



The Valdez Corporation
13951 Senlac Dr. Ste. 100
Dallas, TX 75234

Food Safety and Quality Commitment and Overview

The Management of The Valdez Corporation firmly believes in providing all customers with high quality and safe food products.

The company accepts its duty to comply with all relevant food legislation. It also recognizes that food areas must be maintained to a high standard of cleanliness and that raw material is handled to ensure it does not become contaminated during its delivery, storage, preparation and distribution.

The emphasis of the company is on the control of food safety as well on the acknowledgement that continual improvement of its performance in meeting its customers' demands are key objectives.

This policy has been produced through effective hazard analysis and takes measures to only work with suppliers who have this same approach.

The Valdez Corporation has achieved SQF (Safe Quality Food) Level II Certification, a standard formally benchmarked and recognized by the GFSI (Global Food Safety Initiative) board. The Valdez Corporation's most recent score is 100%.

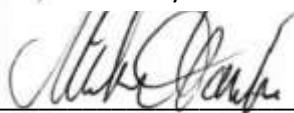
Personnel are trained and required to abide by the SQF Policy, Food Safety Procedures, GMP's, SOP's, SSOP's, and HACCP Procedures.

It is the goal of The Valdez Corporation to provide a safe food facility and a safe food product by doing its due diligence in meeting this top priority.

The following information provides an overview of The Valdez Corporation's commitment to quality.



Miriam Reid
Director of Food Safety and Quality



Michael D. Hanks
President

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SGS Systems & Services Certification Pty Ltd
10585 Blackburn Road,
Notting Hill, Victoria 3168, Australia

Certificate Of Registration

The Valdez Corporation

13951 Senac Dr, Suite 100,
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is registered as meeting the requirements of the

SQF Food Safety Code for Manufacturing, Edition 8.0

Certified HACCP Based Food Safety Plans

Certification Details:

Date of Decision: 03-Mar-2019

Date of Expiry: 25-Mar-2020

Date of Audit: 06-Feb-2019

Date of Next Audit: 09-Jun-2020

Certificate Number: 639040

Certificate Type: Recertification

Registration Schedule:

Scope of Registration (Food Sector, Categories and Products)

**19. Food Ingredient Manufacture:
Spice/Seasoning Repacks and Blends**



SQF Institute is a division of the Food Marketing Institute (FMI).



David Roubin

Joe Cox

Authorised by

Issuing Officer

FSMA Compliance

The Valdez Corporation is in compliance with and continuously monitors the following FSMA regulations and final rules that have been released that are currently applicable:

- We have Preventive Control Qualified Individuals (PCQI) who have developed the Food Safety Plan addressing all required preventive controls, including allergen, sanitation, and supply chain programs.
- Preventive control management includes monitoring, corrective actions, verification, and record keeping ensuring effectiveness, as well as a recall and traceability program.
- Implementation and continuous monitoring of a full Hazard Analysis of Risk Based Preventative Controls plan evaluating biological, chemical (including radiological), and physical hazards.
- Compliance with current good manufacturing practices, as well as employee food safety and hygiene training.

Chemical Control Program

The Chemical Control Program's primary goal is to identify all chemicals on-site, including those brought in by personnel and contractors, and to ensure their proper storage and usage. Included in this program are chemicals used for prosecution, sanitation, maintenance, pest control and lab work.

The Program addresses:

- Chemical approval
- Purchase authority
- Controlled and segregated storage
- Handling
- Labels/labeling
- Identification of where and how the chemicals are to be used.
- Concentration verification
- Training and education
- Actual usage
- Inventory control
- Chemical disposal
- Container disposal
- Spill containment and control
- Material Safety Data Sheet or Chemical Safety Data Sheet Archiving
- Contractor chemicals

Microbial Control Program

The goal of this program is to know the types of bacteria associated with the products, the process and the finished product requirements, and to verify that effective controls are in place to prevent quality and food safety issues.

Our Risk Assessment is part of our HACCP Plan and it can be located in that section.

Lab Security is not an issue at this facility as all testing is analyzed by a third party off site.

Components of this Program:

- Risk Assessment
- Sampling
- Analytical Testing
- Lab Security
- Validation (check sample)
- Education and training

Allergen Control Program

Allergens are one of the biggest concerns in the food industry. Undeclared allergens can lead to a large number of recalls, hospital visits, and even deaths each year. Allergens are certain proteins found in common foods that cause an immune system response in allergic persons which can be mild or more severe.

Program Components:

- Allergen Identification
- Receiving
- Storage
- Formula Control
- Personnel Practices
- Changeover Cleaning
- Labeling
- Engineering
- Supplier Control
- Research & Development
- Quality Control
- Purchasing
- Education and Training

Glass and Brittle Plastic Program

One of the most serious contaminants in food and beverages is glass. The goal of this program is to eliminate non-essential glass and brittle plastic, protect and inspect all essential glass and brittle plastic, and maintain procedures for cleaning up any breakage.

Brittle plastic is made of acrylic and is capable of shattering.

Program Components:

- No Non-Essential Glass and Brittle Plastic Policy
- Inventory and Inspection of Essential Glass and Brittle Plastic
- Control and Management
- Breakage and Cleanup
- Glass Packaging
- Education and Training

Sanitation Program

It is essential to maintain a sanitary facility. The Sanitation Program is designed to maintain sanitary conditions in all areas that can affect the quality and integrity of our products and for the ambience of the facility.

The Sanitation Program is a pro-actively designed to identify the areas of sanitation necessary, the frequency of cleaning, and the method of cleaning effectively. Maintenance of equipment and the ambience helps protect products from contamination or adulteration of any kind. This program is required by any food standard around the world.

Components of this Program:

- Master Cleaning Program
- Daily Cleaning Schedule
- Cleaning and Sanitation Process
- Post-cleaning/Pre-operational Inspections
- Cleaning Validation (swabs)
- Education and Training

Preventative Maintenance Program

The goal of the Plant Maintenance Program is to maintain the process environment to optimize production and minimize food safety risks and equipment failures. The program is preventive, rather than corrective in nature, in order to increase productivity, quality and safety and to reduce contamination or adulteration of food products manufactured or stored in the facility.

Program Components include:

- Maintenance for Food Safety
- Preventive (Routine) Maintenance
- Corrective Maintenance
- Unscheduled Maintenance
- Chemical Identification
- Maintenance Procedures
- Design Specifications
- Documentation
- Education and Training

Transportation and Storage Program

The goal of the Transportation and Storage Program is to prevent materials received from causing food safety and quality issues and to ensure that the materials shipped meet customers' requirements.

Program Components:

- Vehicle Inspections
- Loading Protocol
- Seals
- Storage Conditions
- Education and Training

Food Defense Program

The Food Defense Program is necessary to reduce the risk of intentional harm to the physical plant, a plant's employees, and the product.

The goal of the Food Defense Program is designed to reduce the risk of an attack and to comply with government requirements related to security. An effective program identifies the sources of the threats, takes measures to reduce the likelihood or impact of attacks, and includes provisions to respond to an incident.

Miriam Reid and Mike Hanks are trained Food Defense Coordinators

Program Components:

- Threat/Vulnerability Assessment
- Registered Plant
- Records Maintenance
- Prior Notification
- Building and Grounds Security
- Raw Materials
- Transportation
- Employees
- Visitors
- Education and Training

Traceability Program

The Traceability Program is designed to track materials through an operation. It acts as an accounting program, not for finances, but for materials, including ingredients, packaging, processing aids, work-in-progress, rework, and finished goods.

Program Components:

- Incoming Materials
- Storage
- Rework
- Formula Control
- Processing Aids
- Finished Product Coding
- Finished Product Storage
- Shipping/Distribution
- Record Retention
- Traceability Exercises
- Education and Training

Pest Management Program

All food facilities are at risk for pest issues, either from suppliers or people or attracting them via the resources at the facility. Pests can include, but are not limited to, insects, rodents, or birds. Pests must be managed to minimize the risk of product contamination because they can carry a variety of food-borne diseases that pose health risks to plant personnel and consumers.

The goal of the Pest Management Program is to minimize the pest population through proper identification, exclusionary measures, sanitation, monitoring activity and responding to findings.

Program Components:

- Program Procedures
- Assigned Responsibility
- Licensed Persons
- Insurance/Contract
- Monitoring Devices
- Device Map
- Inspection Reports (Findings and Applications)
- Follow-up to Findings
- Pesticides (Documentation and Storage)
- Education and Training

Approved Supplier Program

Through our Approved Supplier Program, we evaluate suppliers of goods and services that may impact the safety of our food products. Supplier documentation is an integral part of our overall food safety program making sure that all insurances, certifications, third party audits are conducted, and also that they can provide us with all the necessary documentation including Certificates of Analysis on all raw materials they provide. Monitored are also our service providers, such as pest control and outside laboratories used for testing.

Program Components:

- A current and accurate list of approved and non-approved vendors
- Evaluation, selection and maintenance of Vendors
- Established standards of performance and criteria for assessment
- Supplier Performance Monitoring, including:
 - In-house checks
 - Third-party audits
 - Certificates of Analysis
 - Supplier inspection
 - Evaluation of HACCP Programs
 - Product Safety information

- Legislative requirements
- Actions to take for exception handling when monitoring has not occurred
- Methods and frequencies of inspections and performance evaluations
- Corrective actions and documentation for nonconformance

Recall/Withdrawal Program

The Recall Program is used to ensure a company has the ability to remove suspect product (product in violation of the law) from the market in a timely and effective manner. The goal of the Recall Program is to prepare personnel to handle the situation, including notification of regulatory agencies, customers, and, if warranted, the media.

Program Components:

- Recall Team
- Trace Records Identification
- Regulatory Contacts
- Customer Contact Information
- Letters of Notification
- Recall Effectiveness
- Recall Simulations
- Alternatives to Recalls
- Education and Training

Specification Program

Specifications define food safety requirements for raw materials, food contact packaging materials, processing aids, work-in-progress, and finished products.

Vendors are required to provide Specification Sheets on all raw materials. Valdez Spice writes Specification Sheets on all finished products.

Program Components:

- Written Specifications on Raw Materials used in manufacture
- Written Specifications on Finished Goods
- Continuing Guarantees on file from Vendors
- Agreements between relevant parties
- Reviews and review frequency of Specification Program

GMP Program

The goal of the GMP Program is to establish a set of standard of hygiene that all persons, including full-time employees, temporary employees, contractors, and visitors must adhere to in order to ensure that they do not become a source of product contamination. Employees are trained to know that personal hygiene is the leading reason for microbiologically contaminated product, and to understand the importance that personnel practices are also physical and chemical contaminants, such as wearing jewelry or possessing medications.

The Valdez Corporation implements Good manufacturing Practices as governed by the Code of Federal Regulation 21.

The Program Components include:

- Jewelry
- Hair
- Cosmetics
- Gloves
- Food and Drink Restrictions
- Personal Items
- Hand Washing and Hand Sanitizing
- Uniforms/Outer Garments
- Locker Rooms/Break Areas/Restrooms
- Employee Health
- Training and Education

HACCP Program

Our HACCP Program evaluates the biological, chemical and physical hazards associated with the raw materials and process steps taken in manufacturing.

The Valdez Corporation has one Critical Control Point (CCP): **Metal Detection**

Metal detectors are located at the end of each production line and product is tested before being released for shipping. Critical Limits are verified at the beginning of the work day, every two hours (+-15 min) throughout the day, and at the end of the work day.

Miriam Reid is a trained HACCP Coordinator

Program Components:

- Specific Prerequisite Programs are in place and function which include:
 - GMP Program
 - Customer Complaints
 - Chemical Control
 - Sanitation Program

- Preventive maintenance
- Transportation and Storage
- Integrated Pest Management
- Receiving
- Traceability
- Recall/Withdrawal
- Allergen Control
- Approved Supplier
- HACCP Policy signed by senior management
- HACCP Team in place and trained
- Finished Product Profiles
- Process Flow Diagrams available for all types of products produced
- Seven Principles of HACCP are followed
- Critical Control Points are identified
- Documents are held for minimum of twice the shelf life of products
- Training and Documentation

Food Fraud Program

The Food Fraud Program is to reduce the site's susceptibility to product substitution, mislabeling, dilution, counterfeiting, or stolen goods that may adversely impact food safety. It is the responsibility of senior management to see that this program is adhered to.

Food Fraud Team: Responsible for identifying the site's vulnerability to food fraud and reviewing the food fraud vulnerability assessment and mitigation plan.

The Program Components include:

- Food Fraud Vulnerability Assessment
- Food Fraud Mitigation Plan
- Product Substitution
- Mislabeling
- Dilution
- Counterfeiting or Stolen Goods
- Records
- Education and Training