SQF Food Safety Audit Edition 9

Colinas Foods - 104414

Summary

Audit Decision
Certified

Decision Date
December 3, 2025

Recertification Date
December 7, 2026

Expiration Date
February 20, 2027

Issue Date
December 3, 2025

Surveillance Audit Due Date
May 4, 2026

Certificate Number
104414

Audit Type
Initial Certification

On-Site Audit Dates
December 6, 2025 - December 7, 2025

ICT Dates
-

Audit Rating

Excellent

Facility and Scope

Colinas Foods - 104414

3910 Gattis School Rd
Round Rock, TX 78664-8012 United States

Products
Raw beef, chicken, port, and lamb. Raw meat, poultry, pork, seafood, dairy products, beverages, eddible oils, spices, tortillas, and baked goods.

Food Sector Categories
08. Manufactured Meats and Poultry

Certification Body and Audit Team

DNV Business Assurance USA Inc.

1400 Ravello Dr
Katy, TX 77449 United States

CB#: 42263
Accreditation Body: ANAB
Accreditation Number: 848

Lead Auditor: Oscar Preciado (C-370459)
Technical Reviewer: Quentin Beyer (C-382892)

Hours Spent on Site: 16

26. Storage and Distribution

Scope of Certification
The cutting, trimming, slicing, marinating, grinding of meats and poultry, and packing for wholesale, restaurant, and other food industry customers. The storage and distribution of refrigerated/frozen, prepacked cases of raw meat, poultry, pork, and seafood; and cold storage, dairy products, beverages, edible oils, spices, tortillas, and baked goods.

Hours of ICT Activities:
Hours Spent Writing Report: 8

Section Responses

Audit Statement - Audit

SQF Practitioner Name - Name the designated SQF Practitioner

Response: Natalia Salazar

SQF Practitioner Email - Email of the designated SQF Practitioner

Response: natalia.isabel.salazar@gmail.com

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

Response: Oscar Preciado: Lead Auditor, Susana Diaz: SQF Practitioner Emilio Salazar: CEO, Morayma Amador: Manager.

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 site is located in a commercial complex in the Austin, Texas, metropolitan area, comprising a 17,000-square-foot building operated by 24 employees who work one shift from 6:00 a.m. to 3:00 p.m., Monday through Saturday. The operation includes two processing lines—raw and heat-treated— with production activities that include cutting, trimming, slicing, marinating, and grinding of meat and poultry, as well as drying and packaging of beef jerky. In addition to production, the site stores and distributes soda, chips, tostadas, cheese, and seafood. It also stores and distributes charcoal and disposable plastic products (e.g., plates and cups). Racks located at the rear of the facility hold food and non-food items intended for a food truck operated under the same ownership; these items, as well as other non-food goods stored and distributed on-site, are excluded from the scope of certification. This initial SQF 9: Animal Product Manufacturing audit was conducted under: • FSC 8: Manufactured Meats and Poultry • FSC 26: Storage and Distribution No customer addendums or quality codes were included in the audit. Scope of Certification: • Cutting, trimming, slicing, marinating, and grinding of meats and poultry, and packing for wholesale, restaurant, and other food industry customers. • Cutting, trimming, slicing, marinating, and drying of beef jerky. • Storage and distribution of refrigerated or frozen prepacked cases of raw meat, poultry, pork, and seafood; and cold storage of dairy products, beverages, edible oils, spices, tortillas, and baked goods. Since the implementation of the SQF system, the site has not received any warning letters, recalls, or food safety issues requiring public notification.

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

Response: Oscar Preciado: Lead Auditor, Susana Diaz: SQF Practitioner Emilio Salazar: CEO, Morayma Amador: Manager.

Auditor Recommendation - Auditor Recommendation

Response: Issue certification upon completion of the corrective actions.

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 all site personnel in the 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, documentation, and communication to all relevant staff of food safety objectives and performance measures; ii. Adequate resources are available to meet food safety objectives; iii. Food safety practices and all applicable requirements of the SQF System are adopted and maintained; iv. Staff are informed and held accountable for their food safety and regulatory responsibilities; v. Staff are positively encouraged and required to notify management about actual or potential food safety issues; and vi. 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 site personnel with specific responsibilities for tasks within the food safety management system and identify a backup for the absence of key personnel. Job descriptions for the key personnel shall be documented. Site management shall ensure departments and operations are appropriately staffed and organizationally aligned to meet food safety objectives.

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; 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 related to the management of the site's SQF System; iii. Have completed a HACCP training course; iv. Be competent to implement and maintain HACCP-based food safety plans; and v. Have an understanding of the SQF Food Safety Code: Animal Product Manufacturing 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 meet 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: • Senior management's commitment to food safety was demonstrated through established policies, resource allocation, defined organizational responsibilities, and active promotion of a positive food safety culture. Interviews confirmed that personnel understand the site's food safety objectives and feel empowered to report concerns, supporting an effective and engaged culture. Senior management has implemented the site's food safety commitment policy, titled "Our Mission," signed by E.S. (CEO), representing top management's formal endorsement of the company's dedication to food safety. The policy statement outlines management's commitment to: • Supplying safe food that meets customer and regulatory requirements, • Promoting a positive food safety culture, • Establishing clear and measurable food safety objectives, • Driving continuous improvement, and • Maintaining effective communication with all employees. The policy is displayed prominently throughout the facility—including the main office, warehouse, break room, and the entrance to the processing room—and is available in both English and Spanish, the primary languages used at the site. Senior management has allocated the necessary human and financial resources to support the food safety system and maintain a strong food safety culture. All key food safety positions are staffed, ensuring operational continuity. Training programs are reviewed for completion and effectiveness to confirm that all personnel meet required food safety and regulatory competencies. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that employees understand the site's food safety objectives, are held accountable for compliance, and feel encouraged to report food safety concerns to management, demonstrating an active and open food safety culture. The organizational chart dated May 1, 2025, and the document titled "Food Safety Structure – Methods, Procedures, Roles, and Responsibilities" outline the personnel responsible for developing, implementing, reviewing, maintaining, and communicating the food safety system. Job descriptions for the CEO, Quality Assurance, and Production Manager include defined food safety responsibilities and designate coverage for absenteeism. The site's SQF Practitioners are as follows: • N.S. (QA SQF Practitioner): HACCP Training Certification in Meat and Poultry dated March 3, 2025. • S.D. (SQF Practitioner): HACCP Training Certification in Meat and Poultry dated February 23, 2025. Both N.S. and S.D. are full-time employees qualified to maintain and oversee the food safety system. The "Food Safety Structure – Methods, Procedures, Roles, and Responsibilities" program ensures that system integrity and operations continue during organizational, personnel, or facility changes. NA 2.1.2.8: This was an announced audit.

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. Hazard and risk management system; and vi. Follow-up action items from previous management reviews. 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: • The management review program was determined to be effectively established and implemented. Records confirmed that senior leadership evaluates all components of the SQF System at defined frequencies, ensures the system remains current, and addresses issues through documented follow-up actions and routine oversight. The site's entire SQF System is reviewed at least once per year by V.G. (Procurement Manager), S.D. (SQF Practitioner), N.S. (QA SQF Practitioner), and E.S. (CEO). The most recent management review was completed on August 1, 2025. The review covers the following areas: • Performance of food safety culture and objectives • Changes to the food safety manual • Findings from internal and external audits • Investigations and resolutions of corrective actions • Customer complaints and feedback • Validation and verification outcomes • Hazard and risk management activities • Follow-up actions from previous management reviews The SQF Practitioner provides monthly updates to senior management on all matters that may affect the SQF System. Minutes from the Monthly CAPA Reports dated October 1, 2025, September 1, 2025, and August 1, 2025 were reviewed and contained management responses to identified food safety and quality issues. These records included discussions on: • Personnel changes • SOP reviews • Issues impacting formulation or food safety • Deviations and corrective actions Food safety plans, Good Manufacturing Practices, and the SQF System are reviewed by management whenever product or process changes occur to ensure the system remains current, complete, and effective.

2.1.3 - Complaint Management (Mandatory)

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

Response: Compliant

2.1.3.2 - Adverse trends of customer complaint data shall be investigated and analyzed and the 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: • The complaint management system was determined to be effectively implemented. Records and interviews confirmed that complaints were documented, investigated, and resolved appropriately, and corrective actions were applied based on the nature and severity of each issue. The site's complaint policy is detailed in the document "Client Claims Management," dated September 18, 2025. It defines the methods and responsibilities for collecting, recording, and managing all complaints arising from customers, as well as the communication process for reporting them. The policy was verified to be implemented effectively. The Operations Manager is responsible for investigating complaints, implementing corrective actions, and maintaining records of each complaint and its resolution according to severity. The following complaint records were sampled and reviewed: • August 9, 2025: Incorrect product sent — exchanged. • August 21, 2025: Foreign material — exchanged. • September 19, 2025: Small cuts — exchanged. • October 3, 2022: Plastic in product — exchanged. • November 20, 2025: Meat with tendons — exchanged. • November 21, 2021: Salty

product — credited. The records reviewed demonstrated that investigations were completed and corrective actions implemented as required. Although no adverse trends were identified, the site maintains provisions to investigate, analyze, and determine root causes when complaints occur to prevent recurrence.

2.2.1 - Food Safety Management System (Mandatory)

2.2.1.1 - The methods and procedures the site uses to meet the requirements of the SQF Food Safety Code: Animal Product Manufacturing shall be maintained in electronic and/or hard copy documentation. They will be made available to relevant staff and include: i. A summary of the organization's food safety policies and the methods it will apply to meet the requirements of this standard; ii. The food safety policy statement and organization chart; iii. The processes and products included in the scope of certification; iv. Food safety regulations that apply to the manufacturing site and the country(ies) of sale (if known); v. Raw material, ingredient, packaging, and finished product specifications; vi. Food safety procedures, prerequisite programs, food safety plans; vii. Process controls that impact product safety; and viii. Other documentation necessary to support the development, implementation, maintenance, and control of the SQF System.

Response: Compliant

2.2.1.2 - Food safety plans, Good Manufacturing Practices, and all relevant aspects of the SQF System shall be reviewed, updated, and communicated as needed when any changes implemented have an impact on the site's ability to deliver safe food. All changes to food safety plans, Good Manufacturing Practices, and other aspects of the SQF System shall be validated or justified prior to their implementation. The reasons for the change shall be documented.

Response: Compliant

Summary -

Response: The site maintains an organised and controlled food safety documentation system that supports consistent implementation and traceability of updates. The system is effectively managed by the SQF practitioner and ensures that all program changes are validated and properly documented prior to implementation. The food safety manual has been developed and is maintained in hard copy format under the responsibility of the SQF practitioner. The manual includes the food safety policy statement, a summary of the programs, and the plans designed to meet the requirements of the SQF system, regulatory obligations, material and product specifications, and process controls established to meet those specifications. The manual and associated documentation are made available to relevant staff through their supervisors upon request. All modifications to food safety programs are validated or otherwise justified before implementation. Documented changes are recorded in the Google Sheet titled "Matrix" and tracked through the version-control function within the cloud-based documentation system.

2.2.2 - Document Control (Mandatory)

2.2.2.1 - The methods and responsibility for maintaining document control and ensuring staff have access to current requirements and instructions shall be documented and implemented. Current SQF System documents and amendments to documents shall be maintained.

Response: Compliant

Summary -

Response: The site maintains an effective document verification and control system that ensures records and

procedures are current, validated, and accessible to authorised personnel. The system supports traceability and consistency across the food safety documentation process. The site has implemented its policy titled “Document Verification and Control Program,” dated May 1, 2025, which defines the methods and responsibilities for document control. During the audit, documents were found to be readily accessible and adequately stored. A current list of all SQF documents is maintained, and documentation was observed to be securely stored and easily accessible. The register of SQF documents, referred to as the “Matrix,” is maintained in a Google Sheet. The food safety manual and associated documentation are made available to relevant staff through their supervisors upon request. All modifications to food safety programs are validated or otherwise justified before implementation. Documented changes are recorded in the Google Sheet titled “Matrix” and tracked through the version-control function within the cloud-based documentation system.

2.2.3 - Records (Mandatory)

2.2.3.1 - The methods, frequency, and responsibility for verifying, maintaining, and retaining records shall be documented and implemented.

Response: Compliant

2.2.3.2 - All records shall be legible and confirmed by those undertaking monitoring activities that demonstrate inspections, analyses, and other essential activities that have been completed.

Response: Compliant

2.2.3.3 - Records shall be readily accessible, retrievable, and securely stored to prevent unauthorized access, loss, damage, and deterioration. Retention periods shall be in accordance with customer, legal, and regulatory requirements, at minimum the product shelf-life, or established by the site if no shelf-life exists.

Response: Compliant

Summary -

Response: The site maintains a structured record verification and retention system that ensures accuracy, traceability, and compliance with regulatory and customer requirements. Records were observed to be properly completed, securely stored, and readily available for review. The site has implemented its policy for verifying and retaining records, as outlined in the document titled “Document Verification and Control Program,” dated May 1, 2025. The procedures define the system for recording production data and for correcting and initialing errors in accordance with customer, company, and regulatory requirements. The records were observed to be legibly completed, readily accessible, and securely stored to prevent loss or damage. The retention process follows regulatory requirements, with records maintained for a period not less than the product shelf life—typically one to three months—and retained for a total of two years.

2.3.1 - Product Formulation and Realization

2.3.1.1 - The methods and responsibility for designing and developing new product formulations and converting product concepts to commercial realization shall be documented and implemented.

Response: Compliant

2.3.1.2 - New product formulations, manufacturing processes, and the fulfillment of product requirements shall be established, validated, and verified by site trials and product testing as required to ensure product safety. Product formulations shall be developed by authorized persons to ensure that they meet the intended use. Where necessary, shelf life trials shall be conducted to validate and verify a new product’s: i. Pre-consumer handling and

storage requirements, including the establishment of “use by,” “best before dates,” or equivalent terminology; ii. Microbiological criteria, where applicable; and iii. Consumer preparation, where applicable, and storage and handling requirements.

Response: Compliant

2.3.1.3 - A food safety plan shall be validated and verified by the site food safety team for each new product and its associated process through conversion to commercial production and distribution or where a change to ingredients, process, or packaging occurs that may impact food safety.

Response: Compliant

2.3.1.4 - Product formulations and manufacturing processes for products included in the scope of certification shall be reviewed when there are changes in materials, ingredients, or equipment.

Response: Compliant

2.3.1.5 - The process flows for all new and existing manufacturing processes shall be designed to ensure that product is manufactured according to approved product formulations and to prevent cross-contamination.

Response: Compliant

2.3.1.6 - Records of product design, formulations, label compliance, process flows, shelf life trials, and approvals for all new and existing products shall be maintained.

Response: Compliant

Summary -

Response: The site has established and implemented a documented process for product development and commercialization that ensures new or modified products are verified, validated, and released under controlled conditions. The system effectively addresses formulation verification, process validation, and shelf-life justification, supported by documented trials and regulatory references. The policy defining the methods and responsibilities for the commercialization of new products and new formulations, titled “Formulation and Reprocessed Product Approval,” dated May 1, 2025, has been implemented. The SQF practitioner and the CEO develop product formulations and oversee the entire product development and commercialization process. The procedures include verification of formulations, processes, storage, handling, production trials, commercial realization, shelf-life determination, and product testing to ensure food safety. Shelf-life trials are justified with regulatory guidelines to establish “best by” dates, handling, storage requirements, and microbiological criteria. The food safety and scope of certification are validated and verified for each change and new product. The program defines the requirement to review product formulations whenever new products are launched or existing ones are modified, including changes in materials, ingredients, or equipment. Process flow for new and existing manufacturing processes follows approved product formulations to prevent cross-contamination. The review process also includes changes to distribution and ingredients. The facility maintains records for all stages of the product development cycle, including process development, label compliance, shelf-life trials, and facility trials. The most recent change was completed on October 30, 2025, and records of shelf-life revalidation were available. The last commercialized product was launched on October 30, 2025, with records supporting the food safety reassessment, shelf-life justification, formulation, and allergen assessment. Shelf-life trials are conducted for new products or whenever there are changes in materials, ingredients, or equipment. These trials are used to establish and validate product packaging, handling, storage, and customer-use requirements through the end of its commercial life and consumer use.

2.3.2 - Specifications (Raw Material, Packaging, Finished Product and Services)

2.3.2.1 - The methods and responsibility for developing, managing, and approving raw material, finished product, and packaging specifications shall be documented.

Response: Compliant

2.3.2.2 - Specifications for all raw materials and packaging, including, but not limited to, ingredients, additives, hazardous chemicals, processing aids, and packaging that impact finished product safety shall be documented and kept current.

Response: Compliant

2.3.2.3 - All raw materials, packaging, and ingredients, including those received from other sites under the same corporate ownership, shall comply with specifications and with the relevant legislation in the country of manufacture and country(ies) of destination if known.

Response: Compliant

2.3.2.4 - Raw materials, packaging, and ingredients shall be validated to ensure product safety is not compromised and the material is fit for its intended purpose.

Response: Compliant

2.3.2.5 - Site management shall require approved raw materials suppliers to notify the site of changes in product composition that could have an impact on product formulation (e.g., protein content, moisture, amino acid profiles, contaminant levels, allergens, and/or other parameters that may be variable by season).

Response: Compliant

2.3.2.6 - Verification of packaging shall include a certification of all packaging that comes into direct contact with food meets either regulatory acceptance or approval criteria. Documentation shall either be in the form of a declaration of continued guarantee of compliance, a certificate of conformance, or a certificate from the applicable regulatory agency. In the absence of a certificate of conformance, certificate of analysis, or letter of guarantee, analyses to confirm the absence of potential chemical migration from the packaging to the food contents shall be conducted and records maintained.

Response: Compliant

2.3.2.7 - Finished product labels shall be accurate, comply with the relevant legislation, and be approved by qualified company personnel.

Response: Compliant

2.3.2.8 - Description of services for contract service providers that have an impact on product safety shall be documented, current, include a full description of the services to be provided, and detail relevant training requirements for all contract personnel.

Response: Compliant

2.3.2.9 - Finished product specifications shall be documented, current, approved by the site and its customer, accessible to relevant staff, and shall include, where applicable: i. Microbiological, chemical, and physical limits; ii. Composition to meet label claims; iii. Labeling and packaging requirements; and iv. Storage conditions.

Response: Compliant

2.3.2.10 - Specifications for raw materials and packaging, chemicals, processing aids, contract services, and finished

products shall be reviewed as changes occur that impact product safety. Records of reviews shall be maintained. A list of all the above specifications shall be maintained and kept current

Response: Compliant

Summary -

Response: • The specification management system was determined to be effectively implemented. Specifications for raw materials, ingredients, packaging, finished products, and contract services were current, approved, accessible, and supported by appropriate documentation confirming suitability, safety, and regulatory compliance. Specifications for raw materials, packaging, ingredients, additives, finished products, and contract services have been documented. A program defining the methods and responsibilities for developing and maintaining these specifications has been established and implemented in the “Processing Intact” document, dated May 1, 2025. The “Colinas Foods Master Formulation 2025” register was reviewed for current specifications of raw materials, packaging materials, and labels. Validation of raw and packaging materials is performed through review of manufacturer-provided specifications to ensure product safety, regulatory compliance, and suitability for their intended use. Specifications for sirloin, seasoning, and meat tenderizer were sampled and reviewed. The food-contact packaging material used on-site, identified as “film,” was accompanied by a certificate of conformance from the manufacturer dated January 29, 2025, confirming that it does not pose a risk of chemical migration to food. Product labels are reviewed and approved by both the SQF Practitioner and the USDA to ensure all labeling meets applicable regulatory and customer requirements. The following specifications were sampled and reviewed: Raw Materials • Sirloin • Meat Tenderizer • Seasoning Finished Products • Steak Top Sirloin • Milanesa de Pollo • Milanesa de ½ Pulgada Finished product specifications are documented, current, and approved by the site’s customers. These specifications include cut dimensions, visual attributes, quality control parameters, storage conditions, and temperature requirements. A register of all current finished product specifications is maintained in a cloud-based folder accessible to authorized personnel. Descriptions of services provided by all contract service providers impacting food safety are documented in the “Approved Contractor List,” which is maintained by the SQF Practitioner. Contract arrangements for the pest control company, certification body, laboratory, uniform supplier, and waste-management provider were reviewed during the audit and found satisfactory. The document includes the company name, contact information, description of services, and applicable training and certification requirements.

2.3.3 - Contract Manufacturers

2.3.3.1 - The methods and responsibility for ensuring all agreements with contract manufacturers relating to food safety, customer product requirements, their realization, and delivery shall be documented and implemented.

Response: N/A

Evidence: • The site does not use contract manufacturers, warehouses, or distribution centers.

2.3.3.2 - The site shall establish a method to determine the food safety risk level of contract manufactured product and shall document the risk. The site shall ensure that: i. Products and processes of co-manufacturers that are considered high-risk have undergone an audit by the site or third-party agency to confirm compliance with the SQF Food Safety Code: Animal Product Manufacturing and regulatory and customer requirements; ii. Products and processes of co-manufacturers that are considered low risk meet the requirements of the SQF Food Safety Code: Animal Product Manufacturing, or other GFSI benchmarked certification programs, and regulatory and customer requirements; and iii. Changes to contractual agreements are approved by both parties and communicated to relevant personnel.

Response: N/A

Evidence: • The site does not use contract manufacturers, warehouses, or distribution centers.

2.3.3.3 - Contractual agreements with third-party storage and distribution businesses shall include requirements relating to customer product requirements and compliance with clause 2.3.3.2 of the SQF Food Safety Code: Animal Product Manufacturing. Contractual agreements shall be approved by both parties and communicated to relevant personnel. The site shall verify compliance with the SQF Code and ensure that customer and regulatory requirements are being met at all times.

Response: N/A

Evidence: • The site does not use contract manufacturers, warehouses, or distribution centers.

2.3.3.4 - Records of audits, contracts, and changes to contractual agreements and their approvals shall be maintained.

Response: N/A

Evidence: • The site does not use contract manufacturers, warehouses, or distribution centers.

Summary -

Response: NA: 2.3.3.1 – 2.3.3.4 The site does not use contract manufacturers, warehouses, or distribution centers.

2.3.4 - Approved Supplier Program (Mandatory)

2.3.4.1 - The responsibility and procedure for selecting, evaluating, approving, and monitoring an approved supplier shall be documented and implemented. A current record of approved suppliers, receiving inspections, and supplier audits shall be maintained. Code Amendment #2 Approved supplier registers shall include supplier contact details. All approved and emergency suppliers shall be registered.

Response: Compliant

2.3.4.2 - The approved supplier program shall be based on the past performance of a supplier and the risk level of the raw materials, ingredients, processing aids, packaging, and services supplied, and shall contain at a minimum: i. Agreed specifications (refer to 2.3.2); ii. Reference to the level of risk applied to raw materials, ingredients, packaging, and services from the approved supplier; iii. A summary of the food safety controls implemented by the approved supplier; iv. Methods for granting approved supplier status; v. Methods and frequency of monitoring approved suppliers; vi. Details of the certificates of conformance, if required; and vii. Methods and frequency of reviewing approved supplier performance and status.

Response: Compliant

2.3.4.3 - Verification of raw materials shall include certificates of conformance, certificates of analysis, or sampling, and testing. The verification frequency shall be identified by the site.

Response: Compliant

2.3.4.4 - The receipt of raw materials, ingredients, processing aids, and packaging from nonapproved suppliers shall be acceptable only in an emergency situation and provided a receiving inspection or analysis is conducted and recorded before use.

Response: Compliant

2.3.4.5 - Raw materials, ingredients, and packaging 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

2.3.4.6 - Supplier audits shall be based on risk (as determined in 2.3.4.2) and shall be conducted by individuals knowledgeable of applicable regulatory and food safety requirements and trained in auditing techniques.

Response: Compliant

Summary -

Response: • The supplier approval and monitoring program was determined to be effectively implemented. Documentation reviewed demonstrated that supplier qualifications, ongoing monitoring, and performance evaluations were completed in accordance with defined procedures, ensuring that purchased materials and services meet safety and quality expectations. The site has a written "Supplier Approval" program dated April 1, 2025, which has been implemented and outlines the procedures for approving suppliers of raw materials, ingredients, packaging materials, services, and processing aids. The policy specifies that supplier approval is based on reviewing product specifications, evaluating the supplier's food safety controls, and assessing their ability to meet the site's requirements. The procedure includes defined methods for initial approval, annual monitoring, and supplier performance reviews. Approved suppliers must complete a supplier survey, which is used to evaluate compliance with food safety and quality expectations. Approval, monitoring records, and performance review documentation for the following suppliers were sampled and reviewed. All records were complete, current, and met the program's requirements: • Sirloin – approval completed on July 15, 2025 • Meat Tenderizer – approval completed on October 22, 2025 • Seasoning – approval completed on October 22, 2025 Procedures for the emergency use of non-approved suppliers are included in the "Approved Supplier List" and require that all incoming materials from such suppliers undergo inspection against product specifications before use. The site does not operate any sister facilities, and supplier management activities are conducted independently under the site's supplier approval policy.

2.4.1 - Food Legislation (Mandatory)

2.4.1.1 - The site shall ensure that at the time of delivery to customers finished products comply with food safety legislation applicable in the country of manufacture and sale. This includes compliance with legislative requirements applicable to maximum residue limits, food safety, packaging, product description, net weights, nutritional, allergen, and additive labeling, labeling of identity preserved foods, any other criteria listed under food legislation, and to relevant established industry codes of practice.

Response: Compliant

2.4.1.2 - The methods and responsibility for ensuring the site 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: Regulatory controls were determined to be effectively implemented. The site maintains appropriate

procedures to ensure its products meet applicable U.S. regulatory requirements, and record reviews required by FDA and USDA regulations are performed, documented, and verified by trained personnel prior to product shipment. No regulatory warnings, product recalls, or food safety events requiring public notification have occurred since the last certification audit. The site manufactures its products in the United States and ships them domestically. It has established procedures to ensure that products delivered to customers meet the regulatory requirements of the receiving state and federal authorities, including FDA, USDA, and Texas Health Department regulations governing food safety, allergen management, additive content, nutritional labeling, net weights, and maximum residue limits. The site maintains a written provision requiring notification to the certification body and SQFI within twenty-four hours in the event of a food safety issue requiring public notification. The most recent regulatory inspection occurred on April 30, 2025, resulting in two non-conformances. Since the last certification audit, the site has not experienced any product recalls, regulatory warnings, or food safety events requiring public notification. In accordance with 9 CFR 417.5(c), the site reviews all production records prior to shipment. This review confirms that records are complete, activities were conducted as specified in the food safety plan, and all critical limits were achieved. When required, corrective actions and product dispositions are verified and documented. Each review is dated, signed, and completed by a HACCP-certified individual trained per 9 CFR 417.7. As required by 21 CFR 117.165(a)(4), the site also reviews all applicable production records prior to shipping product. This review includes verification of regulatory compliance, record completeness, confirmation that activities were performed as outlined in the food safety plan, and verification that critical limits were met. When applicable, appropriate corrective actions and product dispositions are confirmed. Each review is conducted, dated, and signed by a trained individual and overseen by a PCQI-certified individual trained in accordance with 21 CFR 117.180(a)(5).

2.4.2 - Good Manufacturing Practices (Mandatory)

2.4.2.1 - The site shall ensure the applicable Good Manufacturing Practices described in module 9 of this Food Safety Code are applied or exempted according to a written risk analysis outlining the justification for exemption or evidence of the effectiveness of alternative control measures that ensure food safety is not compromised.

Response: Compliant

2.4.2.2 - The Good Manufacturing Practices applicable to the scope of certification outlining how food safety is controlled and assured shall be documented and implemented.

Response: Compliant

Summary -

Response: The facility’s structural design, construction, and Good Manufacturing Practices were determined to be suitable for the safe and hygienic manufacture of food. The documented GMP program was current, implemented, and validated, and no exemptions from applicable GMP requirements were identified. The property, buildings, and equipment are located, constructed, and designed to ensure that food is manufactured in a safe and hygienic environment. The site has developed and implemented written Good Manufacturing Practices applicable to the scope of certification. These GMPs function as foundational prerequisite programs and address hygiene, personnel practices, facility maintenance, and product-handling requirements. The programs are documented within the site’s GMP system. The site is not exempt from any elements or Good Manufacturing Practice requirements outlined in the applicable code. The site’s “Good Manufacturing Practices (GMP)” program, dated September 18, 2025 and validated on November 1, 2025, outlines the practices and responsibilities implemented to ensure food safety risks are effectively controlled and managed.

2.4.3 - Food Safety Plan (Mandatory)

2.4.3.1 - A food safety plan shall be prepared in accordance with the twelve steps identified in the Codex Alimentarius Commission HACCP guidelines. The food safety plan shall be effectively implemented and maintained and shall outline how the site controls and assures food safety of the products or product groups included in the scope of the SQF certification and their associated processes. More than one HACCP food safety plan may be required to cover all products included in the scope of certification.

Response: Compliant

2.4.3.2 - The food safety plan or plans shall be developed and maintained by a multidisciplinary team that includes the SQF practitioner and those site personnel with technical, production, and engineering knowledge of the relevant raw materials, packaging materials, processing aids, products, and associated processes. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food safety team.

Response: Compliant

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

Response: Compliant

2.4.3.4 - Product descriptions shall be developed and documented for all products included in the scope of the food safety plans. The descriptions shall reference the finished product specifications (refer to 2.3.2.9) plus any additional information relevant to product safety, such as pH, water activity, composition, and/or storage conditions.

Response: Compliant

2.4.3.5 - The intended use of each product shall be determined and documented by the food safety team. This shall include target consumer groups, the potential for consumption by vulnerable groups of the population, requirements for further processing if applicable, and potential alternative uses 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, all raw materials, packaging materials, service inputs (e.g., water, steam, gasses as applicable), scheduled process delays, and all process outputs including 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 raw materials and other 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 (i.e., 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 limits that separate safe from unsafe product (critical limits). 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 monitoring, 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: • The food safety plan was determined to be adequately developed and maintained, demonstrating documented hazard analyses, defined control measures, established critical limits, and appropriate validation, monitoring, and verification activities. The records reviewed showed that the plan is being implemented effectively by trained personnel, and no deviations were identified during the last three months of records. The site has developed, implemented, and maintained a single food safety plan that encompasses all covered processes: Heat-Treated Shelf Stable, Intact, Non-Intact, and Storage and Distribution. The Food Safety Team maintains these plans in binders and prepares them in accordance with the twelve steps prescribed in the Codex Alimentarius Commission HACCP guidelines. The Food Safety Team is defined in the document titled "Management Structure / HACCP Plan," dated November 25, 2025. Team members possess documented training, experience, and demonstrated competence in developing, implementing, and maintaining food safety plans. Training records include the following: • E.S. (CEO): HACCP Training Certification in Meat and Poultry dated January 26, 2018; PCQI training dated November 19, 2025; Seafood HACCP training dated November 21, 2025. • N.S. (QA SQF Practitioner): HACCP Training Certification in Meat and Poultry dated March 3, 2025. • S.D. (SQF Practitioner): HACCP Training Certification in Meat and Poultry dated February 23, 2025. The plan includes a comprehensive list of all certified products and food sector categories, detailed product descriptions, intended use, packaging type, shelf life, storage requirements, points of sale, and any special distribution or control requirements. Process-flow diagrams identify all inputs, outputs, process steps, and waste streams. Process-flow confirmation was completed on November 25, 2025, through an on-site walk-through by the Food Safety Team. A hazard analysis was completed for each ingredient, packaging material, and process step, addressing physical, chemical, and microbiological hazards. The following hazards and control measures were identified: Raw Materials • Presence and outgrowth of pathogens such as Salmonella, E. coli O157:H7, STEC, BSE prions in SRM, and Campylobacter jejuni, controlled by Letters of Guarantee, the approved supplier program, temperature control, and a heat treatment step. • Allergens (undeclared or cross-contact), controlled through the Receiving Prerequisite Program, label verification at receiving, approved supplier approval, segregation during storage and handling, and proper labeling. • Foreign materials such as ink migration, glass, and broken packaging, controlled through visual inspection, GMO review, and the foreign material control program. • Use of non-food-grade packaging materials, controlled through Letters of Guarantee. Process-Related • Allergen cross-contact, controlled through the Allergen Control Program. • Cleaning chemical residues, controlled through Pre-Operational Inspection and SSOPs. • Foreign materials, controlled through visual inspection. • Pathogen outgrowth, controlled through Temperature Monitoring at the CCP. • Pathogen presence, controlled through Heat Treatment and Drying CCPs. Control measures are established to eliminate or reduce food-safety hazards to acceptable levels. The site identified three CCPs: CCP 1 – Heat Treatment • Hazard: Survival of Salmonella spp., STEC, and Listeria monocytogenes. • Critical Limit: Internal product temperature at or above 160°F; come-up time at or below six hours from 45°F to 160°F. • Monitoring: Each batch monitored by trained personnel using a probe placed in the thickest portion of the product. • Verification: Critical limits verified through record review. • Validation: Justified per FSIS Appendix A. CCP 2 – Drying • Hazard: Survival of Salmonella, STEC, and Listeria monocytogenes. • Critical Limit: Water activity at or below 0.85. • Monitoring: Each batch monitored by trained personnel using a calibrated water-activity meter. • Verification: Critical limits verified through record review. • Validation: Justified per FSIS Compliance Guidelines for Meat and Poultry Jerky Produced by Small and Very Small Establishments. CCP 3 – Raw Temperature • Hazard: Growth of Salmonella spp., shiga toxin–producing E. coli, and Clostridium perfringens. • Critical Limit: Internal meat temperature at or below 45°F after marination and prior to packaging. • Monitoring: Each batch monitored by a quality assurance technician. • Verification: Critical limits verified through record review. • Validation: Justified per the Bruce Tompkin research paper. Any deviation from established critical limits is documented, investigated, and managed appropriately. No deviations were documented during the past three months. The following CCP records were sampled and

reviewed. CCP 1 and CCP 2: • November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 25, 2025; October 24, 2025; October 23, 2025; October 22, 2025; October 21, 2025; October 18, 2025; October 17, 2025; October 16, 2025; October 15, 2025; October 14, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025.

2.4.4 - Product Sampling, Inspection and Analysis

2.4.4.1 - The methods, responsibility, and criteria for sampling, inspecting, and/or analyzing raw materials, work-in-progress, and finished product shall be documented and implemented. The methods applied shall ensure that inspections and analyses are completed at regular intervals as required and to agreed specifications and legal requirements. Sampling and testing shall be representative of the process batch and ensure that process controls are maintained to meet specification and formulation.

Response: Compliant

2.4.4.2 - Product analyses shall be conducted to nationally recognized methods, or company requirements or alternative methods that are validated as equivalent to the nationally recognized methods. Where internal laboratories are used to conduct input, environmental, or product analyses, sampling and testing methods shall be in accordance with the applicable requirements of ISO/IEC 17025, including annual proficiency testing for staff conducting analyses. External laboratories shall be accredited to ISO/IEC 17025, or an equivalent international standard, and included on the site’s contract service specifications list (refer to 2.3.2.11).

Response: Compliant

2.4.4.3 - On-site laboratories conducting chemical and microbiological analyses that may pose a risk to product safety shall be located separate from any food processing or handling activity and designed to limit access only to authorized personnel. Signage shall be displayed identifying the laboratory area as a restricted area, accessible only by authorized personnel.

Response: N/A

Evidence: • The facility does not operate an on-site chemical or microbiological laboratory.

2.4.4.4 - Provisions shall be made to isolate and contain all hazardous laboratory waste held on the premises and manage it separately from food waste. Laboratory waste outlets shall at a minimum be downstream of drains that service food processing and handling areas.

Response: N/A

Evidence: • No hazardous waste is generated in laboratory activities.

2.4.4.5 - Retention samples, if required by customers or regulations, shall be stored according to the typical storage conditions for the product and maintained for the stated shelf life of the product.

Response: Compliant

2.4.4.6 - Records of all inspections and analyses shall be maintained.

Response: Compliant

Summary -

Response: • The sampling, inspection, and analysis program was determined to be effectively implemented and demonstrated consistent verification of product and packaging compliance with established specifications. Records reviewed across multiple production dates supported the accuracy, completeness, and adequacy of the system. The site has established and implemented an effective sampling, inspection, and analysis program to verify product and packaging compliance with specifications and applicable food legislation. The procedure titled "Packaging Procedures and Weight Control," dated May 1, 2025, defines the methods, responsibilities, and frequencies for sampling and testing raw materials, work-in-progress, product labels, and finished goods. Sampling and inspection activities are performed as follows: • Start of shift: Verification of film, bags, labels, and boxes. • Each changeover: Verification of net-weight accuracy. • Once per day: Verification of tare weight and net weight. • Once per day: Verification of weight accuracy, order accuracy, seal integrity, specification compliance, and labeling accuracy. Sampling, inspection, and analysis records for the products and materials traced during the audit, as well as those manufactured on the following dates, were sampled and reviewed: November 29, 2025; November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 22, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 17, 2025; November 15, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 9, 2025; November 8, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 27, 2025; October 26, 2025; October 25, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025; October 4, 2025; October 3, 2025; October 2, 2025; October 1, 2025; September 30, 2025; September 29, 2025; September 27, 2025; September 26, 2025; September 25, 2025; September 24, 2025; September 23, 2025; September 22, 2025; September 20, 2025; September 19, 2025; September 18, 2025; September 17, 2025; September 16, 2025; September 15, 2025; September 13, 2025; September 12, 2025; September 11, 2025; September 10, 2025; September 9, 2025; September 8, 2025; September 6, 2025; September 5, 2025; September 4, 2025; September 3, 2025; September 2, 2025; and September 1, 2025. All records were legible, dated, initialed or signed by the responsible personnel, and completed in accordance with program requirements. The reviewed results confirmed that all materials met the critical limits established in their respective specifications. All analyses were conducted using nationally recognized standards or validated equivalent methods. External laboratories used for environmental and product testing are ISO/IEC 17025 accredited, with certification valid until May 31, 2027, and are listed within the site's contract service specifications register. The site does not retain product samples. NA 2.4.4.3: The facility does not operate an on-site chemical or microbiological laboratory. NA 2.4.4.4: No hazardous waste is generated in laboratory activities.

2.4.5 - Non-conforming Materials and Product

2.4.5.1 - The responsibility and methods outlining how to handle non-conforming product, raw material, ingredient, work-in-progress, or packaging, which is detected during receipt, storage, processing, handling, or delivery, shall be documented and implemented. The methods applied shall ensure: i. Non-conforming product is quarantined, identified, handled, and/or disposed of in a manner that minimizes the risk of inadvertent use, improper use, or risk to the integrity of finished product; and ii. All relevant personnel are aware of the organization's quarantine and release requirements applicable to product placed under quarantine status.

Response: Compliant

2.4.5.2 - Quarantine records and records of the handling, corrective action, or disposal of nonconforming materials or product shall be maintained.

Response: Compliant

Summary -

Response: • The non-conforming product control program was determined to be effectively implemented. Records, interviews, and observations confirmed that non-conforming materials are consistently identified, segregated, evaluated, and dispositioned to prevent unintended use or release. The site has implemented a documented and effective system for managing non-conforming products, materials, and equipment to prevent unintended use or release. The procedure titled “Hold, Release, and Disposal,” dated May 1, 2025, defines the methods and responsibilities for withholding, segregating, identifying, and disposing of non-conforming raw materials, work-in-progress, ingredients, packaging, product returns, and equipment. The program is implemented throughout the facility. Segregation and control of held materials are maintained through labeling, physical segregation, and detention within the warehouse management system, effectively minimizing the risk of accidental use or release. Records of non-conforming products are maintained by the SQF Practitioner in the “Hold and Release Log.” The following records were reviewed during the audit: • August 9, 2025: Expired product; properly disposed of. • August 12, 2025: Marinating error; analyzed by the SQF Practitioner and released after evaluation. • October 4, 2025: Bad odor detected after thawing; product disposed of. • November 1, 2025: Product received frozen; thawed in the cooler. • October 15, 2025: Product received frozen; evaluated and released. • November 6, 2025: Formula deviation; product reworked following evaluation. The reviewed records were complete, legible, and documented the issue description, disposition, and initials or names of the responsible personnel. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that relevant personnel are trained and fully aware of the site’s hold and release procedures. The program effectively ensures that any non-conforming or suspect product remains controlled until proper evaluation, disposition, or corrective action is completed.

2.4.6 - Product Rework

2.4.6.1 - The responsibility and methods outlining how ingredients, packaging, or products are reworked shall be documented and implemented. The methods applied shall ensure: i. Reworking operations are overseen by qualified personnel; ii. Reworked product is clearly identified and traceable; iii. Reworked product is processed in accordance with the site’s food safety plan; iv. Each batch of reworked product is inspected or analyzed as required before release; v. Inspections and analyses conform to the requirements outlined in element 2.4.4.1; vi. Release of reworked product conforms to element 2.4.7; and vii. Reworked product does not affect the safety or integrity of the finished product. Records of all reworking operations shall be maintained.

Response: Compliant

Summary -

Response: • The rework management system was determined to be effectively established and implemented. Records, interviews, and documentation confirmed that all rework activities are controlled, traceable, and verified to ensure safety, quality, and conformance to product specifications. The site has established and implemented effective controls for the management of rework, recycling, and recouping of products to ensure product safety, quality, and traceability. The procedures titled “Rework Management” and “Formulation and Repressed Product Approval,” both dated May 1, 2025, define the responsibilities, documentation requirements, and verification steps necessary to ensure that all reworked materials meet product specifications prior to release. Rework activities are carried out under the direct supervision of the SQF Practitioner or other qualified personnel, ensuring that reprocessed products maintain full traceability and

meet defined safety and quality criteria. The following rework records were reviewed during the audit: • October 6, 2025: Incorrect formulation (excess salt); recipe verified, corrected, and reworked. • October 10, 2025: Incorrect formulation (excess salt); recipe verified, corrected, and reworked. • November 26, 2025: Incorrect formulation (excess salt); recipe verified, corrected, and reworked. Each record was clearly identified and traceable, and included inspection and analysis results prior to product release. Documentation demonstrated that rework operations were conducted in accordance with established procedures, and no adverse impacts on food safety or product quality were identified.

2.4.7 - Product Release (Mandatory)

2.4.7.1 - The responsibility and methods for releasing products shall be documented and implemented. The methods applied shall ensure the product is released by authorized personnel, and only after all inspections and analyses are successfully completed and documented to verify legislative and other established food safety controls have been met. Records of all product releases shall be maintained.

Response: Compliant

2.4.7.2 - Product release shall include a procedure to confirm that product labels comply with the food legislation that applies in the country of manufacture and the country(ies) of use or sale if known (refer to 2.4.1.1). If product is packaged and distributed in bulk or unlabeled, product information shall be made available to inform customers and/or consumers of the requirements for its safe use.

Response: Compliant

2.4.7.3 - In the event that the site uses positive release based on product pathogen or chemical testing, a procedure shall be in place to ensure that product is not released until acceptable results have been received. In the event that off-site or contract warehouses are used, these requirements shall be effectively communicated and verified as being followed.

Response: Compliant

Summary -

Response: The pre-shipment verification program was determined to be effectively implemented. Records reviewed demonstrated that authorized personnel verified product inspections, analyses, and required attributes prior to release, confirming that products met defined safety and specification compliance. The site has documented procedures in place within the “Pre-Shipment Verification Process,” dated November 14, 2025. Release records for products manufactured on the following dates were sampled and reviewed: November 29, 2025; November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 22, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 17, 2025; November 15, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 9, 2025; November 8, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 27, 2025; October 26, 2025; October 25, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025; October 4, 2025; October 3, 2025; October 2, 2025; October 1, 2025; September 30, 2025; September 29, 2025; September 27, 2025; September 26, 2025; September 25, 2025; September 24, 2025; September 23, 2025; September 22, 2025; September 20, 2025; September 19, 2025; September 18, 2025; September 17, 2025; September 16, 2025; September 15, 2025; September 13, 2025; September 12, 2025; September 11, 2025; September 10, 2025; September 9, 2025; September 8, 2025; September 6, 2025; September 5, 2025; September

4, 2025; September 3, 2025; September 2, 2025; September 1, 2025. All records were completed in accordance with the requirements of 9 CFR 417.5(c). The reviewed records demonstrated that product inspections and analyses were verified and documented by authorized personnel, confirming that packaging integrity, sensory attributes, specification compliance, service requirements, and applicable food safety controls had been met prior to release. The site does not release finished products based on pathogen or chemical testing results.

2.4.8 - Environmental Monitoring

2.4.8.1 - A risk-based environmental monitoring program shall be in place for all food manufacturing processes and immediate surrounding areas, which impact manufacturing processes. The responsibility and methods 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) shall be implemented where unsatisfactory results or trends are observed.

Response: Compliant

Summary -

Response: • The environmental monitoring program for Listeria monocytogenes was determined to be adequately designed and effectively implemented. Sampling frequencies align with the site's risk assessment, records were complete and properly documented, and no adverse results were reported during the period reviewed. The risk-based program, detailed in the document titled "Listeria monocytogenes Control Program – Beef Jerky," defines environmental zones, sampling methods, and corrective actions for unsatisfactory results. The risk analysis identifies Listeria monocytogenes as the target organism and establishes three environmental zones with the following sampling frequencies: • Zone 1: Three samples weekly • Zone 2: One sample weekly • Zone 3: One sample weekly Sampling and testing records dated December 3, 2025; November 26, 2025; November 19, 2025; November 11, 2025; November 5, 2025; October 27, 2025; October 21, 2025; October 15, 2025; and October 6, 2025 were reviewed. The records were legible, signed, and completed according to procedural requirements. No adverse results were reported, and the site maintains a documented plan outlining corrective and preventive actions to address unsatisfactory findings or developing trends.

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 Manufacturing 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: • The site has developed and implemented a “validation and effectiveness program” which is deted November 21, 2025 to demonstrate that critical limits, process controls, and prerequisite programs meet regulatory and customer requirements. While validation records were available and supported key control points, there is an opportunity to strengthen the system by formally defining the methods used to ensure the ongoing effectiveness of all applicable SQF program elements. The site has written justification and validation activities that authenticate critical limits, process controls, and other tests to meet customer requirements. The following validation records were sampled and reviewed: Critical Limits • CCP 1 – Internal product temperature ≥ 160°F; come-up-time ≤ 6 hours to 130°F, validated per FSIS Appendix A. • CCP 2 – Drying: Water activity ≤ 0.85, validated per FSIS Compliance Guidelines for Meat and Poultry Jerky Produced by Small and Very Small Establishments. • CCP 3 – Unpacking Meat from the Case, validated per the Bruce Tompkin paper. SQF Elements validated through internal audits • Module 9 – completed on August 25, 2025 • Module 2 – completed on August 25, 2025 GMPs validated through facility inspections November 29, 2025, November 28, 2025, November 27, 2025, November 26, 2025, November 25, 2025, November 24, 2025, November 22, 2025, November 21, 2025, November 20, 2025, November 19, 2025, November 18, 2025, November 17, 2025, November 15, 2025, November 14, 2025, November 13, 2025, November 12, 2025, November 11, 2025, November 10, 2025.

2.5.2 - Verification Activities (Mandatory)

2.5.2.1 - The methods, responsibility, and criteria for verifying monitoring of Good Manufacturing Practices, critical control points, and 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 schedule outlining the verification activities, their frequency of completion, and the person responsible for each activity shall be prepared and implemented. Records of verification of activities shall be maintained.

Response: Compliant

Summary -

Response: The verification system was determined to be effectively implemented. Records reviewed confirmed that critical control points, food safety controls, and product-legality checks were consistently verified by qualified personnel and completed according to defined procedures and schedules. The site maintains an effective verification system described in the “Verification and Document Control Program,” dated November 13, 2025. The program ensures that critical control points, food safety controls, and product legality are consistently reviewed and confirmed by qualified personnel. Verification records demonstrated that monitoring activities were accurately completed and reviewed by an individual trained and certified in HACCP, as required. The program includes a verification schedule outlining the verification steps, procedures, and responsibilities for each verification activity. The site verifies critical control points, food safety controls, and the legality of certified products through record reviews and direct observations. Facility inspections are conducted to confirm the effectiveness of Good Manufacturing Practices. An HACCP-certified individual verifies the monitoring activities to ensure proper execution and documentation. Records of verification for the product traced during the audit, as well as those manufactured on the following dates, were reviewed and

found to be completed by authorized personnel: November 29, 2025; November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 22, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 17, 2025; November 15, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 9, 2025; November 8, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 27, 2025; October 26, 2025; October 25, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025; October 4, 2025; October 3, 2025; October 2, 2025; October 1, 2025; September 30, 2025; September 29, 2025; September 27, 2025; September 26, 2025; September 25, 2025; September 24, 2025; September 23, 2025; September 22, 2025; September 20, 2025; September 19, 2025; September 18, 2025; September 17, 2025; September 16, 2025; September 15, 2025; September 13, 2025; September 12, 2025; September 11, 2025; September 10, 2025; September 9, 2025; September 8, 2025; September 6, 2025; September 5, 2025; September 4, 2025; September 3, 2025; September 2, 2025; September 1, 2025. Verification records were completed in accordance with the program's requirements and demonstrated proper review and authorization.

2.5.3 - Corrective and Preventative Action (Mandatory)

2.5.3.1 - The responsibility and methods outlining how corrective and preventative actions are determined, implemented, and verified, including the identification of the root cause and resolution of non-compliance of critical food safety limits and deviations from food safety requirements, shall be documented and implemented. Deviations from food safety requirements may include customer complaints, nonconformances raised at internal or external audits and inspections, non-conforming product and equipment, withdrawals and recalls, as appropriate.

Response: Compliant

2.5.3.2 - Records of all investigation, root cause analysis, and resolution of non-conformities, their corrections, and the implementation of preventative actions shall be maintained.

Response: Compliant

Summary -

Response: • The corrective and preventive action system was determined to be effectively implemented. Records reviewed demonstrated that non-conformances were appropriately investigated, corrected, prevented, and verified for effectiveness, supporting a structured and proactive approach to continuous improvement. The site has established and effectively implemented a comprehensive corrective and preventive action (CAPA) system to manage and resolve deviations impacting food safety, quality, and regulatory compliance. The procedure titled "Corrective and Preventive Actions (CAPA)," dated May 1, 2025, defines the methods and responsibilities for identifying, investigating, documenting, and resolving non-conformances. The program applies to deviations from food safety limits, regulatory or customer requirements, internal and external audit findings, customer complaints, non-conforming products and equipment, inspections, and recall events. The following CAPA records were reviewed and verified for completeness: • August 21, 2025: Trend in daily equipment cleaning; corrective action involved increasing cleaning time to improve hygiene effectiveness. • August 21, 2025: Vehicle refrigeration malfunction; the unit was repaired and reassigned to short-distance routes under one hour. • October 25, 2025: Labels printed without allergen declaration; corrective action included modifying the system so allergen profiles populate automatically rather than manually. • November 12, 2025: Corrective actions addressing the

non-conformances issued during the SQF pre-assessment audit. Each record reviewed included root-cause identification, corrective and preventive actions, verification of implementation, and documented resolution. The CAPA system ensures that all identified non-conformances are properly investigated, resolved, and verified for effectiveness, supporting the site's commitment to continuous improvement.

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: Animal Product Manufacturing are audited per the SQF audit checklist or a similar tool; ii. Objective evidence is recorded to verify compliance and/or non-compliance; iii. Corrective and preventative actions of deficiencies identified during the internal audits are undertaken; and iv. Audit results are communicated to relevant management personnel and staff responsible for implementing and verifying corrective and preventative actions.

Response: Compliant

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

Response: Compliant

2.5.4.3 - Regular inspections of the site and equipment shall be planned and carried out to verify Good Manufacturing Practices and facility and equipment maintenance are compliant to the SQF Food Safety Code: Animal Product Manufacturing. The site shall: i. Take corrections or corrective and preventative action; and ii. Maintain records of inspections and any corrective actions taken

Response: Compliant

2.5.4.4 - Records of internal audits and inspections and any corrective and preventative actions taken as a result of internal audits shall be recorded as per 2.5.3. Changes implemented from internal audits that have an impact on the site's ability to deliver safe food shall require a review of applicable aspects of the SQF System (refer to 2.3.1.3).

Response: Compliant

Summary -

Response: • The internal audit and inspection program was determined to be effectively implemented. Records demonstrated that audits and GMP inspections were conducted at the defined frequencies, findings were documented, corrective actions were completed, and follow-up verification was performed as required. The "Verification and Documentation Program," dated November 13, 2025, outlines the methods and responsibilities for scheduling and conducting internal audits. The Project Manager maintains the Internal Audit Program, while the SQF Practitioner conducts facility and equipment inspections twice per year using the "SSOP GMP Inspection Form." The internal audit program includes all applicable SQF Code modules and process controls, utilizing the official SQF checklist to verify adherence to established requirements. The program's frequency is communicated to management, and the CEO is responsible for ensuring that corrective actions are implemented and verified following each audit. Personnel conducting audits have received appropriate training as documented in the internal auditor training record dated November 12, 2025. Where practical, audit areas are assigned to personnel who are independent of the function being audited. The following internal audit and inspection records were sampled and reviewed, and all contained objective evidence supporting the completion of audits, identification of findings, and verification of corrective actions: Internal Audits: • Module 9 – completed on August 25, 2025 • Module 2 – completed on August 25, 2025 GMP

Inspections (SSOP inspections): November 29, 2025, November 28, 2025, November 27, 2025, November 26, 2025, November 25, 2025, November 24, 2025, November 22, 2025, November 21, 2025, November 20, 2025, November 19, 2025, November 18, 2025, November 17, 2025, November 15, 2025, November 14, 2025, November 13, 2025, November 12, 2025, November 11, 2025, November 10, 2025 The records demonstrated that findings were documented, corrections and corrective actions were implemented, and follow-up verifications were completed.

2.6.1 - Product Identification (Mandatory)

2.6.1.1 - The methods and responsibility for identifying raw materials, ingredients, packaging, work-in-progress, process inputs, and finished products during all stages of production and storage shall be documented and implemented to ensure: i. Raw materials, ingredients, packaging, work-in-progress, process inputs, and finished products are clearly identified during all stages of receipt, production, storage, and dispatch; and ii. Finished product is labeled to the customer specification and/or regulatory requirements.

Response: Minor

Evidence: • In the cooler, six cross-stack tubs, a tote, and a drum containing work-in-process raw meat, and in the freezer, a bag of pork chops were observed without identification.

Root Cause: The labeling system was not robust enough to cover staff absences and atypical product dispositions. SOP did not clearly state that no product container (box, tub, tote, drum, bag) may be placed in cold storage without a label, including non-retail/employee giveaway product.

Corrective Action: Train packing backup to print and apply both WIP labels and “NOT FOR RETAIL/EMPLOYEE USE ONLY” labels. Update the Packing/Labeling SOP to clearly state: “No container may go into cooler/freezer without a label (including WIP, Finished, or Not for Retail). Post signs stating: “All product must be labeled beyond this point” in exits to cooler/freezer and staging/put-away areas,

Verification Of Closeout: The auditor observed during the audit that all containers were properly labeled and that the employee responsible for labeling had been trained. The site submitted a copy of the updated program, which now requires all containers, regardless of type, to be labeled. Additionally, the site provided copies of signage that will be posted to remind staff to label all materials.

Completion Date: December 10, 2025 **Closeout Date:** December 10, 2025

2.6.1.2 - Product start-up, product changeover, and packaging changeover (including label changes) procedures shall be documented and implemented to ensure that the correct product is in the correct package and with the correct label and that the changeover is inspected and approved by an authorized person. Procedures shall be implemented to ensure that label use is reconciled and any inconsistencies investigated and resolved. Product changeover and label reconciliation records shall be maintained.

Response: Compliant

Summary -

Response: The site has established and implemented a documented product identification and labeling system that supports full ingredient and product traceability from receipt through processing, packaging, and distribution. The system is generally effective; however, one minor nonconformance was observed regarding missing identification in specific WIP and finished product containers. The site has implemented a documented product identification and labeling system that ensures full traceability and product integrity from receipt through production and shipping. The procedures titled “Good Receiving,” dated April 1, 2025, and “Product Labeling – WIP and Finished Products,” dated May 1, 2025, define how products are identified at every stage of

the process. The identification controls apply to all raw materials, ingredients, packaging materials, work-in-progress items, process inputs, and finished goods. Upon receipt, warehouse personnel apply labels that include the SKU, description, receiving date, purchase order, and packaging date. Each label contains a barcode used for identification and tracking within the warehouse management system. Records of product identification and changeovers for products manufactured on November 29, 2025; November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 22, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 17, 2025; November 15, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 9, 2025; November 8, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 27, 2025; October 26, 2025; October 25, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025; October 4, 2025; October 3, 2025; October 2, 2025; October 1, 2025; September 30, 2025; September 29, 2025; September 27, 2025; September 26, 2025; September 25, 2025; September 24, 2025; September 23, 2025; September 22, 2025; September 20, 2025; September 19, 2025; September 18, 2025; September 17, 2025; September 16, 2025; September 15, 2025; September 13, 2025; September 12, 2025; September 11, 2025; September 10, 2025; September 9, 2025; September 8, 2025; September 6, 2025; September 5, 2025; September 4, 2025; September 3, 2025; September 2, 2025; and September 1, 2025 were sampled and reviewed. The records demonstrated that products were properly identified throughout all processing stages. During packing, startup and changeover procedures are used to ensure that the correct product is placed into the correct package and that correct labeling is applied. Each changeover record is approved by the packaging leader and includes label reconciliation documentation. Any discrepancies are investigated and resolved in accordance with the procedure. All product changeover and label reconciliation records reviewed were legible, dated, and verified as complete, confirming adherence to site procedures and traceability requirements. Minor: 2.6.1.1 In the cooler, six cross-stack tubs, a tote, and a drum containing work-in-process raw meat, and in the freezer, a bag of pork chops were observed without identification.

2.6.2 - Product Trace (Mandatory)

2.6.2.1 - The responsibility and methods used to trace product shall be documented and implemented to ensure: i. Finished product is traceable at least one step forward to the customer and at least one step back from the process to the manufacturing supplier; ii. The receipt dates of raw materials, ingredients, food contact packaging, and materials and other inputs are recorded (refer to 2.8.1.8 for traceback of allergen containing food products); iii. Traceability is maintained where product is reworked (refer to 2.4.6); and iv. The effectiveness of the product trace system is reviewed at least annually as part of the product recall and withdrawal review (refer to 2.6.3.2). Records of raw and packaging material receipt and use and finished product dispatch and destination shall be maintained.

Response: Compliant

Summary -

Response: The traceability system was determined to be effectively implemented and capable of tracing all materials from receipt through processing, packaging, distribution, and dispatch to customers. Documentation reviewed demonstrated the system’s accuracy, completeness, and suitability for supporting product withdrawals or recalls. The site has implemented a documented and effective traceability system that enables full traceability from raw materials and packaging through finished goods and customer distribution. The procedure titled “Product Labeling – WIP and Finished Products,” dated May 1, 2025, defines the methods and responsibilities for maintaining product identification and traceability throughout all stages of production

and distribution. The program includes traceability controls for raw materials, ingredients, packaging materials, and processing aids used in the manufacture of finished products. It further specifies the identification and segregation requirements for any rework to ensure it remains fully traceable within the production process. The effectiveness of the traceability system is verified at least annually through documented product withdrawal and recall exercises. Records reviewed demonstrated detailed documentation for the receipt, use, and dispatch of all finished products, supporting full traceability and meeting all established traceability expectations.

2.6.3 - Product Withdrawal and Recall (Mandatory)

2.6.3.1 - The responsibility and methods used 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; Describe the management procedures to be implemented, including sources of legal, regulatory, and expert advice, and essential traceability information; ii. Outline a communication plan to inform site personnel, customers, consumers, authorities, and other essential bodies in a timely manner appropriate to the nature of the incident; and iii. Ensure that SQFI, the certification body, and the appropriate regulatory authority are listed as essential organizations and notified in instances of a food safety incident of a public nature or product recall for any reason.

Response: Compliant

2.6.3.2 - The product withdrawal and recall system shall be reviewed, tested, and verified as effective at least annually. Testing shall include incoming materials (minimum traceability one step back) and finished product (minimum traceability one step forward). Testing shall be carried out on products from different shifts and for materials (including bulk materials) that are used across a range of products and/or products that are shipped to a wide range of customers.

Response: Compliant

2.6.3.3 - Records shall be maintained of withdrawal and recall tests, root cause investigations into actual withdrawals and recalls, and corrective and preventative actions applied.

Response: Compliant

2.6.3.4 - 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: The product withdrawal and recall system was determined to be effectively established and maintained. The procedures, designated recall team, supporting documentation, and results of mock exercises demonstrated the site’s capability to execute a timely, coordinated, and traceable response in the event of a food safety or quality incident. No recalls or incidents requiring public notification have occurred since the system was implemented. The site has established and implemented an effective recall and product withdrawal system that ensures traceability, accountability, and rapid response in the event of a food safety or quality incident. The procedure titled “Colinas Foods Recall Policy” defines the methods and responsibilities for initiating product withdrawals and recalls. A designated recall team, led by the company owner, is responsible for coordinating all recall-related activities. The program includes requirements for investigating potential recalls related to food safety, customer or corporate requirements, and legality, determining the root cause, and implementing corrective and preventive actions. The procedure includes provisions for prompt

notification of customers, consumers, legal counsel, regulatory authorities, SQFI, and the Certification Body, with the latter two required to be notified in writing within twenty-four hours for any food safety event that necessitates public notification. Investigations into the root causes of all product recalls, mock recalls, and withdrawals are documented, including the corrective and preventive actions taken and verification of their effectiveness. Mock traceability exercises are performed annually, tracing one step forward and one step back to confirm the system's effectiveness. The following mock recall records were sampled and reviewed: October 29, 2025 – Beef Top Sirloin Picanha: The exercise included the amount produced on October 24, 2025, the distribution list identifying customer names, purchase orders, shipping dates, and quantities, as well as raw materials used, remaining inventory, lot numbers, and destination details for all affected products. November 3, 2025 – Food Contact Packaging Materials: Conducted during the audit, this exercise traced the lot number of packaging materials to verify full traceability. The mock recall and trace exercise records demonstrated that the Product Withdrawal and Recall Procedure was tested effectively, covering products from different shifts, manufactured with multiple materials, and distributed to various customers. Since the implementation of the system, the site has not experienced any product recalls or incidents requiring public notification.

2.6.4 - Crisis Management Planning

2.6.4.1 - A crisis management plan based on the understanding of known potential dangers (e.g., flood, drought, fire, tsunami, or other severe weather events, warfare or civil unrest, computer outage, pandemic, loss of electricity or refrigeration, ammonia leak, labor strike) that can impact the site's ability to deliver safe food shall be documented by senior management, outlining the methods and responsibility the site shall implement to cope with such a business crisis. The crisis management plan shall include at a minimum: i. A senior manager responsible for decision making, oversight, and initiating actions arising from a crisis management incident; ii. The nomination and training of a crisis management team; iii. The controls implemented to ensure any responses do not compromise product safety; iv. The measures to isolate and identify product affected by a response to a crisis; v. The measures taken to verify the acceptability of food prior to release; vi. The preparation and maintenance of a current crisis alert contact list, including supply chain customers; vii. Sources of legal and expert advice; and viii. The responsibility for internal communications and communicating with authorities, external organizations, and media.

Response: Compliant

2.6.4.2 - 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: The site has implemented a structured and operational crisis-management system that identifies potential threats, defines clear response procedures, and demonstrates the capability to maintain control of food safety and legality during disruptive events. A test of the program confirmed that the system is functional and supports effective decision-making during emergencies. The site has developed and implemented a written Crisis Management Program, dated November 12, 2025, which outlines the procedures for managing serious incidents or business interruptions that could impact food safety, legality, or the continuity of operations. The plan is overseen by the Management or Operations Manager, and a Crisis Management Team has been identified and trained, as evidenced by the training record dated July 31, 2025. The plan identifies potential threats such as loss of electricity, unplanned disruption of utilities, security breaches, or other issues that may affect product safety or legality. It includes defined responses for isolating and identifying affected

products, verifying material acceptability before release, and maintaining a current crisis alert list. The program also provides for internal and external communication and identifies sources of legal and expert advice. The crisis-management plan includes the nomination and training of the Crisis Management Team in section “CMT,” the preparation and maintenance of a current crisis alert contact list that includes supply-chain customers, identification of sources of legal and expert advice, and defined responsibilities for internal communications and for communication with authorities, external organizations, and the media. A test of the plan was conducted on November 18, 2025, involving a tornado disaster scenario that affected the site’s ability to manufacture safe product. The record included identification of the affected product, determination of product acceptability and disposition, and documentation of required communication to authorities, customers, and other essential bodies.

2.7.1 - Food Defense Plan (Mandatory)

2.7.1.1 - A food defense threat assessment shall be conducted to identify potential threats that can be 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 site personnel, contractors, and visitors.

Response: Compliant

2.7.1.3 - Instruction shall be provided to all relevant staff 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 and tests of the food defense plan shall be maintained.

Response: Compliant

Summary -

Response: The site has implemented a documented and functional food defense and food fraud program designed to protect products, personnel, and facilities from intentional adulteration. Records reviewed demonstrated that the program is actively maintained, includes defined responsibilities, and has been effectively tested through a recent challenge exercise. The site has developed and implemented a Food Defense and Food Fraud Program, dated May 1, 2025, which establishes the procedures, responsibilities, and criteria for preventing the deliberate adulteration or intentional contamination of food products. The program

defines food defense responsibilities for each position involved in implementing and maintaining the plan. It outlines the control measures used to restrict access to authorized personnel, including designated entry points, secure storage for materials and hazardous chemicals, and controlled access for contractors and visitors. A materials protection system is in place to safeguard raw materials, packaging, and other sensitive areas from unauthorized interference. The Food Defense Plan was last tested and challenged on November 18, 2025, using a scenario involving a suspicious box left in the warehouse. The record includes documentation of the actions taken by staff and management, the retraining of two employees who failed to report the incident, and acknowledgement that a third employee appropriately notified the management team.

2.7.2 - Food Fraud (Mandatory)

2.7.2.1 - The methods, responsibility, and criteria for identifying the site's vulnerability to food fraud, including susceptibility to raw material or ingredient substitution, finished product mislabeling, dilution, or counterfeiting, shall be documented, implemented, and maintained.

Response: Compliant

2.7.2.2 - A food fraud mitigation plan shall be developed and implemented, that specifies the methods by which the identified food fraud vulnerabilities shall be controlled, including identified food safety vulnerabilities of ingredients and materials.

Response: Compliant

2.7.2.3 - Instruction shall be provided to all relevant staff on the effective implementation of the food fraud mitigation plan (refer to 2.9.2.1).

Response: Compliant

2.7.2.4 - 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: The food defense system was determined to be effectively established and implemented. Documentation, interviews, and observations confirmed that the site maintains appropriate measures to protect products from intentional adulteration and that required verification activities are conducted. The site has developed, implemented, and maintained a documented food defense plan that outlines measures to protect products, personnel, and operations from intentional adulteration in the "food fraud mitigation program," which is dated November 22, 2025. The plan defines roles and responsibilities, vulnerability assessment outcomes, mitigation strategies, monitoring activities, and verification requirements. The documented program includes controls for restricted access, visitor and contractor management, secure storage of hazardous and sensitive materials, tamper-evident features, and surveillance of high-risk areas. The plan identifies actionable process steps and incorporates appropriate protective measures to reduce the likelihood of intentional contamination. A formal vulnerability assessment has been completed and is reviewed at least annually or whenever significant operational changes occur, with the last conducted on November 22, 2025. Mitigation controls identified in the assessment were observed to be implemented across the facility. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed awareness of food defense responsibilities, access restrictions, and reporting requirements for suspicious activity. Training records demonstrated that food defense training has been completed by relevant staff. Verification activities, including internal reviews and walk-through inspections,

confirmed that food defense controls are functioning as intended. No gaps or concerns were identified during the audit.

2.8.1 - Allergen Management (Mandatory)

2.8.1.1 - The responsibility and methods used to control allergens and to prevent sources of allergens from contaminating product shall be documented and implemented. The allergen management program shall include: i. A risk analysis of those raw materials, ingredients, and processing aids, including food-grade lubricants, that contain food allergens; ii. An assessment of workplace-related food allergens that may originate from locker rooms, vending machines, lunchrooms, and visitors; iii. A list of allergens that is applicable in the country of manufacture and the country(ies) of destination, if known; iv. A list of allergens that is accessible to relevant staff; v. The control of hazards associated with allergens and incorporated into the food safety plan, and vi. Management plans for control of the identified allergens.

Response: Compliant

2.8.1.2 - Instructions shall be provided to all relevant staff involved in the receipt or handling of raw materials, work-in-progress, rework, or finished product on how to identify, handle, store, and segregate raw materials and products containing allergens.

Response: Compliant

2.8.1.3 - Provisions shall be made to clearly identify and segregate foods that contain allergens. Segregation procedures shall be implemented and continually monitored.

Response: Compliant

2.8.1.4 - Where allergenic material may be intentionally or unintentionally present, cleaning and sanitation of product contact surfaces between line changeovers shall be effective, appropriate to the risk and legal requirements, and sufficient to remove all potential target allergens from product contact surfaces, including aerosols as appropriate, to prevent cross-contact. Separate handling and production equipment shall be provided, where satisfactory line hygiene and clean-up or segregation are not possible.

Response: Compliant

2.8.1.5 - Based on risk assessment, procedures for validation and verification of the effectiveness of the cleaning and sanitation of areas and equipment in which allergens are used shall be documented and effectively implemented.

Response: Compliant

2.8.1.6 - Where allergenic material may be present, product changeover procedures shall be documented and implemented to eliminate the risk of cross-contact.

Response: Compliant

2.8.1.7 - The product identification system (refer to 2.6.1.1) shall make provision for clear identification and labeling, in accordance with the regulatory requirements, of those products produced on production lines and equipment on which foods containing allergens are manufactured.

Response: Compliant

2.8.1.8 - The product trace system (refer to 2.6.2) shall take into consideration the conditions under which allergen-containing foods are manufactured and ensure full traceback of all ingredients and processing aids used.

Response: Compliant

2.8.1.9 - The site shall document and implement methods to control the accuracy of finished product labels (or consumer information where applicable) and assure work-in progress and finished product are true to label with regard to allergens. Measures may include label approvals at receipt, label reconciliations during production, destruction of obsolete labels, verification of labels on finished product as appropriate, and product changeover procedures.

Response: Compliant

2.8.1.10 - Re-working of product (refer to 2.4.6) containing food allergens shall be conducted under conditions that ensure product safety and integrity are maintained. Re-worked product containing allergens shall be clearly identified and traceable.

Response: Compliant

2.8.1.11 - Sites that do not handle allergenic materials or produce allergenic products shall document, implement, and maintain an allergen management program addressing at a minimum the mitigation of introduced or unintended allergens through supplier, contract manufacturer, site personnel, and visitor activities.

Response: Compliant

Summary -

Response: The allergen management system was determined to be adequately defined and effectively implemented for the products and processes reviewed. Allergenic materials are controlled through documented procedures, labeling practices, and staff awareness, and no evidence of cross-contact or exposure to food or food-contact surfaces was identified. The allergen program, documented in the “Allergen Management” procedure dated November 21, 2025, defines the responsibilities and control measures overseen by the site’s leadership. The site manufactures products under Food Sector Category 9 (Animal Product Manufacturing) and Food Sector Category 26 (Storage and Distribution), with products shipped within the United States and exported to Mexico. Products manufactured under the Food Sector Category 9 do not contain allergens. Allergenic items associated with Food Sector Category 26 are received and stored, but are not repackaged or exposed on-site. The site’s identification and labeling system provides clear product distinction, effectively preventing cross-contact, and all labeling practices adhere to applicable regulatory requirements. The site has a risk assessment and protocols to control workplace allergens originating from lunchrooms and locker rooms. No vending machines are used on-site. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that personnel understand which allergens are handled on-site and how to physically identify and segregate them. No allergenic materials were observed in contact with food or food-contact surfaces. The site’s traceability system effectively tracks all allergenic ingredients, and no allergen-containing materials are reworked. A documented risk analysis includes raw materials, ingredients, work-in-process, finished products, rework, and processing aids such as food-grade lubricants.

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: • The training program was determined to be effectively implemented. Training records, interviews, and observations confirmed that personnel across all relevant roles received appropriate instruction, demonstrated understanding of their responsibilities, and applied training effectively in daily operations. The site provides comprehensive training for all plant personnel to ensure the effective implementation and continuous improvement of the SQF system. Training programs are managed and verified by the SQF Practitioner, who is responsible for maintaining competency across all relevant roles. HACCP training for personnel responsible for developing and maintaining the food safety plan has been administered as follows: • E.S. (CEO): HACCP Training Certification in Meat and Poultry dated January 26, 2018; PCQI training dated November 19, 2025; Seafood HACCP training dated November 21, 2025. • N.S. (QA SQF Practitioner): HACCP Training Certification in Meat and Poultry dated March 3, 2025. • S.D. (SQF Practitioner): HACCP Training Certification in Meat and Poultry dated February 23, 2025. Annual refresher training requirements are defined in the facility's Training Program. A review of training records covering CCPs, HACCP, hygiene, GMPs, sampling and testing, environmental monitoring, allergens, process controls, CQPs, quality plans, and SQF requirements confirmed that all required courses were conducted at the designated frequency. The effectiveness of the training program was demonstrated during employee interviews. Staff, including J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead), were trained on the following topics: • GMPs: December 4, 2025 • Allergens: August 9, 2025 • Formulation procedures: August 9, 2025 • Chemical handling: January 8, 2025 • Cleaning and sanitization: August 1, 2025 • Correct completion of documents and corrections: November 12, 2025 • Crisis management and food defense: November 18, 2025 • Food fraud: November 24, 2025 Interviews and records confirmed that employees understood their training and could apply it effectively in their daily operations.

2.9.2 - Training Program (Mandatory)

2.9.2.1 - A training program shall be documented and implemented that, at a minimum, outlines the necessary competencies for specific duties and the training methods to be applied to personnel carrying out tasks associated with: i. Implementing HACCP for staff involved in developing and maintaining food safety plans; ii. Monitoring and corrective action procedures for all staff engaged in monitoring critical control points (CCPs); iii. Personal hygiene for all staff involved in the handling of food products and food contact surfaces; iv. Good Manufacturing Practices and work instructions for all staff engaged in food handling, food processing, and equipment; v. Sampling and test methods for all staff involved in sampling and testing of raw materials, packaging, work-in-progress, and finished products; vi. Environmental monitoring for relevant staff; vii. Allergen management, food defense, and food fraud for all relevant staff; and viii. Tasks identified as critical to meeting the effective implementation and maintenance of the SQF Code. The training program shall include provisions for identifying and implementing the refresher training needs of the organization.

Response: Compliant

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

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: The training program was determined to be effectively established and implemented. Training materials, delivery methods, records, and employee interviews demonstrated that personnel possess the competencies necessary to apply food safety and quality procedures consistently and correctly. The site has implemented a Training Program, titled “Training Program,” dated September 18, 2025. The program defines the competencies required for all plant personnel to ensure the effective application of food safety and quality procedures. Work instructions have been established to describe how tasks critical to maintaining food safety are to be performed. The training program includes instruction on CCPs, HACCP principles, hygiene, GMPs, sampling and testing, environmental monitoring, allergens, and all other requirements of the SQF System. Training materials and delivery are provided in Spanish, the primary language used in operations and understood by all plant personnel, ensuring comprehension and engagement. Interviews with staff confirmed that refresher training is conducted to maintain competency across all food-safety-related areas, with specific refresher topics scheduled on an annual basis. A Training Skills Register, maintained by the SQF Practitioner, documents the trainee, trainer, training topic, training date, and supervisory verification confirming completion. The effectiveness of training is verified through tests and performance evaluations, ensuring that personnel can demonstrate the knowledge and skills required to perform their assigned duties competently.

9.1.1 - Premises Location, Construction, and Housing

9.1.1.1 - 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

9.1.1.2 - Pens, yards, and lairage shall be designed, located, constructed, and maintained to minimize stress, injury, or disease and have minimal impact on the surrounding area and natural resources. Fences, gates, and other surfaces in pens and yards shall be free from paints, dips, sanitizers, and other materials that are likely to cause contamination through ingestion, inhalation, or contact. They shall be designed so that liquid waste can drain away and be collected if required, and that aerial faecal contamination does not contaminate meat products.

Response: N/A

Evidence: • No live animals are handled on-site.

9.1.1.3 - Laneways, races, entrances, exits, and loading/unloading ramps shall be: i. Designed to include consideration of the social behavior and movement of the species; ii. Designed and maintained to prevent potential injury points to the animals; iii. Free from sharp objects that may damage the animals; and iv. Free from chemicals other than those approved by the relevant authority for use on livestock.

Response: N/A

Evidence: • No live animals are handled on-site.

Summary -

Response: During the audit, it was observed that the site's buildings, property, and surrounding areas did not pose any food safety risks to the products. The exterior grounds were found to be clean, well-maintained, and designed to minimize the potential for contamination. Measures are in place to ensure a suitable external environment, and the facility conducts periodic exterior inspections as part of its internal audit and facility inspection programs. Except for the noted issue the site maintains all necessary approvals and registrations from relevant regulatory authorities. These include: • USDA Grant, issued on January 17, 2025. • Local health department operating certificate, confirming authorization for ongoing food manufacturing and distribution activities • FDA registration valid until December 31, 2025. Except for the noted issue in Module 12, all permits and certifications were current at the time of the audit and verified to support the legal operation of the facility. NA: 9.1.1.2 - 9.1.1.3 No live animals are handled on-site.

9.1.2 - Building Materials

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

Response: Compliant

9.1.2.2 - Drains shall be constructed and located so they can be easily cleaned and not present a hazard.

Response: Compliant

9.1.2.3 - Waste trap system shall be located away from any food handling areas or entrances to the premises.

Response: Compliant

9.1.2.4 - 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 9.2.5). 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

9.1.2.5 - Ducting, conduit, and pipes that convey ingredients, 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. A risk analysis shall be conducted to ensure food contamination risks are mitigated.

Response: Compliant

9.1.2.6 - 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. A risk analysis shall be conducted to ensure food contamination risks are mitigated.

Response: N/A

Evidence: • There are no overhead waste or wastewater pipes.

9.1.2.7 - Doors, hatches, and windows and their frames in food processing, handling, or storage areas shall be of a material and construction that meet the same functional requirements as 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

9.1.2.8 - Product shall be processed and handled in areas that are fitted with a ceiling or other acceptable structure that is constructed and maintained to prevent the contamination of products. Drop ceilings, where present, shall be constructed to enable monitoring for pest activity, facilitate cleaning, and provide access to utilities.

Response: Compliant

9.1.2.9 - 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 9.2.5).

Response: N/A

Evidence: • There are no stairs, catwalks, or platforms in processing areas.

Summary -

Response: The facility's structural design and construction were observed to support hygienic operations and effective maintenance. Floors, walls, ceilings, and service installations are built with materials and finishes that facilitate cleaning, prevent contamination, and promote proper drainage throughout processing and storage areas. Floors are constructed of smooth, dense, and impact-resistant materials, adequately graded to allow efficient drainage of overflow and wastewater. Walls, ceilings, and doors are durable, light-colored, and smooth, and were observed to be clean at the time of the audit. Wall-to-wall and wall-to-floor junctures were sealed and free of debris. Ducting, piping, and conduit installations were appropriately designed and positioned to prevent contamination and allow ease of cleaning. Overhead cleaning activities are included in the master cleaning schedule. The waste trap located in the processing area is enclosed, and no equipment or ingredients are stored above the caps. Doors, windows, and frames within product areas are constructed of materials equivalent in durability and cleanability to internal walls and partitions. Ceilings in all food processing and handling areas are made of concrete, allowing for easy cleaning and preventing product contamination. Drop ceilings were observed to permit adequate cleaning and inspection access. NA: 9.1.2.6 – There are no overhead waste or wastewater pipes. NA: 9.1.2.9 – There are no stairs, catwalks, or platforms in processing areas.

9.1.3 - Lighting and Light Fittings

9.1.3.1 - Lighting in food processing and handling areas and at inspection stations shall be of appropriate intensity to enable the staff to carry out their tasks efficiently and effectively and shall comply with local light-intensity regulations or industry standards.

Response: Compliant

9.1.3.2 - Light fixtures in processing areas, inspection stations, ingredient and packaging storage areas, and all areas where the product is exposed shall be shatterproof, manufactured with a shatterproof covering or fitted with protective covers, and recessed into or fitted flush with the ceiling. Where fixtures cannot be recessed, structures must be protected from accidental breakage, manufactured from cleanable materials, and addressed in the cleaning and sanitation program.

Response: Compliant

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

Response: Compliant

Summary -

Response: Lighting throughout the facility was found to be adequate, well maintained, and designed to ensure product protection and employee efficiency during all operations. Lighting levels in all areas were appropriate for employees to perform their tasks effectively. All lighting fixtures in the warehouse, processing areas, and any location where product is exposed are fitted with covers or constructed using shatter-resistant materials to prevent potential contamination from glass breakage.

9.1.4 - Inspection / Quality Control Area

9.1.4.1 - If online inspection is required, a suitable area close to the processing line shall be provided for the inspection of product (refer to 2.4.4). The inspection/quality control area shall be provided with facilities that are suitable for examination and testing of the type of product being handled/processed. 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: N/A

Evidence: • No inspection or quality control areas are located in the processing or handling areas.

Summary -

Response: NA: 9.1.4.1 No inspection or quality control areas are located in the processing or handling areas.

9.1.5 - Dust, Insect, and Pest Proofing

9.1.5.1 - 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 effectively insect-proofed and fitted with a self-closing device and proper seals to protect against entry of dust, vermin, and other pests.

Response: Compliant

9.1.5.2 - 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 ingress 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

9.1.5.3 - 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 processing equipment. Poison rodenticide bait shall not be used inside ingredients or product storage areas or processing areas where ingredients, packaging, and products are handled, processed, or exposed.

Response: Compliant

Summary -

Response: Facility openings and external barriers were found to be effectively maintained to prevent pest and dust ingress. Pest-control devices were appropriately positioned to avoid contamination risks, with one exception noted regarding an improperly placed rodenticide bait station (see 9.2.4.1). External windows, doors, and other openings were observed during facility inspections to be adequately sealed to prevent pest infestation and dust entry into the facility. External personnel doors were self-closing and properly sealed, and all external doors and dock doors were maintained to prevent infiltration. Electric insect devices and interior

and exterior rodent stations were positioned so that the product was not at risk of contamination. Rodenticide bait was used only on the exterior of the facility, with one exception noted during the facility inspections (see 9.2.4.1).

9.1.6 - Ventilation

9.1.6.1 - Adequate ventilation shall be provided in enclosed processing and food handling areas. Where appropriate, positive air-pressure systems shall be installed to prevent airborne contamination.

Response: Compliant

9.1.6.2 - All ventilation equipment and devices in product storage and handling areas shall be adequately cleaned as per 9.2.5 to prevent unsanitary conditions.

Response: Compliant

9.1.6.3 - Extractor fans and canopies shall be provided in areas where open cooking operations are carried out or a large amount of steam is generated. Capture velocities shall be sufficient to prevent condensation build-up and to evacuate all heat, fumes, and other aerosols to the exterior via an exhaust hood positioned over the cooker(s).

Response: N/A

Evidence: • No steam or other heating methods are used in the processes in this facility. Adequate ventilation was observed.

9.1.6.4 - Fans and exhaust vents shall be insect-proofed and located so they do not pose a contamination risk and be kept clean.

Response: Compliant

Summary -

Response: Ventilation systems throughout the facility were observed to be effective, clean, and properly maintained, supporting appropriate air movement, temperature control, and condensation prevention in processing areas. Adequate ventilation was provided where required in enclosed processing and food-handling areas. Ventilation equipment was clean, insect-proofed, and positioned to avoid any risk of product contamination. Ventilation and heat extraction systems located above cookers and other heat-generating equipment were operating effectively, and no condensation was observed during the audit. NA: 9.1.6.3 No steam or other heating methods are used in the processes in this facility. Adequate ventilation was observed.

9.1.7 - Equipment and Utensils

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

Response: Compliant

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

Response: Compliant

9.1.7.3 - 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

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

Response: Compliant

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

Response: Compliant

9.1.7.6 - 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 (refer to 9.2.5.1). Bins used for inedible material shall be clearly identified.

Response: Compliant

9.1.7.7 - All equipment and utensils shall be cleaned after use (refer to 9.2.5.1) or at a set and validated frequency to control contamination and be stored in a clean and serviceable condition to prevent microbiological or cross-contact allergen contamination.

Response: Compliant

9.1.7.8 - Vehicles used 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

9.1.7.9 - Non-conforming equipment shall be identified, tagged, and/or segregated for repair or disposal in a manner that minimizes the risk of inadvertent use, improper use, or risk to the integrity of finished product. Records of the handling, corrective action, and/or disposal of non-conforming equipment shall be maintained.

Response: Compliant

Summary -

Response: The facility maintains a comprehensive and well-documented system for the procurement, design, maintenance, and sanitation of equipment and utensils. Equipment was found to be properly constructed, installed, and maintained to prevent contamination and to ensure ongoing compliance with food safety and regulatory requirements. Specifications for the site's equipment, utensils, and purchasing procedures are documented and appropriately implemented. Equipment and utensils, including tables, graders, packers, conveyors, tubs, bins, and containers, are designed, constructed, and installed to prevent product contamination and to meet regulatory standards. These items were observed to be properly cleaned and stored after use to prevent cross-contamination. Product-contact surfaces, storage areas, and non-food-contact surfaces are made of suitable materials, including stainless steel, carbon steel, and food-grade plastic. During the audit, these were observed to be smooth, impervious, free of cracks or crevices, and adequately maintained to ensure food safety. Containers and bins made of non-toxic materials were clearly labeled or color-coded to distinguish between edible and non-edible use. Wastewater from tanks, tubs, and other equipment is directed to the floor drainage system in accordance with site requirements. Equipment and utensils are cleaned according to the Master Sanitation Schedule, and cleaning procedures are validated

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to prevent microbiological and allergen contamination. Vehicles used within food-contact, handling, processing, and cold storage areas were maintained free of peeling paint, oil leaks, or other potential contamination sources. Non-conforming equipment is identified, tagged, segregated, or disposed of as needed, with records maintained by the SQF Practitioner. All actions relating to the handling or disposal of non-conforming equipment are documented in the QA Hold log. No non-conforming equipment has been identified since the implementation of the SQF System.

9.1.8 - Grounds and Roadways

9.1.8.1 - A suitable external environment shall be established, and the effectiveness of the measures shall be monitored and periodically reviewed. The premises, its surrounding areas, storage facilities, machinery, and equipment shall be kept free of waste or accumulated debris, and vegetation shall be controlled so as not to attract pests and vermin or present a food safety hazard to the sanitary operation of the site.

Response: Compliant

9.1.8.2 - Paths, roadways, and loading and unloading areas shall be maintained so as not to present a hazard to the food safety operations of the premises. They shall be adequately drained to prevent the pooling of water. Drains shall be separate from the site drainage system and regularly cleared of debris.

Response: Compliant

9.1.8.3 - Paths from amenities leading to site entrances shall be effectively sealed.

Response: Compliant

Summary -

Response: The facility's external grounds and surrounding areas were observed to be well maintained, clean, and designed to minimize pest attraction, dust accumulation, and water pooling. The layout and upkeep of exterior areas support hygienic operations and safe access for personnel and vehicles. The grounds and surrounding areas were maintained to minimize dust and kept free of waste, preventing pest harborage or attraction. Paths, roadways, and dock areas were adequately drained and well maintained, ensuring safe conditions and preventing the formation of standing water or other hazards. No ponding of water was observed during the audit. Walkways leading from the parking lot and other employee amenities were paved or effectively sealed to maintain cleanliness and prevent debris from being tracked into the facility.

9.2.1 - Repairs and Maintenance

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

Response: Compliant

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

Response: Compliant

9.2.1.3 - Failures of plant and equipment in any food processing, handling, or storage areas shall be documented

and reviewed, and their repair(s) incorporated into the maintenance control schedule.

Response: Compliant

9.2.1.4 - Site supervisors shall be notified when maintenance or repairs are to be undertaken in any processing, handling, or storage areas.

Response: Compliant

9.2.1.5 - The maintenance supervisor and the site supervisor shall be informed if any repairs or maintenance 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

9.2.1.6 - Temporary repairs, where required, shall not pose a food safety risk and shall be included in routine inspections (refer to 2.5.4.3) and the cleaning program. There shall be a plan in place to address the completion of temporary repairs to ensure they do not become permanent solutions.

Response: Compliant

9.2.1.7 - Food contact equipment and equipment located over food contact equipment shall be lubricated with food-grade lubricant, and its use shall be controlled to minimize the contamination of the product.

Response: Compliant

9.2.1.8 - Paint used in a food handling or processing area shall be suitable for use, in good condition, and not be used on any product contact surfaces.

Response: Compliant

Summary -

Response: • The facility and equipment maintenance programs were determined to be effectively established and implemented. Preventive maintenance records, observations, and interviews confirmed that maintenance activities were completed as scheduled, documented appropriately, and conducted in a manner that supports food safety and equipment reliability. The site has established and implemented programs governing facility and equipment maintenance through the “Equipment Management” program dated November 6, 2025, and the “Facilities Management” program dated March 1, 2025. These programs define responsibilities for maintaining and repairing plant equipment and buildings, including preventive maintenance schedules and associated recordkeeping requirements. The following preventive maintenance records were sampled and reviewed: • Weekly: Deli slicer, saw, meat cutter, and vacuum sealer — activities documented for April, May, June, July, and October 2025. • Every two months: Hot water heater and plumbing — activities completed in June, August, and October 2025. Maintenance records covering April through October 2025 were reviewed and found to be legible, dated, and signed or initialed by the personnel performing the work, confirming that activities were completed according to the preventive maintenance schedule and program requirements. Maintenance personnel are trained in Good Manufacturing Practices and food safety procedures. All maintenance and repair activities in processing, food-handling, or storage areas are communicated to site supervisors to ensure awareness of any potential hazards, such as loose wiring, damaged lighting, or unsecured overhead objects. Temporary repairs, when necessary, are conducted appropriately, incorporated into the cleaning program, and tracked for permanent correction. Machinery, conveyors, and equipment located near or over food-contact surfaces are lubricated with food-grade lubricants, which are properly labeled and stored separately within the sanitation chemical storage cabinet. Paint is not used on food-contact surfaces, and all painted areas within processing zones were observed to be in good condition with no

evidence of flaking or peeling.

9.2.2 - Maintenance Staff and Contractors

9.2.2.1 - Maintenance staff and contractors shall comply with the site's personnel and process hygiene requirements (refer to 9.3).

Response: Compliant

9.2.2.2 - 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

9.2.2.3 - 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 appropriate hygiene and sanitation can be conducted and a pre-operational inspection completed prior to restarting site operations.

Response: Compliant

Summary -

Response: • The contractor and maintenance-work controls were determined to be effectively implemented. Records and observations confirmed that maintenance activities were conducted in accordance with defined procedures, followed by appropriate cleaning and verification prior to resuming operations. Maintenance and engineering contractors receive training on the site's food safety and hygiene procedures, as outlined in the GMP Policy displayed in the front office, before performing any work within production or storage areas. Periodic inspections are conducted to ensure that tools, parts, and materials used during maintenance activities do not present a contamination risk. Maintenance personnel are required to remove all tools and debris upon completion of repairs and to notify a supervisor when the work is finished. All maintenance work is followed by appropriate cleaning and pre-operational inspections prior to restarting operations. These inspections and clean-up verifications are documented in the "Bitácora de Mantenimiento" log. The following work orders were sampled and reviewed: • November 20, 2025 – Electrical short circuit • September 19, 2025 – Heater forming repair • October 14, 2025 – Cambio de balero • August 5, 2025 – Cambio de disco y afilado • July 16, 2025 – Cambio de switch • May 25, 2025 – Motor cleaning • May 13, 2025 – Lubrication and belt checks The records reviewed were legible, dated, and initialed by the personnel performing the maintenance. Each record documented that the work was completed in accordance with program requirements and confirmed that the affected equipment was cleaned, inspected, approved, and released before production resumed.

9.2.3 - Calibration

9.2.3.1 - The methods and responsibility for calibration and re-calibration of measuring, test, 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 as appropriate.

Response: Compliant

9.2.3.2 - 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.

Response: Compliant

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

Response: Compliant

9.2.3.4 - Procedures shall be documented and implemented to address the resolution of potentially affected products, when measuring, test, or inspection equipment is found to be out of calibration.

Response: Compliant

9.2.3.5 - Calibrated measuring, testing, and inspection equipment shall be protected from damage and unauthorized adjustment or use.

Response: Compliant

9.2.3.6 - A directory of measuring, test, and inspection equipment that requires calibration and records of the calibration tests shall be maintained.

Response: Compliant

Summary -

Response: • The calibration and verification program was determined to be effectively implemented. Records reviewed confirmed that measuring, testing, and inspection devices were calibrated and verified at the defined frequencies, using traceable standards, and that procedures for handling out-of-tolerance equipment were established and understood. A policy has been established defining the methods and responsibilities for the calibration of measuring, testing, and inspection equipment. The facility does not use calibration software; all calibration activities are documented manually. A calibration schedule has been developed for all devices, as outlined in the following documents: • "Control and Thermometer Calibration" – dated September 18, 2025 • "Packaging Procedures and Weight Control" – dated May 1, 2025 Manufacturer recommendations determine the required calibration frequency. The following calibration records were sampled and reviewed: • Scales calibration — last completed on February 13, 2025 • Certified weights — last completed on October 21, 2025 • Thermometer verification (ice bath and boiling water): records dated November 29, 2025; November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 22, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 17, 2025; November 15, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 9, 2025; November 8, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 27, 2025; October 26, 2025; October 25, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025; October 4, 2025; October 3, 2025; October 2, 2025; October 1, 2025; September 30, 2025; September 29, 2025; September 27, 2025; September 26, 2025; September 25, 2025; September 24, 2025; September 23, 2025; September 22, 2025; September 20, 2025; September 19, 2025; September 18, 2025; September 17, 2025; September 16, 2025; September 15, 2025; September 13, 2025; September 12, 2025; September 11, 2025; September 10, 2025; September 9, 2025; September 8, 2025; September 6, 2025; September 5, 2025; September 4, 2025; September 3, 2025; September 2, 2025; September 1, 2025. The reviewed records confirmed that calibrations and verifications were performed according to the established schedule. The calibration policy also defines procedures to follow if any inspection or testing device is found to be out of calibration, including required product disposition and re-evaluation activities. All equipment is maintained in secure, designated areas when not in use to prevent unauthorized access or damage. Calibration is performed using standards traceable to national or international references, ensuring measurement reliability and accuracy.

9.2.4 - Pest Prevention

9.2.4.1 - 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 the identification, location, number, and type of applied pest control/monitoring devices on a site map; vii. List the chemicals used. The chemicals 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 to take 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 to identify trends.

Response: Minor

Evidence: • A rodenticide bait station was installed in the maintenance shop, a fenced area located within the dry warehouse. Additionally, neither this bait station nor the insect-light trap installed at the entrance to the processing area was included on the pest-control device map or service records.

Root Cause: The devices were not listed because the old bait station was a hidden legacy item missed during the previous tenant clean-out, and the ILT was mistakenly viewed as a non-chemical maintenance fixture rather than a pest-control device requiring inclusion on the pest-control map and records.

Corrective Action: Removed the old bait station and arranged for ABC Pest Control to dispose of any remaining rodenticides. Revised the SOP to specify ILT control .Added a step to record any insect sightings observed during glue-board replacement.

Verification Of Closeout: The site submitted an updated pest control map that now includes the internal light traps (ILTs) and confirmed that all legacy bait stations were removed during the audit timeframe. In addition, the site implemented increased inspection frequency to verify ongoing compliance and to prevent recurrence of this non-conformance.

Completion Date: December 9, 2025 **Closeout Date:** December 9, 2025

9.2.4.2 - 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 2.3.2.8), 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

9.2.4.3 - Pest activity risks shall be analyzed and recorded. Inspections for pest activity shall be conducted 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

9.2.4.4 - 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 shall be investigated and resolved. Records shall be kept

of the disposal, investigation, and resolution.

Response: Compliant

9.2.4.5 - Pesticides shall be clearly labeled and stored (refer to 9.6.5) if kept on-site.

Response: Compliant

9.2.4.6 - No animals shall be permitted on-site in food handling and storage areas.

Response: Compliant

Summary -

Response: The pest prevention program was determined to be effectively implemented. Facility conditions, contractor documentation, and service records confirmed that pest activity was controlled and did not present a risk to products, with one minor exception noted regarding the placement and documentation of two pest-control devices. A policy defining the site's pest prevention program and outlining responsibilities, monitoring methods, and corrective actions has been implemented and was observed to be effectively applied during the audit. The facility and surrounding areas were clean, free of waste, and without evidence of pest activity. Internal and external inspections confirmed that pest activity did not present a risk to products. Corrective actions and recordkeeping procedures are documented and available should issues arise. A contracted pest control provider manages pest prevention activities under a documented scope of service dated February 7, 2025, which specifies the pest control methods, targeted pests, and inspection frequencies for interior and exterior areas. Devices are serviced monthly. Except for the noted issue, the pest-control map dated November 18, 2025 identified the placement of thirteen exterior bait stations and nineteen internal traps. A pesticide application log records all products used and their application dates. The pest control contractor's license, valid until December 31, 2026, was verified to confirm that technicians are properly trained and authorized. The contractor's online portal maintains a list of approved chemicals, including Safety Data Sheets, and the Safety Data Sheets for the last three pesticides used were reviewed and found complete. Inspection reports are reviewed and signed by management after each visit. Trend analysis available through the contractor's web portal showed no adverse trends since implementation of the food safety system. Service records dated October 17, 2025; September 3, 2025; August 12, 2025; September 3, 2025; October 2, 2025; November 5, 2025; and December 3, 2025 were reviewed and found legible, dated, signed, and compliant with program requirements. No pesticides are stored on-site, and no animals are permitted in food-handling or storage areas. Minor 9.2.4.1: A rodenticide bait station was installed in the maintenance shop, a fenced area located within the dry warehouse. Additionally, neither this bait station nor the insect-light trap installed at the entrance to the processing area was included on the pest-control device map or service records.

9.2.5 - Cleaning and Sanitation

9.2.5.1 - The methods and responsibility for the effective cleaning of the food handling and processing equipment and environment and storage areas 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 the cleaning; v. Validation of the cleaning procedures for food contact surfaces (including CIP); 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

9.2.5.2 - Detergents and sanitizers shall be suitable for use in a food manufacturing environment, labeled according to regulatory requirements and purchased in accordance with applicable legislation. The organization

shall ensure that detergents and sanitizers are stored as outlined in element 9.6.5 and are handled only by trained staff.

Response: Compliant

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

Response: Compliant

9.2.5.4 - Cleaning-in-place (CIP) systems, where used, shall not pose a chemical contamination risk to raw materials, ingredients, or product. CIP parameters critical to assuring effective cleaning shall be defined, monitored, and recorded (e.g., chemical and concentration used, contact time, and temperature). CIP equipment, including spray balls, shall be maintained, and any modifications to CIP equipment shall be validated. Personnel engaged in CIP activities shall be effectively trained.

Response: N/A

Evidence: • Clean-in-place procedures are not conducted at this site.

9.2.5.5 - 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 areas, product handling equipment, and storage areas as well as the tools themselves.

Response: Compliant

9.2.5.6 - Suitably equipped areas shall be designated for cleaning product containers, knives, cutting boards, and other utensils used by staff. The areas for these cleaning operations shall be controlled so they do not interfere with manufacturing operations, equipment, or product. Racks and containers for storing cleaned utensils shall be provided as required.

Response: Compliant

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

Response: Compliant

9.2.5.8 - 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

9.2.5.9 - 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: • The sanitation and pre-operational verification programs were confirmed to be effectively implemented. Records, observations, and interviews confirmed that cleaning activities, chemical controls, and pre-operational inspections were performed as defined, documented accurately, and verified by qualified

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personnel. The site has a documented “Pre-Operational Verification Process,” dated September 18, 2025, which defines the methods and responsibilities for cleaning and sanitizing processing equipment, the environment, storage areas, bathrooms, and break rooms. The Sanitation Standard Operating Procedures describe the items to be cleaned, chemical usage and concentration, cleaning methods, responsible personnel, validation methods, and protocols for measuring concentrations. All detergents and sanitizers observed during the audit were appropriately labeled and suitable for food manufacturing operations. The site maintains a list of approved chemicals in the document titled “Material Safety Data Sheet – Colinas Foods.” Chemical inventory updates occur automatically when new orders are received and are verified by the SQF Practitioner. A real-time inventory printed on December 7, 2025, was confirmed to be accurate during the facility inspection. Cleaning chemicals were stored as required in Element 9.6.4, properly identified, and accompanied by Safety Data Sheets. The Master Sanitation Plan covers all facility areas and defines cleaning frequencies and responsible personnel. The following sanitation records were reviewed and found to be completed as scheduled: • Lobby, Office, Breakroom, and Restrooms: August 23, 2025, through December 6, 2025 • Cooler, Freezer, and Dry Goods: September 22, 2025, through September 1, 2025 Dedicated cleaning areas, including three-compartment sinks, were observed in each processing room for washing containers, knives, and utensils to prevent cross-contamination. Sanitation tasks and pre-operational inspections by qualified personnel are documented, with a verification schedule that identifies the frequency, methods, and responsibilities. Pre-operational inspection records from July 1, 2025 through December 2, 2025 were reviewed and showed that corrective actions were documented and implemented by trained personnel. Observations during the audit confirmed that pre-operational inspections were performed effectively. Approved chemicals, including Monogram Bleach, Dawn, and Multisurface Degreaser, were included in the approved chemical list, properly labeled, and accompanied by SDS. Dispensed and mixed chemicals are checked for concentration by the SQF Practitioner. Sanitation employees are trained in cleaning procedures and safe chemical handling, with the most recent Chemical Handling Training completed on January 8, 2025, and Cleaning and Sanitization Training on August 1, 2025. Staff amenities were observed to be clean during the facility inspection. These areas are cleaned daily, inspected by janitorial staff, and documented in the master sanitation schedule. NA 9.2.5.4: Clean-in-place procedures are not conducted at this site.

9.3.1 - Personnel Welfare

9.3.1.1 - 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 the processing or packing of food or enter storage areas where food is exposed. 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

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

Response: Compliant

9.3.1.3 - Personnel with exposed cuts, sores, or lesions shall not engage in handling or processing exposed products or handling primary (food contact) packaging or touching food contact surfaces. Minor cuts or abrasions on exposed parts of the body shall be covered with a colored, metal-detectable bandage or an alternative suitable waterproof and colored dressing.

Response: Compliant

Summary -

Response: The site has effectively implemented a comprehensive Good Manufacturing Practices (GMP) program that includes employee health, hygiene, and behavior controls to prevent contamination and ensure food safety. Employee interviews confirmed understanding and consistent implementation of these requirements across departments. A Good Manufacturing Practices (GMP) program, dated September 18, 2025, has been documented and implemented for all employees. The policy prohibits employees suffering from, or carrying, any infectious disease transmissible through food from working in food-handling or open food-storage areas. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that staff are trained to self-screen and not report to work if affected by food-communicable illnesses. The site has established documented measures to prevent contact of product or product-contact materials with bodily fluids and to ensure an appropriate response to any bodily fluid spill. The policy also restricts food-handling activities for individuals with exposed cuts, sores, or lesions and requires that any minor cuts or abrasions be covered with waterproof, metal-detectable, and colored bandages or dressings. Employee interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) further confirmed that employees are trained in Good Manufacturing Practices and understand the requirements necessary to maintain hygienic operations.

9.3.2 - Handwashing

9.3.2.1 - All personnel shall have clean hands, and hands shall be washed by all staff, contractors, and visitors: i. On entering food handling or processing areas; 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 product, or contaminated material.

Response: Compliant

9.3.2.2 - Handwashing stations shall be provided adjacent to all personnel access points and in accessible locations throughout food handling and processing areas as required.

Response: Compliant

9.3.2.3 - Handwashing stations shall be constructed of stainless steel or similar non-corrosive material and as a minimum supplied with: i. A potable water supply at an appropriate temperature; ii. Liquid soap contained within a fixed dispenser; iii. Paper towels in a hands-free cleanable dispenser; and iv. A means of containing used paper towels.

Response: Compliant

9.3.2.4 - The following additional facilities shall be provided in high-risk areas: i. Hands-free operated taps; and ii. Hand sanitizers.

Response: Compliant

9.3.2.5 - Signage in appropriate languages instructing people to wash their hands before entering the food processing areas shall be provided in a prominent position in break rooms, at break room exits, toilet rooms, and in outside eating areas, as applicable.

Response: Compliant

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

Response: Compliant

Summary -

Response: The site has effectively implemented a documented Good Manufacturing Practices (GMP) program that includes comprehensive handwashing and hygiene controls. Handwashing facilities were found to be appropriately located, well equipped, and maintained in hygienic condition. Employees demonstrated full awareness and adherence to proper handwashing and glove-use procedures. The Good Manufacturing Practices (GMP) program, dated September 18, 2025, outlines detailed handwashing requirements and has been documented and implemented. Handwash basins are located at appropriate access points to processing areas and are constructed of non-corrosive materials. Each basin is supplied with tempered potable water, liquid soap, paper towels, and waste containers. Signs reminding employees to wash their hands before returning to work are clearly posted at handwash stations and in restrooms. Employees are also required to wash their hands before donning gloves and after glove removal. Hands-free operated taps and hand sanitizers are available in high-risk areas of the facility to further reduce contamination risks. During the audit, employees were observed following correct handwashing and glove-use procedures. Interviews with I.P. (Procurement), C.R. (Maintenance), C.C. (Warehouse), J.R. (Butcher), and P.L. (Packaging) confirmed that employees fully understand the site's hand hygiene requirements.

9.3.3 - Clothing and Personal Effects

9.3.3.1 - The site shall undertake a risk analysis to ensure that the clothing and hair policy protects materials, food, and food contact surfaces from unintentional microbiological or physical contamination.

Response: Compliant

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

Response: Compliant

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

Response: Compliant

9.3.3.4 - Excessively soiled uniforms shall be changed or replaced when they present a product contamination risk.

Response: Compliant

9.3.3.5 - 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 in designated sealed containers in personnel lockers. They should not be placed or stored on packaging, ingredients, product, or equipment.

Response: Compliant

9.3.3.6 - Protective clothing shall be manufactured from material that will not pose a food safety threat and is easily cleaned. All protective clothing shall be cleaned after use, or at a frequency to control contamination, and stored in a clean and serviceable condition to prevent microbiological or cross-contact allergen contamination.

Response: Compliant

9.3.3.7 - Racks shall be provided for the temporary storage of protective clothing when staff leave the processing

area and shall be provided nearby or adjacent to the personnel access doorways and handwashing facilities.

Response: Compliant

9.3.3.8 - Jewelry and other loose objects shall not be worn or taken into a food handling or processing operation or into any area where food is exposed. Wearing plain bands with no stones, prescribed medical alert bracelets, or jewelry accepted for religious or cultural reasons can be permitted, provided these items are properly covered and do 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: Compliant

Summary -

Response: The site has established and implemented documented clothing and jewelry control requirements through its Good Manufacturing Practices (GMP) program. Protective clothing standards are based on a risk assessment and are effectively applied across all production areas. Although overall compliance was strong, a minor deviation was observed concerning jewelry use in the processing area. The site's clothing requirements are defined in the Good Manufacturing Practices (GMP) program, dated September 18, 2025, and are based on a documented risk assessment. Protective clothing meets established specifications, is easily cleaned, and is constructed from materials that will not contaminate food. Employees store protective clothing on designated racks near access points when leaving for breaks. Clothing, including footwear, was observed to be clean at the start of the shift. Employees were compliant with the site's clothing policies during audit observations. Jewelry and other loose objects are prohibited in all food-processing and handling areas. Employees were observed following this requirement during inspections. The policy allows plain wedding bands, and exceptions for prescription medical alert bracelets or religious/cultural jewelry may be approved by management. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that employees change uniforms when excessively soiled and replace disposable gloves or aprons when they become damaged or contaminated. Non-disposable gloves and aprons were observed to be properly cleaned and stored in accordance with site policy.

9.3.4 - Visitors

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

Response: Compliant

9.3.4.2 - All visitors, including management staff, shall be required to remove jewelry and other loose objects in accordance with the facilities Good Manufacturing Practices and 9.3.3.8. All visitors shall wear suitable clothing and footwear when entering any food processing and handling area.

Response: Compliant

9.3.4.3 - Visitors exhibiting visible signs of illness shall be prevented from entering areas in which food is handled and processed.

Response: Compliant

9.3.4.4 - 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

Summary -

Response: The site has effectively documented and implemented a visitor and contractor policy within its Good Manufacturing Practices (GMP) program to ensure that all non-employees entering food-processing or handling areas do so under controlled and hygienic conditions. The policy was found to be comprehensive and consistently applied. The Good Manufacturing Practices (GMP) program, dated September 18, 2025, includes a documented policy defining requirements for visitors and contractors. The policy stipulates that all visitors must receive training in hygiene and food safety requirements before entering processing or handling areas or be continuously escorted while in those locations. During the audit, the auditor was required to review and acknowledge the site's GMP rules before entry, confirming that the policy is effectively implemented. Visitor requirements include the proper use of designated access points, adherence to handwashing procedures, wearing appropriate protective clothing and footwear, removal of jewelry and other loose objects, and ensuring the absence of visible signs of illness prior to entering food-handling zones.

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

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

Response: Compliant

9.3.5.2 - Change rooms shall be provided to enable staff and visitors to change into and out of protective clothing as required. Change rooms shall be kept clean.

Response: Compliant

9.3.5.3 - High-risk change areas shall be provided for staff engaged in the processing of high risk foods or processing operations in which clothing can be soiled.

Response: Compliant

9.3.5.4 - Provision shall be made for staff to store their street clothing and personal items separate from clean uniforms, food contact zones, food, and packaging storage areas.

Response: Compliant

9.3.5.5 - Where required, a sufficient number of showers shall be provided for use by staff.

Response: Compliant

9.3.5.6 - Toilet rooms shall be: i. Designed and constructed so that they are accessible to staff and separate from any processing and food handling operations; ii. Accessed from the processing 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; v. Located inside or nearby areas for storing protective clothing, outer garments, and other items while using the facilities; and vi. Kept clean and tidy. Tools/equipment used for cleaning toilet rooms shall not be used to clean processing areas.

Response: Compliant

9.3.5.7 - 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 in accordance with regulations.

Response: Compliant

9.3.5.8 - Handwashing basins shall be provided immediately outside or inside the toilet room and designed as

outlined in 9.3.2.3.

Response: Compliant

9.3.5.9 - Separate break rooms shall be provided away from food contact/handling zones. Break rooms shall be: i. Ventilated and well lit; ii. Provided with adequate tables and seating to cater for the maximum number of staff 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 staff to store or heat food and to prepare non-alcoholic beverages if required; and v. Kept clean and free from waste materials and pests.

Response: Compliant

9.3.5.10 - 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: N/A

Evidence: • Outside eating areas are not used at this site.

Summary -

Response: Employee welfare and hygiene facilities were found to be well designed, maintained, and sufficient to meet the needs of all personnel. Restrooms, lunchrooms, and changing areas were clean, hygienic, and effectively separated from food-handling zones. Observations and interviews confirmed that the sanitary facilities and supporting infrastructure are properly managed and aligned with food safety and employee welfare requirements. Employee bathrooms and break rooms were appropriately lit, clean, and ventilated, and were available for all personnel. Facilities for changing into and out of protective clothing were provided, with provisions to store street clothing and personal items separate from processing and storage areas. Employees working in high-risk areas have designated change rooms. Restrooms and washrooms were located separately from food-processing and handling areas and accessed through an intermediate room. Designated areas were available for storing outer garments and other items while using these facilities. Sanitary facilities were sufficient for the workforce and are cleaned and maintained regularly. Interviews with the owner and on-site observations confirmed that sanitary drainage is separated from plant drainage and disposed of according to regulatory requirements. Sanitary facilities include handwash sinks that meet the requirements of the SQF Code. Lunchrooms are adequately separated from production areas and were found to be clean, well-lit, and properly ventilated. The lunchrooms are appropriately sized for the number of employees and equipped with hot and cold potable water, food storage areas, refrigerators, and hand and utensil washing stations. Outdoor eating areas were maintained to prevent contamination and pest activity. Signs reminding employees to wash their hands before returning to work were posted at lunchroom exits and in or near outdoor eating areas where applicable. Lunchrooms were observed to be clean and orderly during the audit. NA: 9.3.5.10 – Outside eating areas are not used at this site.

9.4.1 - Staff Engaged in Food Handling and Processing Operations

9.4.1.1 - All personnel engaged in any food handling, preparation, or processing operations shall ensure that products and materials are handled and stored in such a way as to prevent damage or product contamination. They shall comply with the following processing practices: i. Personnel entry to processing areas shall be through the personnel access doors only; ii. All doors are to be kept closed. Doors shall not be open for extended periods when access is required for waste removal or receiving of product/ingredient/packaging; iii. Packaging material, product, and ingredients shall be kept in appropriate containers as required and off the floor; iv. Waste shall be

contained in the bins identified for this purpose and removed from the processing area on a regular basis and not left to accumulate; and v. All wash down and compressed air hoses shall be stored on hose racks after use and not left on the floor.

Response: Compliant

9.4.1.2 - Personnel working in or visiting food handling or processing operations shall ensure that: i. Staff shall not eat or taste any product being processed in the food handling/contact zones, except as noted in element 9.4.1.4; ii. The wearing of false fingernails, false eyelashes, eyelash extensions, long nails, or fingernail polish is not permitted when handling exposed food; iii. Hair restraints and beard covers, where applicable, shall be used in areas where product is exposed. iv. Smoking, chewing, eating, or spitting is not permitted in areas where product is produced, stored, or otherwise exposed. v. Drinking water is permissible only under conditions that prevent contamination or other food safety risks from occurring. Drinking water containers in production and storage areas shall be stored in clear, covered containers, and in designated areas away from raw materials, packaging, tools, or equipment storage.

Response: Compliant

9.4.1.3 - The flow of personnel in food processing and handling areas shall be managed such that the potential for contamination is minimized.

Response: Compliant

9.4.1.4 - In circumstances where it is necessary to undertake sensory evaluations in a food handling/contact zone, the site shall implement 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 processing equipment.

Response: N/A

Evidence: • Sensory evaluations are not conducted in the food-handling or processing areas.

Summary -

Response: The facility has documented and implemented Good Manufacturing Practices (GMP) covering food-handling procedures, employee hygiene, and behavior requirements. While most practices were effectively applied and observed during the audit, minor deviations were identified related to personal protective equipment use and improper storage or consumption items in restricted areas. Food-handling procedures for all employees are documented and effectively implemented. Personnel are required to access processing areas through designated personnel doors, which were observed closed when not in use. Waste was properly contained and disposed of in accordance with site policy and cleaning procedures. The site prohibits false fingernails or nail polish, long nails, jewelry, and false or extended eyelashes. (See non-conformance.) Hair restraints and beard nets were worn where products were exposed. Packaging materials, products, and ingredients were observed in labeled, appropriate containers and kept off the floor. The GMP policy prohibits smoking, eating, drinking, and spitting within the facility. Smoking is prohibited in all areas of the site. (See non-conformance.) The process flow was logical and designed to minimize cross-contamination, with employee movement patterns supporting hygienic control. Wash-down hoses were observed to be stored neatly on designated racks when not in use. NA: 9.4.1.4 – Sensory evaluations are not conducted in the food-handling or processing areas.

9.4.2 - Animal Husbandry

9.4.2.1 - Ante-mortem inspections by a qualified person shall be carried out to ensure animals are free from disease and fit for human consumption.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.2.2 - Animals that are subject to the control of prohibited substances such as veterinary medicine, heavy metals, or pesticides shall be identified and procedures implemented for their segregation and processing.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.2.3 - Animals for slaughter shall have clean water at all times, and clean feed, if held in lairage for extended periods.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.2.4 - Employees responsible for the care and management of animals ante-mortem shall be trained and competent in animal handling and welfare. They shall be able to recognize the early signs of distress and disease and ensure pain and stress to animals is minimized.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.2.5 - Animals deemed to be diseased or otherwise unfit for human consumption must be segregated from healthy animals and condemned or otherwise excluded from processing.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.2.6 - The site shall implement measures to prevent cross-contamination of animals for slaughter from agricultural or cleaning chemicals, waste materials, or other materials that could contaminate the animals.

Response: N/A

Evidence: • No live animals are handled on-site.

Summary -

Response: NA: 9.4.2.1 – 9.4.2.6 No live animals are handled on-site.

9.4.3 - Slaughtering and Butchering

9.4.3.1 - Only slaughtering methods that are humane and approved for use for a given species by national or international regulations shall be used.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.2 - Where a two-stage process is used, the time interval between stunning and killing shall not exceed regulatory requirements. The use of direct air injection is not permitted.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.3 - The site shall have a pathogen control program that addresses known biological hazards and demonstrates compliance to regulations and customer standards.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.4 - Knives and tools used for skinning shall be cleaned and sterilized between each carcass. Knives and tools that become contaminated shall be cleaned and sterilized prior to use on edible tissue.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.5 - Procedures shall be documented and implemented to maintain the hygienic condition of the carcass and avoid contamination. Fecal matter shall be removed at the slaughter floor and the carcass shall be inspected by an authorized person postmortem for signs of disease or contamination. Where applicable, procedures shall be in place for the grading of carcasses.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.6 - Cooling processes shall have defined time and temperature requirements and be regularly monitored and recorded.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.7 - Procedures shall be in place for the safe and hygienic evisceration and primal cutting of the carcass and the identification of edible and non-edible parts. Edible parts of the carcass shall be processed and stored using clean, sanitized tools and containers and protected from contamination. They shall be covered when not in process.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.8 - All edible parts of the carcass shall be identified through the post-mortem inspection process and traceable back to the animal and date and time of slaughter.

Response: N/A

Evidence: • No live animals are handled on-site.

9.4.3.9 - Slaughter and butchering hygiene shall be regularly monitored for, at minimum, fecal pathogens. Risk-based species-specific microbiological analysis may also be in place.

Response: N/A

Evidence: • No live animals are handled on-site.

Summary -

Response: NA: 9.4.3.1 – 9.4.3.9 No live animals are handled on-site.

9.5.1 - Water Supply

9.5.1.1 - Adequate supplies of potable water drawn from a known clean source shall be provided for water used as an ingredient during processing operations and for cleaning the premises and equipment. The source of potable water shall be identified as well as on-site storage (if applicable) and reticulation within the facility.

Response: Compliant

9.5.1.2 - 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

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

Response: Compliant

9.5.1.4 - 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

9.5.1.5 - 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 backflow or back-siphonage.

Response: N/A

Evidence: • Non-potable water is not used at this site.

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

Response: N/A

Evidence: • Water is not stored on-site.

Summary -

Response: Potable water used throughout the facility is supplied by the municipality and utilized for both processing and cleaning of equipment and premises. During the audit, it was verified that adequate hot and cold water is available for all cleaning and processing needs. Water delivery within the facility complies with the company's established policy. The site maintains a water contingency plan documented in the "Water and Ice" program, dated October 1, 2025, which defines protocols to be followed in the event that the facility's water supply becomes contaminated. The plan specifies that potable water will be sourced externally until normal conditions are restored. A backflow prevention device is installed on the facility's main water lines and is tested annually. The last test was conducted on October 24, 2025. Hose stations, taps, and other water outlets are properly designed to prevent both backflow and back-siphonage. NA: 9.5.1.5 – Non-potable water is not used at this site. NA: 9.5.1.6 – Water is not stored on-site.

9.5.2 - Water Treatment

9.5.2.1 - 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: • Water is not treated at the facility.

9.5.2.2 - Water used as an ingredient in processing or for cleaning and sanitizing equipment shall be tested and, if required, treated to maintain potability (refer to 9.5.2.1).

Response: N/A

Evidence: • Water is not treated at the facility.

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

Response: N/A

Evidence: • Water is not treated at the facility.

Summary -

Response: NA: 9.5.2.1 - 9.5.2.3 Water is not treated at the facility.

9.5.3 - Water Quality

9.5.3.1 - 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 food processing aid; v. Cleaning food contact surfaces and equipment; vi. The manufacture of ice; or vii. The manufacture of steam, which will come into contact with food or be used to heat water that will come into contact with food.

Response: Compliant

9.5.3.2 - 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 or cleaning or from within the site. The frequency of analysis shall be risk-based and at a minimum annually.

Response: Compliant

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

Response: Compliant

Summary -

Response: The water and ice monitoring program was determined to be effectively implemented. Test results reviewed during the audit confirmed that water and ice used in processing and sanitation activities met potability and microbiological criteria established by the site. Based on the risk analysis documented in the “Risk Analysis – Water and Ice Program – Sampling, Frequency and Controls,” dated November 25, 2025, the water used for processing, thawing, cleaning, and handwashing is monitored annually for potability by the site. Water and ice samples are collected and submitted to an external accredited laboratory for microbiological analysis. The most recent water and ice test was completed on November 16, 2025. Results showed non-detected coliforms and aerobic plate counts within the site’s established criteria.

9.5.4 - Ice Supply

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

9.5.3.1.

Response: Compliant

9.5.4.2 - 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 tested as appropriate.

Response: N/A

Evidence: • No ice is purchased.

9.5.4.3 - Ice rooms and receptacles shall be constructed of materials as outlined in element 9.1.2 and designed to minimize contamination of the ice during storage, retrieval, and distribution.

Response: Compliant

Summary -

Response: Ice used in manufacturing was determined to be produced, handled, and monitored in a manner that supports food safety. Equipment and receptacles were suitable for their intended use, and recent microbiological results confirmed the ice met the site's criteria. Ice used in manufacturing is produced from potable water. Ice manufacturing equipment and storage receptacles are constructed of materials that minimize the risk of contamination. Ice is periodically evaluated for foreign material to ensure its suitability for food-processing use. The most recent ice test was completed on November 11, 2025, with results showing non-detected coliforms and aerobic plate counts within the site's established criteria. NA: 9.4.5.2 No ice is purchased.

9.5.5 - Air and Other Gasses

9.5.5.1 - 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: • Facility does not use food contact air or other gases in its production.

9.5.5.2 - Compressed air systems and systems used to store or dispense other gases 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: • Facility does not use food contact air or other gases in its production.

Summary -

Response: NA: 9.5.5.1 – 9.5.5.2 Facility does not use food contact air or other gases in its production.

9.6.1 - Animal Transport

9.6.1.1 - Vehicles used for transport of animals for slaughter shall be fit for purpose and clean before use. Vehicles shall be inspected and a record kept of the inspection.

Response: N/A

Evidence: • No live animals are handed on-site.

9.6.1.2 - Transport times for animals for slaughter shall be kept to a minimum and times recorded.

Response: N/A

Evidence: • No live animals are handed on-site.

9.6.1.3 - Where animals are held for extended periods in pens and yards, adequate supplies of water and fodder shall be provided.

Response: N/A

Evidence: • No live animals are handed on-site.

Summary -

Response: NA: 9.6.1.1 - 9.6.1.3 No live animals are handed on-site.

9.6.2 - Receipt, Storage, and Handling of Goods

9.6.2.1 - The site shall document and implement an effective storage plan that allows for the safe, hygienic receipt and storage of raw materials (i.e., frozen, chilled, and ambient), ingredients, packaging, equipment, and chemicals.

Response: Compliant

9.6.2.2 - Controls shall be in place to ensure all ingredients, raw materials, processing aids, and packaging are received and stored properly to prevent cross-contamination risks. Unprocessed raw materials shall be received and stored separately from processed raw materials to avoid cross-contamination risk.

Response: Compliant

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

Response: Compliant

9.6.2.4 - Procedures shall be in place to ensure that all ingredients, materials, work-in-progress, rework, and finished product are utilized within their designated shelf-life.

Response: Compliant

9.6.2.5 - Where raw materials, ingredients, packaging, equipment, and chemicals 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 are no risks to the integrity of those goods, no potential for contamination, or adverse effect on food safety.

Response: N/A

Evidence: • The site does not use temporary or overflow storage conditions.

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

Response: N/A

Evidence: • The site does not use temporary or overflow storage conditions.

Summary -

Response: The site has established a well-documented and effectively implemented program for the receiving, storage, and transportation of all materials and products. The system was reviewed and determined to be

operating as intended, ensuring product integrity, traceability, and appropriate inventory control practices throughout the storage and handling process. The site has implemented an effective, documented policy for receiving, storing, and transporting raw materials, ingredients, packaging, equipment, and chemicals. The policy titled “Rotation and Inventory of Finished Products,” dated May 1, 2025, was reviewed during the audit and found to be acceptable. Dry ingredients and packaging materials were observed to be stored separately from unprocessed raw materials, as well as from frozen and refrigerated items. The site applies a First-In, First-Out (FIFO) stock rotation system to ensure that all materials, including rework, are used within their designated shelf life. Racking was found to be constructed of impervious materials and positioned to allow adequate cleaning and inspection of the storage areas. NA: 9.6.2.5 – The site does not use temporary or overflow storage conditions. NA: 9.6.2.6 – The site has not used alternate storage or temporary control measures during the audit period.

9.6.3 - Cold Storage, Freezing, and Chilling of Foods

9.6.3.1 - 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 be easily accessible for inspection and cleaning.

Response: Compliant

9.6.3.2 - Sufficient refrigeration capacity shall be available to chill, freeze, store chilled, or store frozen the maximum anticipated throughput of product with allowance for periodic cleaning of refrigerated areas.

Response: Compliant

9.6.3.3 - The site shall have a written procedure for monitoring temperatures, including the frequency of checks and corrective actions if the temperature is out of specification. Freezing, chilling, and cold storage rooms shall be fitted with temperature-monitoring equipment that is 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

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

Response: Compliant

Summary -

Response: The cold storage and freezer facilities were observed to be well designed, adequately maintained, and operating within the required temperature parameters. Monitoring records confirmed that temperature control procedures are effectively implemented and verified by trained personnel. Freezers and cold storage areas are designed and constructed for hygienic and efficient refrigeration. The available capacity was sufficient for the facility’s operational needs, and adequate space was provided to allow for routine and periodic cleaning. The condensate lines were properly connected to the plant drainage system to prevent water accumulation and contamination risks. Temperature monitoring devices are installed at the warmest points of the refrigerators and freezers. Temperatures are monitored and recorded at defined intervals in accordance with the site’s documented procedures. Temperature monitoring records for the freezer, cold storage, and production areas dated 11/29/25, 11/28/25, 11/26/25, 11/25/25, 11/24/25, 11/22/25, 11/21/25, 11/20/25, 11/19/25, 11/18/25, 11/17/25, 11/15/25, 11/14/25, 11/13/25, 11/12/25, 11/11/25, 11/10/25, 11/9/25, 11/8/25, 11/7/25, 11/6/25, 11/5/25, 11/4/25, 11/3/25, 11/2/25, 11/1/25, 10/31/25, 10/30/25, 10/29/25, 10/28/25, 10/27/25, 10/26/25, 10/25/25, 10/11/25, 10/10/25, 10/9/25, 10/8/25, 10/7/25, 10/4/25, 10/3/25, 10/2/25, 10/1/25,

9/30/25, 9/29/25, 9/27/25, 9/26/25, 9/25/25, 9/24/25, 9/23/25, 9/22/25, 9/20/25, 9/19/25, 9/18/25, 9/17/25, 9/16/25, 9/15/25, 9/13/25, 9/12/25, 9/11/25, 9/10/25, 9/9/25, 9/8/25, 9/6/25, 9/5/25, 9/4/25, 9/3/25, 9/2/25, 9/1/25 were reviewed and found to be legible, dated, initialed or signed by the responsible staff, and completed in accordance with the monitoring program requirements. An approved outside contractor is responsible for maintaining all refrigeration equipment, and maintenance records were available for review.

9.6.4 - Storage of Dry Ingredients, Packaging, and Shelf Stable Packaged Goods

9.6.4.1 - Rooms used for the storage of product ingredients, packaging, and other dry goods shall be located away from wet areas and constructed to protect the product from contamination and deterioration and prevent packaging from becoming a harborage for pests or vermin.

Response: Compliant

9.6.4.2 - Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable cleaning and inspection of the floors and behind the racks. Storage areas shall be cleaned at a pre-determined frequency.

Response: Compliant

Summary -

Response: Chemical storage and handling controls were determined to be effectively implemented. Storage areas, labeling practices, training records, and on-site observations confirmed that hazardous chemicals were managed in a manner that prevents contamination risks and protects personnel and products. All hazardous chemicals were observed to be stored in a lockable room marked with a “Hazardous Storage” sign. Containers were clearly labeled, and storage practices did not present a risk to personnel, food products, or packaging materials. No processing utensils or packaging materials were stored adjacent to the chemical storage area. Chemical storage areas were locked and displayed handling instructions for hazardous materials, an up-to-date inventory of all chemicals, and readily available first aid and spill-containment equipment. Daily-use chemical supplies were stored correctly, and all chemicals maintained current Safety Data Sheets on file at the facility. During the facility inspection, the Safety Data Sheets, label declarations, and approval records for Dawn, VP3, WD-40, and bleach were reviewed as randomly selected chemicals. Each was confirmed to be listed in the site’s register of hazardous chemicals. Employees responsible for handling chemicals have been trained in proper handling, usage, storage, and disposal procedures. Training includes the correct use of personal protective equipment, spill kits, and cleaning tools. A spill-prevention kit was observed stored in the maintenance shop. Empty chemical containers are not reused and are properly disposed of according to facility policy. Except for the noted non-conformance, pesticides are not stored on-site.

9.6.5 - Storage of Hazardous Chemicals and Toxic Substances

9.6.5.1 - Hazardous chemicals and toxic substances with the potential for food contamination shall be: i. Clearly labeled, identifying and matching the contents of their containers; ii. Included in a current register of all hazardous chemicals and toxic substances that are approved for use and stored on-site; and iii. Supported by current Safety Data Sheets (SDS) made available to all staff.

Response: Compliant

9.6.5.2 - Storage of hazardous chemicals and toxic substances shall be: i. Located in an area with appropriate signage indicating that area is for hazardous storage; ii. Controlled, lockable, and accessible only by personnel trained in the storage and use of chemicals; iii. Adequately ventilated; iv. Stored where intended and not

comingled (e.g., food versus non-food grade); v. Designed such that pesticides, rodenticides, fumigants, and insecticides are stored separately from sanitizers and detergents; and vi. Stored in a manner that prevents a hazard to finished product or product contact surfaces. Processing utensils and packaging shall not be stored in areas used to store hazardous chemicals and toxic substances.

Response: Compliant

9.6.5.3 - Hazardous chemicals and toxic substances shall be correctly labeled and: i. Used only according to manufacturers' instructions; ii. Controlled to prevent contamination or a hazard to raw and packaging material, work-in-progress, finished product, or product contact surfaces; iii. Returned to the appropriate storage areas after use; and iv. Be compliant with national and local legislation.

Response: Compliant

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

Response: Compliant

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

Response: Compliant

9.6.5.6 - The site shall dispose of empty, obsolete, and unused chemicals, pesticides, toxic substances, and containers in accordance with requirements and ensure that primary containers are: i. Not reused; ii. Segregated and securely stored prior to collection; and iii. Disposed through an approved vendor.

Response: Compliant

9.6.5.7 - 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 PPE, spillage kits, and cleaning equipment

Response: Compliant

Summary -

Response: Chemical storage and handling controls were determined to be effectively implemented. Storage areas, labeling practices, training records, and on-site observations confirmed that hazardous chemicals were managed in a manner that prevents contamination risks and protects personnel and products. All hazardous chemicals were observed to be stored in a lockable room marked with a "Hazardous Storage" sign. Containers were clearly labeled, and storage practices did not present a risk to personnel, food products, or packaging materials. No processing utensils or packaging materials were stored adjacent to the chemical storage area. Chemical storage areas were locked and displayed handling instructions for hazardous materials, an up-to-date inventory of all chemicals, and readily available first aid and spill-containment equipment. Daily-use chemical supplies were stored correctly, and all chemicals maintained current Safety Data Sheets on file at the facility. During the facility inspection, the Safety Data Sheets, label declarations, and approval records for Dawn, VP3, WD-40, and bleach were reviewed as randomly selected chemicals. Each was confirmed to be listed in the site's register of hazardous chemicals. Employees responsible for handling chemicals have been trained in proper handling, usage, storage, and disposal procedures. Training includes the correct use of personal

protective equipment, spill kits, and cleaning tools. A spill-prevention kit was observed stored in the maintenance shop. Empty chemical containers are not reused and are properly disposed of according to facility policy. Except for the noted non-conformance, pesticides are not stored on-site.

9.6.6 - Loading, Transport, and Unloading Practices

9.6.6.1 - The practices applied during loading, transport, and unloading of food shall be documented, implemented, and designed to maintain appropriate storage conditions and product integrity. Foods shall be loaded, transported, and unloaded under conditions suitable to prevent cross-contamination.

Response: Compliant

9.6.6.2 - Vehicles (e.g., trucks/vans/containers) used for transporting food within the site and from the site 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 negatively impact the product.

Response: Compliant

9.6.6.3 - Vehicles (e.g., trucks/vans/containers) shall be secured from tampering using seals or other agreed-upon and acceptable devices or systems.

Response: Compliant

9.6.6.4 - Loading and unloading docks shall be designed to protect the product during loading and unloading. Loading practices shall be designed to minimize unnecessary exposure of the product to conditions detrimental to maintaining product and package integrity during loading and transport.

Response: Compliant

9.6.6.5 - Refrigerated units shall maintain the product at the required temperature. The unit's temperature settings shall be set, checked, and recorded before loading and the product temperature shall be recorded at regular intervals during loading, as applicable.

Response: Compliant

9.6.6.6 - The refrigeration unit shall be operational at all times and checks completed of the unit's operation, the door seals, and the storage temperature at regular intervals during transit.

Response: Compliant

9.6.6.7 - On arrival, prior to opening the doors, the food transport vehicle's refrigeration unit's storage temperature settings and operating temperature shall be checked and recorded. Unloading shall be completed efficiently, and product temperatures shall be recorded at the start of unloading and regular intervals during unloading.

Response: Compliant

9.6.6.8 - Unloading practices shall be designed to minimize unnecessary exposure of the product to conditions detrimental to maintaining product and package integrity.

Response: Compliant

Summary -

Response: • Loading, unloading, and storage controls were determined to be effectively implemented. Records, interviews, and on-site observations confirmed that food products were handled under controlled

conditions that protected product integrity and prevented contamination during receipt, storage, and shipment. The facility has established and implemented an effective policy governing the loading, unloading, and storage of food products. The program ensures that all food is handled under controlled conditions to prevent cross-contamination and maintain product integrity throughout transport. Documentation, temperature records, and on-site observations confirmed that the policy is consistently applied. A policy defining the practices for loading, unloading, and storing food products is documented in the procedure titled "Vehicle Sanitation and Cold Chain Verification," dated September 18, 2025. During audit inspections, food was observed being unloaded, stored, and loaded under conditions that prevented contamination or deterioration. The site's policy requires all trailers to be inspected for cleanliness, infestation, odors, and physical damage before loading. Vehicles are secured from tampering using seals or other approved methods. Trailers and vehicles used for transport were observed to be properly secured from tampering using a seal or lock. Refrigerated trailer temperatures are monitored and documented before loading and unloading, and this information is recorded on shipping documentation. Product temperatures are checked at regular intervals, and refrigeration units are inspected and maintained to ensure proper operation. Hygienic conditions and temperature verification records for the following dates were sampled and reviewed: • Shipping: September 22, 2025; September 23, 2025; September 21, 2025; September 26, 2025; September 27, 2025; October 25, 2025; October 24, 2025; October 23, 2025; October 21, 2025; October 20, 2025; November 3, 2025; November 4, 2025; November 5, 2025; November 6, 2025; November 7, 2025; and November 8, 2025. • Receiving: November 3, 2025; November 4, 2025; November 5, 2025; November 6, 2025; November 10, 2025; November 11, 2025; November 1, 2025; October 1, 2025; October 13, 2025; September 1, 2025; September 3, 2025; September 5, 2025; and September 9, 2025. Facility inspections and the records reviewed confirmed that loading practices did not expose products to detrimental conditions, temperatures were verified, and refrigerated units functioned properly. Interviews with warehouse employees confirmed that they understand and consistently follow the site's loading and unloading procedures. Audit observations verified that practices were designed and implemented to prevent product contamination during these operations.

9.7.1 - High-Risk Processes

9.7.1.1 - The processing of high-risk food shall be conducted under controlled conditions such that sensitive areas, in which the high-risk food has undergone a "kill" step, a "food safety intervention" or is subject to post-process handling, are protected/segregated from other processes, raw materials or staff who handle raw materials, to ensure cross-contamination is minimized.

Response: N/A

Evidence: • The site does not produce high-risk products.

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

Response: N/A

Evidence: • The site does not produce high-risk products.

9.7.1.3 - Areas in which high-risk processes are conducted shall only be serviced by staff dedicated to that function.

Response: N/A

Evidence: • The site does not produce high-risk products.

9.7.1.4 - Staff engaged in high-risk areas shall change into clean clothing and footwear or temporary protective outerwear when entering high-risk areas. Staff access points shall be located, designed, and equipped to enable

staff to change into the distinctive protective clothing and practice a high standard of personal hygiene to prevent product contamination.

Response: N/A

Evidence: • The site does not produce high-risk products.

9.7.1.5 - Product transfer points shall be located and designed, so they do not compromise high-risk segregation and minimize the risk of cross-contamination.

Response: N/A

Evidence: • The site does not produce high-risk products.

Summary -

Response: NA: 9.7.1.1 – 9.7.1.5 The site does not produce high-risk products.

9.7.2 - Thawing of Food

9.7.2.1 - Thawing of food shall be undertaken in equipment and rooms appropriate for the purpose. Equipment for water thawing shall be continuous flow to ensure the water exchange rate and temperature do not contribute to product deterioration or contamination. Water overflow shall be directed into the floor drainage system and not onto the floor or shall be appropriately plumbed.

Response: Compliant

9.7.2.2 - Air thawing facilities shall be designed to thaw food under controlled conditions at a rate and temperature that does not contribute to product deterioration or contamination.

Response: Compliant

9.7.2.3 - Provision shall be made for the containment and regular disposal of used cartons and packaging from thawed product so that there is no risk to the product.

Response: Compliant

Summary -

Response: Thawing practices for frozen raw materials were found to be appropriate, controlled, and effectively implemented to maintain product safety and quality. No practices were observed that could result in product contamination or deterioration. Frozen raw materials are thawed in the cooler, which is an area designated and suitable for this purpose. Water thawing is not conducted at the site. Air thawing of frozen ingredients occurs under controlled environmental conditions to ensure that product integrity and safety are maintained throughout the process. All packaging materials from thawed products are properly removed and disposed of in accordance with site procedures to prevent contamination risks.

9.7.3 - Control of Foreign Matter Contamination

9.7.3.1 - The responsibility and methods used to prevent foreign matter contamination of the product shall be documented, implemented, and communicated to all staff. Inspections shall be performed (refer to 2.5.4.3) to ensure plant and equipment remain in good condition and equipment has not become detached or deteriorated and is free from potential contaminants.

Response: Compliant

9.7.3.2 - Containers, equipment, and other utensils made of glass, porcelain, ceramics, laboratory glassware, or other similar materials shall not be permitted in food processing /contact zones (except where the product is contained in packaging made from these materials, or measurement instruments with glass dial covers, or MIG thermometers are required under regulation). Where glass objects or similar material are required in food handling/contact zones, they shall be listed in a glass inventory, including details of their location and condition.

Response: Compliant

9.7.3.3 - Regular inspections of food handling/contact 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

9.7.3.4 - Glass instrument dial covers on processing equipment and MIG thermometers shall be inspected at the start of each shift to confirm they have not been damaged.

Response: Compliant

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

Response: Compliant

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

Response: Compliant

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

Response: Compliant

9.7.3.8 - Knives and cutting instruments used in processing 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

9.7.3.9 - Gaskets, rubber impellers, 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: Compliant

Summary -

Response: Foreign material controls were determined to be effectively implemented. Records reviewed and observations made during the audit confirmed that equipment, utensils, and potential contamination sources were routinely inspected, maintained, and controlled in accordance with the site's GMP program. The Good Manufacturing Practices program dated May 1, 2025 defines the methods and responsibilities for preventing foreign material contamination. Implementation of the policy was demonstrated through pre-operational inspections and regularly scheduled maintenance checks that verify equipment conditions and identify potential contamination sources. The site maintains a documented knife policy requiring knives to be controlled, cleaned, and kept in good condition. Periodic maintenance inspections also include the review of overhead areas to detect loose objects or other potential contamination risks. Gaskets are examined as part of

the pre-operational inspection routine to ensure they remain intact and free from damage. The glass register is current as of November 19, 2025. Annual inspections of glass and brittle plastic items are conducted to ensure no breakage has occurred and that items have not been moved or gone missing. The most recent inventory was conducted on November 19, 2025, and was reviewed and completed as scheduled. Additionally, during the pre-operational inspection, the conditions of glass, ceramics, and brittle plastics are inspected daily.

9.7.4 - Detection of Foreign Objects

9.7.4.1 - 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: • The site does not use foreign object detection or removal devices.

9.7.4.2 - Where detection and/or removal systems are used, the site shall establish limits for detection based on a risk assessment of the product and its packaging and identify the location(s) of the detector(s) in the process.

Response: N/A

Evidence: • The site does not use foreign object detection or removal devices.

9.7.4.3 - 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: • The site does not use foreign object detection or removal devices.

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

Response: N/A

Evidence: • The site does not use foreign object detection or removal devices.

9.7.4.5 - 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: • The site does not use foreign object detection or removal devices.

Summary -

Response: NA: 9.7.4.1 – 9.7.4.5 The site does not use foreign object detection or removal devices.

9.8.1 - Waste Disposal

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

Response: Compliant

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

Response: Compliant

9.8.1.3 - Waste and overflow water from tubs, tanks, and other equipment shall be discharged directly to the floor drainage system or by an alternative method that meets local regulatory requirements.

Response: Compliant

9.8.1.4 - Trolleys, vehicle waste disposal equipment, collection bins, and storage areas shall be maintained in a serviceable condition, cleaned, and sanitized regularly to prevent the attraction of pests and other vermin.

Response: Compliant

9.8.1.5 - Adequate provision shall be made for the disposal of all solid processing waste, including trimmings, inedible material, and used packaging.

Response: Compliant

9.8.1.6 - Where applicable, a documented procedure shall be in place for the controlled disposal of trademarked materials or waste considered high-risk for handling or other reasons. Where a contracted disposal service is used, the disposal process shall be reviewed regularly to confirm compliance.

Response: N/A

Evidence: • The site does not require the disposal of trademarked materials.

9.8.1.7 - 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: N/A

Evidence: • The site does not supply waste materials for animal feed.

9.8.1.8 - Waste held on-site prior to disposal shall be stored in a separate storage facility that is suitably insect proofed and located where it does not present any hazards.

Response: Compliant

9.8.1.9 - Adequate provision shall be made for the disposal of all liquid waste from processing and food handling areas. Liquid waste shall either be removed from the processing environment continuously or held in a designated storage area in lidded containers prior to disposal where it does not present any hazards.

Response: Compliant

9.8.1.10 - Reviews of the effectiveness of waste management shall form part of regular site inspections (refer to 2.5.4.3), and the results of these inspections shall be included in the relevant inspection reports.

Response: Compliant

Summary -

Response: The site has implemented an effective and well-documented waste management program that ensures the proper collection, handling, and disposal of dry, wet, and liquid waste. Waste handling practices observed during the audit were sanitary, organized, and consistent with documented procedures. A policy outlining the methods and responsibilities for handling all forms of waste has been documented and implemented in the “Waste Disposal” program, dated September 18, 2025. Waste removal is conducted on a scheduled basis and verified through pre-operational inspections and internal audits. Waste containers, hoppers, bins, and both interior and exterior storage areas were observed to be clean, in good condition, and

properly maintained. Solid processing waste was disposed of appropriately, and wastewater was directed to the plant drainage system for collection and discharge into the municipal wastewater system. NA: 9.8.1.6 – The site does not dispose of or handle trademarked materials. NA: 9.8.1.7 – The site does not supply waste materials for animal feed.

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: During the audit, it was observed that the site's buildings, property, and surrounding areas did not pose any food safety risks to the products. The exterior grounds were found to be clean, well-maintained, and designed to minimize the potential for contamination. Measures are in place to ensure a suitable external environment, and the facility conducts periodic exterior inspections as part of its internal audit and facility inspection programs. Except for the noted issue the site maintains all necessary approvals and registrations from relevant regulatory authorities. These include: • USDA Grant, issued on January 17, 2025. • Local health department operating certificate, confirming authorization for ongoing food manufacturing and distribution activities. • FDA registration valid until December 31, 2025. Except for the noted issue in Module 12, all permits and certifications were current at the time of the audit and verified to support the legal operation of the facility.

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: • There are no waste traps in the warehouse.

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: • There are no drop ceilings in the warehouse

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: N/A

Evidence: • No product is exposed or recouped in the warehouse.

Summary -

Response: The facility's structural design and construction were observed to support hygienic operations and effective maintenance. Floors, walls, ceilings, and service installations are built with materials and finishes that facilitate cleaning, prevent contamination, and promote proper drainage throughout processing and storage areas. Floors are constructed of smooth, dense, and impact-resistant materials, adequately graded to allow efficient drainage of overflow and wastewater. Walls, ceilings, and doors are durable, light-colored, and smooth, and were observed to be clean at the time of the audit. Wall-to-wall and wall-to-floor junctures were sealed and free of debris. Ducting, piping, and conduit installations were appropriately designed and positioned to prevent contamination and allow ease of cleaning. Overhead cleaning activities are included in the master cleaning schedule. The waste trap located in the processing area is enclosed, and no equipment or ingredients are stored above the caps. Doors, windows, and frames within product areas are constructed of materials equivalent in durability and cleanability to internal walls and partitions. Ceilings in all food processing and handling areas are made of concrete, allowing for easy cleaning and preventing product contamination. Drop ceilings were observed to permit adequate cleaning and inspection access. NA: 12.1.2.3 There are no waste traps in the warehouse. NA: 12.1.2.6 There are no drop ceilings in the warehouse. NA: 12.1.2.7 No product is exposed or recouped in the warehouse.

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: Lighting throughout the facility was found to be adequate, well maintained, and designed to ensure product protection and employee efficiency during all operations. Lighting levels in all areas were appropriate for employees to perform their tasks effectively. All lighting fixtures in the warehouse, processing areas, and any location where product is exposed are fitted with covers or constructed using shatter-resistant materials to prevent potential contamination from glass breakage.

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: Facility openings and external barriers were found to be effectively maintained to prevent pest and dust ingress. Pest-control devices were appropriately positioned to avoid contamination risks, with one exception noted regarding an improperly placed rodenticide bait station (see Module 12). External windows, doors, and other openings were observed during facility inspections to be adequately sealed to prevent pest infestation and dust entry into the facility. External personnel doors were self-closing and properly sealed, and all external doors and dock doors were maintained to prevent infiltration. Electric insect devices and interior and exterior rodent stations were positioned so that the product was not at risk of contamination. Rodenticide bait was used only on the exterior of the facility, with one exception noted during the facility inspections (see non-conformance report).

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: Ventilation systems throughout the facility were observed to be effective, clean, and properly maintained, supporting appropriate air movement, temperature control, and condensation prevention in processing areas. Adequate ventilation was provided where required in enclosed processing and food-handling areas. Ventilation equipment was clean, insect-proofed, and positioned to avoid any risk of

product contamination. Ventilation and heat extraction systems located above cookers and other heat-generating equipment were operating effectively, and no condensation was observed during the audit.

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: N/A

Evidence: • No food processing equipment is used in the storage and distribution areas.

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: N/A

Evidence: • No food processing equipment is used in the storage and distribution areas.

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: N/A

Evidence: • No food processing equipment is used in the storage and distribution areas.

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: N/A

Evidence: • No food processing equipment is used in the storage and distribution areas.

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 food is handled in the storage and distribution areas.

Summary -

Response: Vehicles used within food-contact, handling, processing, and cold storage areas were maintained free of peeling paint, oil leaks, or other potential contamination sources. NA: 12.1.6.1 – 12.1.6.4 No food processing equipment is used in the storage and distribution areas. NA: 12.1.6.6 No exposed food is handled in the storage and distribution areas.

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: The facility's external grounds and surrounding areas were observed to be well maintained, clean, and designed to minimize pest attraction, dust accumulation, and water pooling. The layout and upkeep of exterior areas support hygienic operations and safe access for personnel and vehicles. The grounds and surrounding areas were maintained to minimize dust and kept free of waste, preventing pest harborage or attraction. Paths, roadways, and dock areas were adequately drained and well maintained, ensuring safe conditions and preventing the formation of standing water or other hazards. No ponding of water was observed during the audit. Walkways leading from the parking lot and other employee amenities were paved or effectively sealed to maintain cleanliness and prevent debris from being tracked into the facility.

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: Compliant

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: N/A

Evidence: • There is no food processing equipment or contact zones in the storage and distribution areas.

Summary -

Response: The site has established and implemented programs governing facility and equipment maintenance through the “Equipment Management” program (dated May 1, 2025) and the “Facilities Management” program (dated May 1, 2025). These programs clearly define responsibilities for maintaining and repairing plant equipment and buildings, including preventive maintenance (PM) schedules and recordkeeping requirements. Maintenance personnel are trained in Good Manufacturing Practices (GMPs) and food safety procedures. All maintenance and repair activities in processing, food-handling, or storage areas are communicated to site supervisors to ensure awareness of any potential hazards such as loose wiring, damaged lighting, or unsecured overhead objects. Temporary repairs, when necessary, are conducted appropriately, incorporated into the cleaning program, and tracked for permanent correction. Machinery, conveyors, and equipment located near or over food contact surfaces are lubricated with food-grade lubricants, which are properly labeled and stored separately within the sanitation chemical storage cabinet. NA: 12.2.1.8 There is no food processing equipment or contact zones in the storage and distribution areas.

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 contractor and maintenance-work controls were determined to be effectively implemented. Records and observations confirmed that maintenance activities were conducted in accordance with defined procedures, followed by appropriate cleaning and verification prior to resuming operations. Maintenance and engineering contractors receive training on the site's food safety and hygiene procedures, as outlined in the GMP Policy displayed in the front office, before performing any work within production or storage areas. Periodic inspections are conducted to ensure that tools, parts, and materials used during maintenance activities do not present a contamination risk. Maintenance personnel are required to remove all tools and debris upon completion of repairs and to notify a supervisor when the work is finished. All maintenance work is followed by appropriate cleaning and pre-operational inspections prior to restarting operations. These inspections and clean-up verifications are documented in the "Bitácora de Mantenimiento" log. The following work orders were sampled and reviewed: • November 20, 2025 – Electrical short circuit • September 19, 2025 – Heater forming repair • October 14, 2025 – Cambio de balero • August 5, 2025 – Cambio de disco y afilado • July 16, 2025 – Cambio de switch • May 25, 2025 – Motor cleaning • May 13, 2025 – Lubrication and belt checks The records reviewed were legible, dated, and initialed by the personnel performing the maintenance. Each record documented that the work was completed in accordance with program requirements and confirmed that the affected equipment was cleaned, inspected, approved, and released before production resumed.

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: Compliant

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: • The calibration and verification program was determined to be effectively implemented. Records reviewed confirmed that measuring, testing, and inspection devices were calibrated and verified at the defined frequencies, using traceable standards, and that procedures for handling out-of-tolerance equipment were

established and understood. A policy has been established defining the methods and responsibilities for the calibration of measuring, testing, and inspection equipment. The facility does not use calibration software; all calibration activities are documented manually. A calibration schedule has been developed for all devices, as outlined in the following documents: • “Control and Thermometer Calibration” – dated September 18, 2025 • “Packaging Procedures and Weight Control” – dated May 1, 2025 Manufacturer recommendations determine the required calibration frequency. The following calibration records were sampled and reviewed: • Scales calibration — last completed on February 13, 2025 • Certified weights — last completed on October 21, 2025 • Thermometer verification (ice bath and boiling water): records dated November 29, 2025; November 28, 2025; November 26, 2025; November 25, 2025; November 24, 2025; November 22, 2025; November 21, 2025; November 20, 2025; November 19, 2025; November 18, 2025; November 17, 2025; November 15, 2025; November 14, 2025; November 13, 2025; November 12, 2025; November 11, 2025; November 10, 2025; November 9, 2025; November 8, 2025; November 7, 2025; November 6, 2025; November 5, 2025; November 4, 2025; November 3, 2025; November 2, 2025; November 1, 2025; October 31, 2025; October 30, 2025; October 29, 2025; October 28, 2025; October 27, 2025; October 26, 2025; October 25, 2025; October 11, 2025; October 10, 2025; October 9, 2025; October 8, 2025; October 7, 2025; October 4, 2025; October 3, 2025; October 2, 2025; October 1, 2025; September 30, 2025; September 29, 2025; September 27, 2025; September 26, 2025; September 25, 2025; September 24, 2025; September 23, 2025; September 22, 2025; September 20, 2025; September 19, 2025; September 18, 2025; September 17, 2025; September 16, 2025; September 15, 2025; September 13, 2025; September 12, 2025; September 11, 2025; September 10, 2025; September 9, 2025; September 8, 2025; September 6, 2025; September 5, 2025; September 4, 2025; September 3, 2025; September 2, 2025; September 1, 2025. The reviewed records confirmed that calibrations and verifications were performed according to the established schedule. The calibration policy also defines procedures to follow if any inspection or testing device is found to be out of calibration, including required product disposition and re-evaluation activities. All equipment is maintained in secure, designated areas when not in use to prevent unauthorized access or damage. Calibration is performed using standards traceable to national or international references, ensuring measurement reliability and accuracy.

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: The pest prevention program was determined to be effectively implemented. Facility conditions, contractor documentation, and service records confirmed that pest activity was controlled and did not present a risk to products, with one minor exception noted regarding the placement and documentation of two pest-control devices. A policy defining the site’s pest prevention program and outlining responsibilities, monitoring methods, and corrective actions has been implemented and was observed to be effectively applied during the audit. The facility and surrounding areas were clean, free of waste, and without evidence of pest activity. Internal and external inspections confirmed that pest activity did not present a risk to products. Corrective actions and recordkeeping procedures are documented and available should issues arise. A contracted pest control provider manages pest prevention activities under a documented scope of service dated February 7, 2025, which specifies the pest control methods, targeted pests, and inspection frequencies for interior and exterior areas. Devices are serviced monthly. Except for the noted issue, the pest-control map dated November 18, 2025 identified the placement of thirteen exterior bait stations and nineteen internal traps. A pesticide application log records all products used and their application dates. The pest control contractor’s license, valid until December 31, 2026, was verified to confirm that technicians are properly trained and authorized. The contractor’s online portal maintains a list of approved chemicals, including Safety Data Sheets, and the Safety Data Sheets for the last three pesticides used were reviewed and found complete. Inspection reports are reviewed and signed by management after each visit. Trend analysis available through the contractor’s web portal showed no adverse trends since implementation of the food safety system. Service records dated October 17, 2025; September 3, 2025; August 12, 2025; September 3, 2025; October 2, 2025; November 5, 2025; and December 3, 2025 were reviewed and found legible, dated, signed, and compliant with program requirements. Except for the noted non-conformance in module 9. no pesticides are stored on-site, and no animals are permitted in food-handling or storage areas.

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 and pre-operational verification programs were confirmed to be effectively implemented. Records, observations, and interviews confirmed that cleaning activities, chemical controls, and pre-operational inspections were performed as defined, documented accurately, and verified by qualified personnel. The site has a documented "Pre-Operational Verification Process," dated September 18, 2025, which defines the methods and responsibilities for cleaning and sanitizing processing equipment, the environment, storage areas, bathrooms, and break rooms. The Sanitation Standard Operating Procedures

describe the items to be cleaned, chemical usage and concentration, cleaning methods, responsible personnel, validation methods, and protocols for measuring concentrations. All detergents and sanitizers observed during the audit were appropriately labeled and suitable for food manufacturing operations. The site maintains a list of approved chemicals in the document titled “Material Safety Data Sheet – Colinas Foods.” Chemical inventory updates occur automatically when new orders are received and are verified by the SQF Practitioner. A real-time inventory printed on December 7, 2025, was confirmed to be accurate during the facility inspection. Cleaning chemicals were stored as required in Element 9.6.4, properly identified, and accompanied by Safety Data Sheets. The Master Sanitation Plan covers all facility areas and defines cleaning frequencies and responsible personnel. The following sanitation records were reviewed and found to be completed as scheduled: • Lobby, Office, Breakroom, and Restrooms: August 23, 2025, through December 6, 2025 • Cooler, Freezer, and Dry Goods: September 22, 2025, through September 1, 2025 Dedicated cleaning areas, including three-compartment sinks, were observed in each processing room for washing containers, knives, and utensils to prevent cross-contamination. Sanitation tasks and pre-operational inspections by qualified personnel are documented, with a verification schedule that identifies the frequency, methods, and responsibilities. Pre-operational inspection records from July 1, 2025 through December 2, 2025 were reviewed and showed that corrective actions were documented and implemented by trained personnel. Observations during the audit confirmed that pre-operational inspections were performed effectively. Approved chemicals, including Monogram Bleach, Dawn, and Multisurface Degreaser, were included in the approved chemical list, properly labeled, and accompanied by SDS. Dispensed and mixed chemicals are checked for concentration by the SQF Practitioner. Sanitation employees are trained in cleaning procedures and safe chemical handling, with the most recent Chemical Handling Training completed on January 8, 2025, and Cleaning and Sanitization Training on August 1, 2025. Staff amenities were observed to be clean during the facility inspection. These areas are cleaned daily, inspected by janitorial staff, and documented in the master sanitation schedule.

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: The site has effectively implemented a comprehensive Good Manufacturing Practices (GMP) program that includes employee health, hygiene, and behavior controls to prevent contamination and ensure food safety. Employee interviews confirmed understanding and consistent implementation of these requirements across departments. A Good Manufacturing Practices (GMP) program, dated September 18, 2025, has been documented and implemented for all employees. The policy prohibits employees suffering from, or carrying, any infectious disease transmissible through food from working in food-handling or open food-storage areas. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that staff are trained to self-screen and not report to work if affected by food-communicable illnesses. The site has established documented measures to prevent contact of product or product-contact materials with bodily fluids and to ensure an appropriate response to any bodily fluid spill. The policy also restricts food-handling activities for individuals with exposed cuts, sores, or lesions and requires that any minor cuts or abrasions be covered with waterproof, metal-detectable, and colored bandages or dressings. Employee interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) further confirmed that employees are trained in Good Manufacturing Practices and understand the requirements necessary to maintain hygienic operations.

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: N/A

Evidence: • No gloves are used in the storage and distribution areas.

Summary -

Response: The site has effectively implemented a documented Good Manufacturing Practices (GMP) program that includes comprehensive handwashing and hygiene controls. Handwashing facilities were found to be appropriately located, well equipped, and maintained in hygienic condition. Employees demonstrated full awareness and adherence to proper handwashing and glove-use procedures. The Good Manufacturing Practices (GMP) program, dated September 18, 2025, outlines detailed handwashing requirements and has been documented and implemented. Handwash basins are located at appropriate access points to processing

areas and are constructed of non-corrosive materials. Each basin is supplied with tempered potable water, liquid soap, paper towels, and waste containers. Signs reminding employees to wash their hands before returning to work are clearly posted at handwash stations and in restrooms. Employees are also required to wash their hands before donning gloves and after glove removal. Hands-free operated taps and hand sanitizers are available in high-risk areas of the facility to further reduce contamination risks. During the audit, employees were observed following correct handwashing and glove-use procedures. Interviews with with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that employees fully understand the site's hand hygiene requirements. NA: 12.3.2.5 No gloves are used in the storage and distribution areas.

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: Compliant

Summary -

Response: The site has established and implemented documented clothing and jewelry control requirements through its Good Manufacturing Practices (GMP) program. Protective clothing standards are based on a risk assessment and are effectively applied across all production areas. Although overall compliance was strong, a minor deviation was observed concerning jewelry use in the processing area. The site's clothing requirements are defined in the Good Manufacturing Practices (GMP) program, dated September 18, 2025, and are based on a documented risk assessment. Protective clothing meets established specifications, is easily cleaned, and is constructed from materials that will not contaminate food. Employees store protective clothing on designated racks near access points when leaving for breaks. Clothing, including footwear, was observed to be clean at the start of the shift. Employees were compliant with the site's clothing policies during audit observations. Jewelry and other loose objects are prohibited in all food-processing and handling areas. Employees were observed following this requirement during inspections. The policy allows plain wedding bands, and exceptions for prescription medical alert bracelets or religious/cultural jewelry may be approved by management. Interviews with J.V. (Logistics Lead), C.R. (Maintenance Lead), M.R. (Butcher), E.M. (Production Lead), and P.L. (Packaging Lead) confirmed that employees change uniforms when excessively soiled and replace disposable gloves or aprons when they become damaged or contaminated. Non-disposable gloves

and aprons were observed to be properly cleaned and stored in accordance with site policy.

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: The site has effectively documented and implemented a visitor and contractor policy within its Good Manufacturing Practices (GMP) program to ensure that all non-employees entering food-processing or handling areas do so under controlled and hygienic conditions. The policy was found to be comprehensive and consistently applied. The Good Manufacturing Practices (GMP) program, dated September 18, 2025, includes a documented policy defining requirements for visitors and contractors. The policy stipulates that all visitors must receive training in hygiene and food safety requirements before entering processing or handling areas or be continuously escorted while in those locations. During the audit, the auditor was required to review and acknowledge the site's GMP rules before entry, confirming that the policy is effectively implemented. Visitor requirements include the proper use of designated access points, adherence to handwashing procedures, wearing appropriate protective clothing and footwear, removal of jewelry and other loose objects, and ensuring the absence of visible signs of illness prior to entering food-handling zones.

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: Compliant

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: N/A

Evidence: • Outside eating areas are not used at this site.

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: Employee welfare and hygiene facilities were found to be well designed, maintained, and sufficient to meet the needs of all personnel. Restrooms, lunchrooms, and changing areas were clean, hygienic, and effectively separated from food-handling zones. Observations and interviews confirmed that the sanitary facilities and supporting infrastructure are properly managed and aligned with food safety and employee welfare requirements. Employee bathrooms and break rooms were appropriately lit, clean, and ventilated, and were available for all personnel. Facilities for changing into and out of protective clothing were provided, with provisions to store street clothing and personal items separate from processing and storage areas. Employees working in high-risk areas have designated change rooms. Restrooms and washrooms were located separately from food-processing and handling areas and accessed through an intermediate room. Designated areas were available for storing outer garments and other items while using these facilities. Sanitary facilities were sufficient for the workforce and are cleaned and maintained regularly. Interviews with the owner and on-site observations confirmed that sanitary drainage is separated from plant drainage and disposed of

according to regulatory requirements. Sanitary facilities include handwash sinks that meet the requirements of the SQF Code. Lunchrooms are adequately separated from production areas and were found to be clean, well-lit, and properly ventilated. The lunchrooms are appropriately sized for the number of employees and equipped with hot and cold potable water, food storage areas, refrigerators, and hand and utensil washing stations. Outdoor eating areas were maintained to prevent contamination and pest activity. Signs reminding employees to wash their hands before returning to work were posted at lunchroom exits and in or near outdoor eating areas where applicable. Lunchrooms were observed to be clean and orderly during the audit. NA: 12.3.5.7 – Outside eating areas are not used at this site.

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: The facility has documented and implemented Good Manufacturing Practices (GMP) covering food-handling procedures, employee hygiene, and behavior requirements. While most practices were effectively applied and observed during the audit, minor deviations were identified related to personal protective equipment use and improper storage or consumption items in restricted areas. Food-handling procedures for all employees are documented and effectively implemented. Personnel are required to access processing areas through designated personnel doors, which were observed closed when not in use. Waste was properly contained and disposed of in accordance with site policy and cleaning procedures. The site prohibits false fingernails or nail polish, long nails, jewelry, and false or extended eyelashes. (See non-conformance.) Hair restraints and beard nets were worn where products were exposed. Packaging materials, products, and ingredients were observed in labeled, appropriate containers and kept off the floor. The GMP policy prohibits smoking, eating, drinking, and spitting within the facility. Smoking is prohibited in all areas of the site. (See non-conformance.) The process flow was logical and designed to minimize cross-contamination, with employee movement patterns supporting hygienic control. Wash-down hoses were observed to be stored neatly on designated racks when not in use.

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: N/A

Evidence: • Non-potable water is not used at this site.

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

Response: N/A

Evidence: • Water is not stored on-site.

Summary -

Response: Potable water used throughout the facility is supplied by the municipality and utilized for both processing and cleaning of equipment and premises. During the audit, it was verified that adequate hot and cold water is available for all cleaning and processing needs. Water delivery within the facility complies with the company's established policy. The site maintains a water contingency plan documented in the "Water and Ice" program, dated October 1, 2025, which defines protocols to be followed in the event that the facility's water supply becomes contaminated. The plan specifies that potable water will be sourced externally until normal conditions are restored. A backflow prevention device is installed on the facility's main water lines and is tested annually. The last test was conducted on October 24, 2025. Hose stations, taps, and other water outlets are properly designed to prevent both backflow and back-siphonage. NA: 12.5.1.5 – Non-potable water is not used at this site. NA: 12.5.1.6 – Water is not stored on-site.

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: N/A

Evidence: • No water contacts food or food contact areas in the storage and distribution zones.

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 or ice rooms are used.

Summary -

Response: Potable water used throughout the facility is supplied by the municipality and utilized for both processing and cleaning of equipment and premises. During the audit, it was verified that adequate hot and cold water is available for all cleaning and processing needs. Water delivery within the facility complies with the company's established policy. The site maintains a water contingency plan documented in the "Water and Ice" program, dated October 1, 2025, which defines protocols to be followed in the event that the facility's water supply becomes contaminated. The plan specifies that potable water will be sourced externally until normal conditions are restored. A backflow prevention device is installed on the facility's main water lines and is tested annually. The last test was conducted on October 24, 2025. Hose stations, taps, and other water outlets are properly designed to prevent both backflow and back-siphonage. NA: 12.5.2.1 No water contacts food or food contact areas in the storage and distribution zones. NA: 12.5.2.3 No ice or ice rooms are used.

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: • Facility does not use food contact air or other gases in its production.

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: • Facility does not use food contact air or other gases in its production.

Summary -

Response: NA :12.5.3.1 – 12.5.3.2 Facility does not use food contact air or other gases in its production.

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: • The site does not use temporary or overflow storage conditions.

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: • The site has not used alternate storage or temporary control measures during the audit period.

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: The site has established a well-documented and effectively implemented program for the receiving, storage, and transportation of all materials and products. The system was reviewed and determined to be operating as intended, ensuring product integrity, traceability, and appropriate inventory control practices throughout the storage and handling process. The site has implemented an effective, documented policy for receiving, storing, and transporting raw materials, ingredients, packaging, equipment, and chemicals. The policy titled “Rotation and Inventory of Finished Products,” dated May 1, 2025, was reviewed during the audit and found to be acceptable. Dry ingredients and packaging materials were observed to be stored separately from unprocessed raw materials, as well as from frozen and refrigerated items. The site applies a First-In, First-Out (FIFO) stock rotation system to ensure that all materials, including rework, are used within their designated shelf life. Racking was found to be constructed of impervious materials and positioned to allow adequate cleaning and inspection of the storage areas. NA: 12.6.1.5 – The site does not use temporary or overflow storage conditions. NA: 12.6.1.6 – The site has not used alternate storage or temporary control measures during the audit period.

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: The cold storage and freezer facilities were observed to be well designed, adequately maintained, and operating within the required temperature parameters. Monitoring records confirmed that temperature control procedures are effectively implemented and verified by trained personnel. Freezers and cold storage areas are designed and constructed for hygienic and efficient refrigeration. The available capacity was sufficient for the facility's operational needs, and adequate space was provided to allow for routine and periodic cleaning. The condensate lines were properly connected to the plant drainage system to prevent water accumulation and contamination risks. Temperature monitoring devices are installed at the warmest points of the refrigerators and freezers. Temperatures are monitored and recorded at defined intervals in accordance with the site's documented procedures. Temperature monitoring records for the freezer, cold storage, and production areas dated 11/29/25, 11/28/25, 11/26/25, 11/25/25, 11/24/25, 11/22/25, 11/21/25, 11/20/25, 11/19/25, 11/18/25, 11/17/25, 11/15/25, 11/14/25, 11/13/25, 11/12/25, 11/11/25, 11/10/25, 11/9/25, 11/8/25, 11/7/25, 11/6/25, 11/5/25, 11/4/25, 11/3/25, 11/2/25, 11/1/25, 10/31/25, 10/30/25, 10/29/25, 10/28/25, 10/27/25, 10/26/25, 10/25/25, 10/11/25, 10/10/25, 10/9/25, 10/8/25, 10/7/25, 10/4/25, 10/3/25, 10/2/25, 10/1/25, 9/30/25, 9/29/25, 9/27/25, 9/26/25, 9/25/25, 9/24/25, 9/23/25, 9/22/25, 9/20/25, 9/19/25, 9/18/25, 9/17/25, 9/16/25, 9/15/25, 9/13/25, 9/12/25, 9/11/25, 9/10/25, 9/9/25, 9/8/25, 9/6/25, 9/5/25, 9/4/25, 9/3/25, 9/2/25, 9/1/25 were reviewed and found to be legible, dated, initialed or signed by the responsible staff, and completed in accordance with the monitoring program requirements. An approved outside contractor is responsible for maintaining all refrigeration equipment, and maintenance records were available for review.

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: Storage areas were found to be clean, organised, and effectively maintained to prevent contamination, deterioration, and pest activity. The design and layout of the storage facilities support proper

segregation, accessibility, and hygienic operations. Storage areas for raw materials, packaging, and finished goods are located away from wet areas and maintained in clean and orderly condition. Products are protected from contamination, deterioration, and potential pest harborage. Forklifts and other vehicles operating within processing and storage areas were observed to be in good condition and did not present a food safety hazard. Racking is constructed from impervious materials and positioned to allow thorough cleaning and visual inspection of storage areas.

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: Chemical storage and handling controls were determined to be effectively implemented. Storage areas, labeling practices, training records, and on-site observations confirmed that hazardous chemicals were managed in a manner that prevents contamination risks and protects personnel and products. All hazardous chemicals were observed to be stored in a lockable room marked with a "Hazardous Storage" sign. Containers were clearly labeled, and storage practices did not present a risk to personnel, food products, or packaging

materials. No processing utensils or packaging materials were stored adjacent to the chemical storage area. Chemical storage areas were locked and displayed handling instructions for hazardous materials, an up-to-date inventory of all chemicals, and readily available first aid and spill-containment equipment. Daily-use chemical supplies were stored correctly, and all chemicals maintained current Safety Data Sheets on file at the facility. During the facility inspection, the Safety Data Sheets, label declarations, and approval records for Dawn, VP3, WD-40, and bleach were reviewed as randomly selected chemicals. Each was confirmed to be listed in the site's register of hazardous chemicals. Employees responsible for handling chemicals have been trained in proper handling, usage, storage, and disposal procedures. Training includes the correct use of personal protective equipment, spill kits, and cleaning tools. A spill-prevention kit was observed stored in the maintenance shop. Empty chemical containers are not reused and are properly disposed of according to facility policy. Except for the noted non-conformance, pesticides are not stored on-site.

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: • Loading, unloading, and storage controls were determined to be effectively implemented. Records, interviews, and on-site observations confirmed that food products were handled under controlled conditions that protected product integrity and prevented contamination during receipt, storage, and shipment. The facility has established and implemented an effective policy governing the loading, unloading, and storage of food products. The program ensures that all food is handled under controlled conditions to prevent cross-contamination and maintain product integrity throughout transport. Documentation, temperature records, and on-site observations confirmed that the policy is consistently applied. A policy defining the practices for loading, unloading, and storing food products is documented in the procedure titled "Vehicle Sanitation and Cold Chain Verification," dated September 18, 2025. During audit inspections, food was observed being unloaded, stored, and loaded under conditions that prevented contamination or deterioration. The site's policy requires all trailers to be inspected for cleanliness, infestation, odors, and physical damage before loading. Vehicles are secured from tampering using seals or other approved methods. Trailers and vehicles used for transport were observed to be properly secured from tampering using a seal or lock. Refrigerated trailer temperatures are monitored and documented before loading and unloading, and this information is recorded on shipping documentation. Product temperatures are checked at regular intervals, and refrigeration units are inspected and maintained to ensure proper operation. Hygienic conditions and temperature verification records for the following dates were sampled and reviewed: • Shipping: September 22, 2025; September 23, 2025; September 21, 2025; September 26, 2025; September 27, 2025; October 25, 2025; October 24, 2025; October 23, 2025; October 21, 2025; October 20, 2025; November 3, 2025; November 4, 2025; November 5, 2025; November 6, 2025; November 7, 2025; and November 8, 2025. • Receiving: November 3, 2025; November 4, 2025; November 5, 2025; November 6, 2025; November 10, 2025; November 11, 2025; November 1, 2025; October 1, 2025; October 13, 2025; September 1, 2025; September 3, 2025; September 5, 2025; and September 9, 2025. Facility inspections and the records reviewed confirmed that loading practices did not expose products to detrimental conditions, temperatures were verified, and refrigerated units functioned properly. Interviews with warehouse employees confirmed that they understand and consistently follow the site's loading and unloading procedures. Audit observations verified that practices were designed and implemented to prevent product contamination during these operations.

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: The process flow was logical and designed to minimize cross-contamination, with employee movement patterns supporting hygienic control. Wash-down hoses were observed to be stored neatly on designated racks when not in use.

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: Foreign material controls were determined to be effectively implemented. Records reviewed and observations made during the audit confirmed that equipment, utensils, and potential contamination sources were routinely inspected, maintained, and controlled in accordance with the site's GMP program. The Good Manufacturing Practices program dated May 1, 2025 defines the methods and responsibilities for preventing foreign material contamination. Implementation of the policy was demonstrated through pre-operational inspections and regularly scheduled maintenance checks that verify equipment conditions and identify potential contamination sources. The site maintains a documented knife policy requiring knives to be

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controlled, cleaned, and kept in good condition. Periodic maintenance inspections also include the review of overhead areas to detect loose objects or other potential contamination risks. Gaskets are examined as part of the pre-operational inspection routine to ensure they remain intact and free from damage. The glass register is current as of November 19, 2025. Annual inspections of glass and brittle plastic items are conducted to ensure no breakage has occurred and that items have not been moved or gone missing. The most recent inventory was conducted on November 19, 2025, and was reviewed and completed as scheduled. Additionally, during the pre-operational inspection, the conditions of glass, ceramics, and brittle plastics are inspected daily.

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: The site has implemented an effective foreign material contamination response procedure that includes specific controls for managing glass breakage incidents. The policy defines responsibilities for isolating, inspecting, and disposing of potentially affected products. Records and interviews confirmed that no glass breakages have occurred since the implementation of the SQF System. The site's policy requires that any product potentially affected by foreign material contamination be immediately isolated, inspected, reworked, or disposed of as appropriate. In the event of a glass breakage, the glass policy mandates a complete cleanup and inspection of the affected area, including equipment and footwear, to prevent product contamination. The SQF Practitioner is required to inspect and verify the affected area before resuming production. No incidents of glass breakage have been reported since the SQF System was implemented.

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: Compliant

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: N/A

Evidence: • The site does not require the disposal of trademarked materials.

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: N/A

Evidence: • The site does not supply waste materials for animal feed.

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: The site has implemented an effective and well-documented waste management program that ensures the proper collection, handling, and disposal of dry, wet, and liquid waste. Waste handling practices observed during the audit were sanitary, organized, and consistent with documented procedures. A policy outlining the methods and responsibilities for handling all forms of waste has been documented and implemented in the “Waste Disposal” program, dated September 18, 2025. Waste removal is conducted on a scheduled basis and verified through pre-operational inspections and internal audits. Waste containers, hoppers, bins, and both interior and exterior storage areas were observed to be clean, in good condition, and properly maintained. Solid processing waste was disposed of appropriately, and wastewater was directed to the plant drainage system for collection and discharge into the municipal wastewater system. NA: 12.8.1.5 – The site does not require the disposal of trademarked materials. NA: 12.8.1.6 – The site does not supply waste materials for animal feed.
