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| PRODUCTS: | Mixture of cooking and baking ingredients: Extracts, Flavors, Oils, Chocolate, Snacks, Grains, Spices and Dried Fruit, Nuts and Vegetables | PAGE: 1 of 8 |
| PLANT NAME: | OliveNation LLC | ISSUE DATE: 5/1/2019 |
| PLANT ADDRESS: | 13 Robbie Road #A4, Avon, MA 02322 | REVISED DATE: 11/24/2021 |

OliveNation HACCP Food Safety Plan

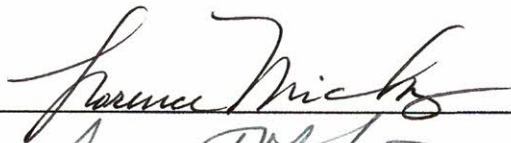
Developed By: Florence Mickey, Food Safety Team Leader/HACCP Coordinator

The HACCP Food Safety Plan is reviewed, and revised as necessary, at least annually by all members of the food safety team:

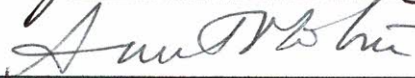
Florence Mickey, Food Safety Team Leader
Amit Mitra, Food Safety Team Backup
Diana Ruiz, Food Safety Team Leader Backup

After the review and any applicable changes, each team member signs to confirm that the plan was reviewed, is up to date as appropriate and effective.

Florence Mickey, Food Safety Team Leader:



Amit Mitra, Food Safety Team Backup:



Diana Ruiz, Food Safety Team Leader Backup:

Diana Ruiz Vallejo

Date of Review: 11/15/2024

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Company Overview

OliveNation LLC serves wholesale and retail establishments with a mixture of cooking and baking supplies: Extracts, Flavors, Oils, Chocolate, Snacks, Grains, Spices and Dried Fruit, Nuts and Vegetables.

OliveNation LLC has established a food safety program to encompass the seven principles in the HACCP process and preventative control method.

Product Description

| | |
|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product Name(s) | Multiple products |
| Product Description: | Mixture of cooking and baking supplies: Extracts, Flavors, Oils, Chocolate, Snacks, Grains, Spices, and Dried Fruit, Nuts, and Vegetables |
| Ingredients: | All packaged products have their respective ingredients listed on their labels. |
| Allergens: | Allergens in facility: Soy, Eggs, Milk, Wheat, Peanuts, Tree Nuts*, Sesame** Allergens are used within this facility and are clearly labeled. |
| Packaging Used: | Packaging used are plastic bags, bottles, jugs, drums and containers. This packaging is stored separately from other packaging in the facility. |
| Target Market: | Public and Private sectors; Wholesale, Retail, Institutions |
| Shelf Life: | 4 months to 5+ years, depending on the product |
| Labeling Instructions: | All products are labeled to include: ingredients, sku number, and lot number. Labels also include company information: Name, Location, Website, and Phone Number |
| Storage & Distribution: | Products are shelf stable and can be stored and distributed at ambient temperature. |

***Tree Nuts:** The type of tree nut is declared within the ingredients list and included on the product label. The use of "Tree Nuts" is only acceptable for shelf labeling.

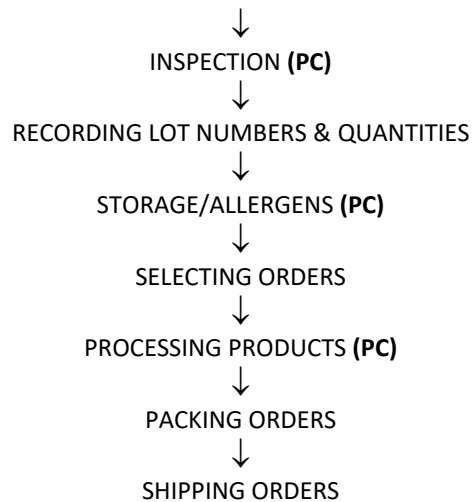
****Sesame:** Sesame is to be recognized as a major allergen, in the US, in 2022. OliveNation has added this allergen to our list and procedures to ensure compliance with upcoming changes to current regulations and requirements.

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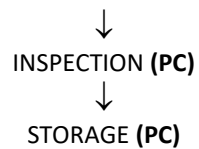
FLOW DIAGRAM

THERE ARE NO CCPs IN THIS FACILITY. THERE ARE PREVENTIVE CONTROLS

PRODUCT RECEIVING



PACKAGING RECEIVING



| | | |
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PROCESS NARATIVE

OliveNation receives product from approved suppliers. Products ordered are previously added to our system and appear on a PO (purchase order) prior to arrival.

All incoming products are inspected at the time of delivery.

Severely damaged packages or pallet shipments may be immediately rejected and sent back with the carrier. The supplier will be notified after the rejected.

Any packages or shipments that are received intact, but contain damaged or incorrect product, are immediately put on hold for the Q.A. manager to review. The Q.A. or product manager will follow up with the supplier directly regarding the issue(s) discovered. If the product cannot be accepted in compliance with our policies and procedures, the product will be returned or discarded, depending on the supplier's response.

**OliveNation does not perform any rework.
Any non-conforming products are returned or discarded.**

Lot numbers and quantities are recorded and products are moved to their assigned storage location.

Products are packaged or bottled per order specification. Per the sanitation procedures in place, all food contact surfaces, including utensils, funnels, carts, tables, scales, etc., are cleaned and sanitized before and after packaging and bottling products, including products with allergens.

Finished products are moved over to the shipping area, to be packaged into shipping boxes and assigned to a carrier and shipping label for shipping.

Packages ready to ship are then moved into the shipping holding area for carrier pickup.

*For legal liability reasons, OliveNation employees are not permitted to board any carrier's vehicle. For this reason, only limited visible inspections of vehicles (trucks, trailers, vans) can be completed. OliveNation may refuse to release a shipment to a carrier if the carrier's vehicle is visually unsanitary or severely damaged.

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HAZARD ANALYSIS

Hazard identification considers known or reasonably foreseeable hazards (i.e., potential hazards) that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced or the hazard may be intentionally introduced for economic gain.

| | | |
|---|----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B | Biological Hazards | Bacteria, viruses, parasites, and environmental pathogens |
| C | Chemical Hazards | Radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives |
| P | Physical Hazards | Harmful extraneous matter that may cause choking, injury or other adverse health effects |
| R | Radiological Hazards | Contaminated soil, ingredients with radionuclides |

PRODUCT PACKAGING

| (1) Processing Step | (2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step | | (3) Do any <u>potential</u> food safety hazards require a preventative control? | | (4) Justify your decision for column 3 | (5) What preventive control measures(s) can be applied to significantly minimize or prevent the food safety hazard? Processes including CCPs, Allergens, Sanitation, Supply-chain, other preventative control | (6) Is the preventative control applied at this step? | |
|------------------------|------------------------------------------------------------------------------------------------------|---------------------------------|------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|----------|
| | | | YES | NO | | | YES | NO |
| Packaging Receiving | B | None | | | | | | |
| | C | None | | | | | | |
| | P | Metal, Plastic, Wood | X | | All packaging must be wrapped and/or boxed in new condition. | Inspected at the time of delivery | X | |
| Packaging Storage | B | Comingling with other packaging | X | | All packaging is stored separately from other packaging in the facility. | Inspect packaging area for comingling | | X |
| | C | None | | | | | | |
| | P | None | | | | | | |

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PRODUCTS & PRODUCT PROCESSING

| (1) Processing Step | (2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step | | (3) Do any <u>potential</u> food safety hazards require a preventative control? | | (4) Justify decision for column 3 | (5) What preventive control measures(s) can be applied to significantly minimize or prevent the food safety hazard? Processes including CCPs, Allergens, Sanitation, Supply-chain, other preventative control | (6) Is the preventative control applied at this step? | |
|------------------------------------|------------------------------------------------------------------------------------------------------|----------------------|------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|----|
| | | | YES | NO | | | YES | NO |
| Product Receiving Inspection | B | None | | | | | | |
| | C | Allergens | X | | Cartons/packages must declare all allergens present in product | Allergen Control – 5.1 SOP | X | |
| | P | Metal, Plastic, Wood | X | | All packaging must be intact and clean | Packages inspected at time of delivery | X | |
| Recording Lot Numbers & Quantities | B | None | | | | | | |
| | C | None | | | | | | |
| | P | None | | | | | | |
| Storage / Allergens | B | None | | | | | | |
| | C | Allergens | X | | Products that contain allergens must be tightly closed and labeled properly | Allergen Control – 5.1: SOP | | X |
| | P | None | | | | | | |
| Selecting Orders | B | None | | | | | | |
| | C | None | | | | | | |
| | P | None | | | | | | |
| Processing Products* | B | Sanitation | X | | Packing tables, utensils, scales must be cleaned and sanitized. | Daily Sanitation Schedule; Processing Sanitation requirements | | X |
| | C | Allergens | X | | Allergens must be handled, processed and labeled** properly | Allergen Control – 5.1 SOP | X | |
| | P | Plastic, Metal, Wood | X | | All packaging should be intact and clean | Packaging inspected at time of processing | | X |
| Packing Orders | B | None | | | | | | |
| | C | None | | | | | | |
| | P | None | | | | | | |
| Shipping Orders | B | None | | | | | | |
| | C | None | | | | | | |
| | P | None | | | | | | |

*Processing **Products**: We take into consideration the possibility of potential hazards unintentionally introduced by employees during processing. Our processing and sanitation policies and procedures significantly reduces and/or eliminates the likelihood of such hazards.

****Product Labels**: Product labels are controlled by the Q.A. Manager. These labels cannot be changed, except by the Q.A. Manager.

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PROCESS PREVENTATIVE CONTROLS

| Control | Hazard(s) | Criterion | Monitoring | | | | Corrective Action | Verification | Records |
|--------------------------------------|----------------------|--------------------------------------------------------|-------------------------------------------------------------------|--------------------------------------------|--------------------------|----------------------|--------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------|
| | | | What | How | Frequency | Who | | | |
| Product Receiving Inspection | Undeclared Allergens | All products must have all allergens declared | Product label declares full ingredients list, including allergens | Visual inspection of the product label | During Receiving | Warehouse Specialist | If the product label is incorrect, place the product on hold, notify warehouse and Q.A. managers immediately | Review product information and update it as necessary, contact supplier about change in ingredients | Product content information*** Corrective Actions Records |
| | Physical Hazards | All packaging must be intact and clean | All packaging must be intact and clean | Visual inspection of the product packaging | At the time of receiving | Warehouse Specialist | Put damaged or unusable packaging on hold. Notify the warehouse and Q.A. managers immediately | Follow up with the product supplier | Corrective Actions Records |
| Product Packing Receiving Inspection | Physical Hazards | All packaging must be intact and clean | All packaging must be intact and clean | Visual inspection of the product packaging | At the time of receiving | Warehouse Specialist | Put damaged or unusable packaging on hold. Notify the warehouse and Q.A. managers immediately | Follow up with the packaging supplier | Corrective Actions Records |
| Product Processing | Undeclared Allergens | All finished products must have all allergens declared | Product label matches declared allergens | Visual inspection of the product label | Every product processed | Warehouse Specialist | If the product label is incorrect, place the product on hold, notify warehouse and Q.A. managers immediately | Review product information and update it as necessary, contact supplier about change in ingredients | Product content information*** Corrective Actions Records |

***Product Content information: All products are screened and have allergen information on file. The full ingredients list is available and included on all product labels. As per our operating procedures, all allergens are declared within our internal "Content Management" form and updated on our internal "BC Fields Report Screen". Any changes or updates are completed by the Q.A. Manager only.