log (empty), and Glass and Brittle Plastic Weekly inspection log reviewed for 2026 week 1-17. No foreign material contamination accidents occurred in the warehouse.

12.7.3 - Managing Foreign Matter Contamination Incidents

12.7.3.1 - In all cases of foreign matter contamination the affected food product shall be isolated, inspected, reworked, or disposed of.

Response: Compliant

12.7.3.2 - In circumstances where glass or similar material breakage occurs, the affected area shall be isolated, cleaned, and thoroughly inspected (including cleaning equipment and footwear) and cleared by a suitably responsible person.

Response: Compliant

Summary -

Response: Managing foreign matter contamination incidents (glass breakage clean up procedure) outlined in the implemented policy Control of Foreign matter contamination, 12.7.3 and sanitation/cleaning personnel is trained on glass and brittle plastic spills. Product affected by the foreign material contamination is required to be isolated, inspected and disposition decision is made to ensure that no contaminated product enters the supply chain. The policy and the SOP requires that the affected area is isolated, cleaned and inspected by supervisor prior to resuming operations. No glass or brittle plastic spills or evidence of spills was observed in the warehouse.

12.8.1 - Waste Disposal

12.8.1.1 - The responsibility and methods used to collect and handle dry, wet, and liquid waste and store it prior to removal from the premises shall be documented and implemented.

Response: Compliant

12.8.1.2 - Waste shall be removed on a regular basis and not allowed to build up in food handling or storage areas. Designated waste accumulation areas shall be maintained in a clean and tidy condition until external waste collection is undertaken.

Response: Compliant

12.8.1.3 - Trolleys, vehicles, waste disposal equipment, collection bins, and storage areas shall be maintained in a serviceable condition and cleaned and sanitized regularly so as not to attract pests and other vermin.

Response: Compliant

12.8.1.4 - Where applicable, a documented procedure shall be in place for the controlled disposal of trademarked materials. Where a contracted disposal service is used, the disposal process shall be reviewed regularly to confirm compliance.

Response: N/A

Evidence: • No disposal of trademarked material- NA (12.8.1.4)

12.8.1.5 - Inedible waste designated for animal feed shall be stored and handled so that it will not cause a risk to the animal or further processing. If denaturant is used to identify inedible waste, it shall be demonstrated that it does not pose a risk to animal health.

Response: Compliant

12.8.1.6 - Reviews of the effectiveness of waste management will form part of regular hygiene inspections and the results of these inspections shall be included in the relevant hygiene reports (refer to 2.5.4.3).

Response: Compliant

12.8.1.7 - A procedure shall be in place to ensure drainage wastewater is effectively removed from the storage areas (refer to 12.1.2.2). If stored and/or treated on the premises, it shall be stored in a separate storage facility and suitably contained. Inspections of the drainage system and wastewater storage shall be included in the regular site inspections (refer to 2.5.4.3).

Response: Compliant

Summary -

Response: Policy Waste Disposal is documented and implemented, rev. date 01/04/2026. FSQA and facility

management have responsibility. Waste is removed continuously from the facility by the specifically trained dedicated sanitation crew. There is a cardboard baler located in the ambient room which was observed to be in good condition. Food waste is management in a way to prevent contamination and is thrown in a designated, lined bin which was observed during the audit. Food waste is collected and shipped to a renewable energy company. No risk to contamination was observed. No disposal of trademarked material- NA (12.8.1.4)
