

Ogden Facility
Food Safety Plan

FSP-03-Ogden

Liquid Sugar

&

Warehousing

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Plan Approval

Ogden Management:



Date: 04/18/2024

Local HACCP Coordinator:



Date: 04/17/2024

Facility Information

Facility Name:	Ogden Facility
Facility Address:	1963 South 1900 West, West Haven, UT 84401
Phone:	801.394.9246
Plant/Facility Manager:	Steve Woody
Local HACCP Coordinator:	Lacey Messing
Number of Employees:	4
Temporary Employees:	Yes
Facility Description:	The Ogden Facility receives granulated sugar from Amalgamated beet sugar factories or NSM contracted cane refineries. Product is warehoused and shipped or may be used as an ingredient for liquid sugar. Liquid products can be shipped via bulk tanker or packaged into liquid totes and distributed by trailer.

Food Safety

Products:	Liquid Sugar															
Third Party Audit Standard:	BRCGS Current Issue															
Certification Body:	AIB International															
Import Capability:	This facility can source both domestic and foreign sugar for processing or distribution.															
Ingredients/Raw Materials:	Ingredient: Sugar, Granulated (domestic or foreign) (Refer to approved supplier approval) Ingredient: Water (Softened and Filtered) (Refer to approved supplier approval)															
Packaging:	Liquid Tote (Refer to approved supplier approval)															
Prerequisite Programs :	<table border="0" style="width: 100%;"> <tr> <td>1. Personnel Practices</td> <td>2. Employee Training</td> <td>3. Equipment Calibration</td> </tr> <tr> <td>4. Integrated Pest Management</td> <td>5. Facility & Equipment Maintenance</td> <td>6. Cleaning & Sanitation</td> </tr> <tr> <td>7. Air & Water Programs</td> <td>8. Physical Contaminant Prevention & Control</td> <td>9. Product Storage & Warehousing</td> </tr> <tr> <td>10. Sanitary Transportation</td> <td>11. Allergens & Sensitizing Agents</td> <td>12. Chemical Control & Approval</td> </tr> <tr> <td>13. Supplier Approval</td> <td>14. Visitors</td> <td></td> </tr> </table>	1. Personnel Practices	2. Employee Training	3. Equipment Calibration	4. Integrated Pest Management	5. Facility & Equipment Maintenance	6. Cleaning & Sanitation	7. Air & Water Programs	8. Physical Contaminant Prevention & Control	9. Product Storage & Warehousing	10. Sanitary Transportation	11. Allergens & Sensitizing Agents	12. Chemical Control & Approval	13. Supplier Approval	14. Visitors	
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Team

Steve Woody	Warehouse Manager	Internal Training
Jared Gibby	Assistant Warehouse Supervisor	One Day HACCP / Internal Training
Kelly Malone	Quality Assurance Manager	Preventive Controls Qualified Individual
Lacey Messing	Food Safety & Quality Professional Team Leader	Preventive Controls Qualified Individual



Product Description

**NATIONAL
SUGAR**
MARKETING

General Product Information

Product Name:	Liquid sugar
Technical Name:	Sucrose
Product Description:	Solution of sucrose in water
Ingredients:	Crystalline sucrose and water
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Liquid sugar is distributed to food processors that provide products to the general public, including high risk groups.
Shelf Life:	30 Days
Labeling Instructions:	None
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Stored in bulk tanks
Distribution:	Distributed by liquid tanker and liquid totes shipped by trailer.

Technical Information

Chemical Formula:	$C_{12}H_{22}O_{11} + H_2O$
Water Activity (a_w):	0.86 ¹
Moisture:	32.5 to 33.5%
Sulfites:	Results equivalent to granulated sugar.
Microbiological:	Will not support the growth of vegetative pathogens. ^{2,3} Meets ISBT ⁴ and NFP ⁵ standards for use in carbonated beverages and canned foods.

Preventive Controls

Process Control:	CCP Liquid Filtration (porosity of 100 microns or less)
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	Approved Supplier for Sugar Ingredient and Third-Party Audit Report

¹ [BC CDC: Water Activity of Sucrose and NaCl Solutions](#)

² [Microbial Risk Assessment: Pathogen Challenge Evaluations of Granulated and Liquid Sugar](#)

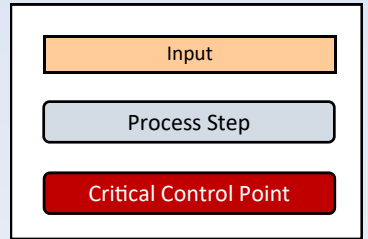
³ [Fate of Bacterial Pathogens](#)

⁴ ISBT: Liquid Sucrose

⁵ GMA Canners Standard

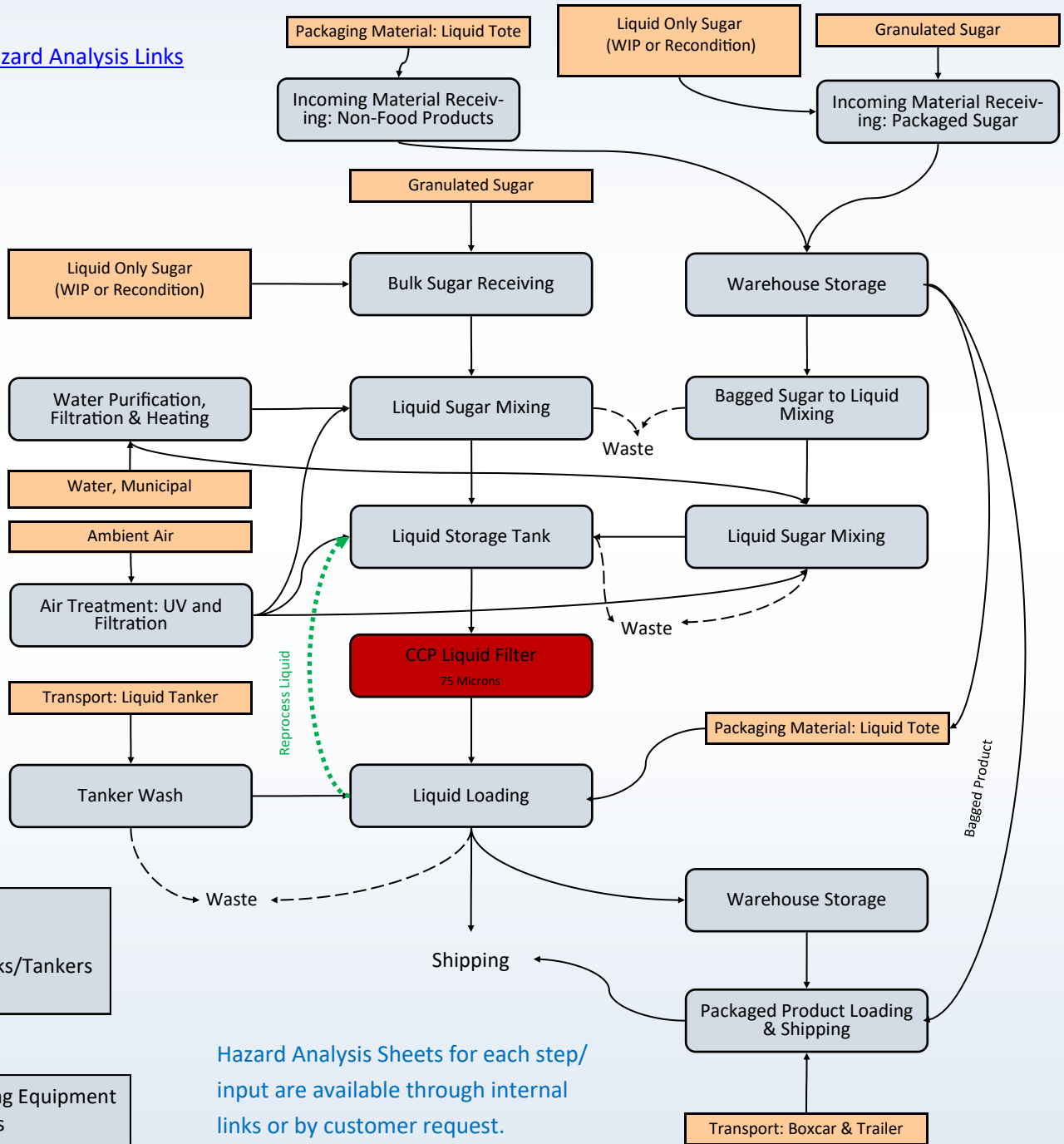
Process Flowchart: Liquid Sugar

This facility receives packaged and bulk sugar for liquid production. Sugar is dissolved in hot water to desired brix. Batch sugar is transferred to storage tanks where it is then filtered, loaded, and distributed to customers.



All Steps are Low Risk. Sugar and Liquid Sugar Flow is enclosed.

[All Hazard Analysis Links](#)



- Waste**
- Packaging
 - Washed Tanks/Tankers
 - Remelt

- Product Conveying Equipment & Hazard Analysis**
- Liquid Pump
 - Pneumatic Blowing

Hazard Analysis Sheets for each step/ input are available through internal links or by customer request.

Process Preventive Control: Critical Control Point Summary

Process Control Step:		CCP Liquid Filter
Hazard(s):		Foreign Material (Physical Hazards)
Parameters, values, or critical limits:		Filter (100 microns or less) is intact and in place throughout product loading.
Monitoring:	What:	Final filter with a porosity of 100 microns or less.
	How:	Monitor the final filter according to SOP 5.21-02 CCP Monitoring: Liquid Filter .
	Frequency:	Conduct the inspection after loading each liquid trailer or each shipment of liquid totes.
	Who:	Trained warehouse operator.
Corrective Action:		Operator notifies supervisory personnel. Supervisory personnel complete corrective action according to SOP 5.21-04 HACCP Deviation: Liquid Filter .
Verification:	Monitoring Activity:	Supervisory personnel verify the monitoring activity through record review within 7 days of record generation. The review is indicated by a signature and date.
	Food Safety Plan:	The food safety plan is incorporated into annual internal audits. The plan, CCP selection, and CL determination are reviewed/assessed annually.
Validation:	Critical Control Point:	CCP selection is reevaluated annually in light of emerging technological and regulatory information. This review is documented on record Validation .
	Critical Limits:	CL or parameter selection is reevaluated annually in light of emerging technological and regulatory information. This review is documented on record Validation .
	Scientific & Technical Information:	Decisions for the hazard analysis, CCP selection, and CL selection have been based on scientific and technical information. This information is available upon request.
Records:		Monitoring Activity: 6.3-02.0 Critical Control Point: Liquid Filter . Records are retained per Retention policy. Records will be available shelf life plus one year.

Procedural documentation is available on the corporate intranet through direct links or through the quality assurance tab. This documentation will be made available to customers upon request.

Supply-Chain Program

Hazards Requiring a Supply-Chain-Applied Control:	<p>Hazard analysis determined that incoming bulk and packaged sugar requires a supply-chain-applied control for metal contamination. In the absence of a supplier-applied control, there could be the potential for hazardous metal contamination based on sugar processing equipment and facilities. Some of this product might be warehoused and distributed directly to the customer without further processing.</p>
Preventive Controls Applied by Supplier:	<p>Approved suppliers continually monitor sugar by passing all product through metal detectors or magnets. These actions are documented in a supplier's records.</p>
Verification Activities:	<p>Based on supplier performance and the low risk associated with material, a 2nd or 3rd party audit by a qualified auditor is used to verify supplier's control of metal hazard. Preference is given to GFSI certification.</p>
Verification Procedures:	<p>The Quality Assurance Team will verify that suppliers have the appropriate documentation on an annual basis. These verification activities include: an onsite audit(s) performed by a third-party audit and report provided based on their certification standard. Verify the facility's controls for metal detection and removal. A qualified individual (QI) will conduct onsite audits, third-party auditors or company affiliated PCQI's. Must retain FDA-required records and have access within 24 hours of request from regulatory inspectors. Lastly, supplier must inform the facility of any changes to the product composition or if it includes any allergens. Refer to the Food Safety & Quality Assurance Manual, Supplier Approval Policy.</p>
Verification Records:	<p>Supplier audit report made available through One Drive– Cane Sugar. Supplier audit report made available– Beet Sugar.</p>
Receiving Facility Procedures:	<p>Receiving facility only accepts product from approved suppliers as outlined on the <u>Approved Supplier Register</u>. Facilities hold and do not accept shipments from unapproved suppliers. If this occurs, it is only permitted during emergency situations provided facilities notify quality assurance and obtain and review, third-party audits. If not, temporary approval may be granted through a second-party audit from a company-affiliated PCQI.</p>
Receiving Records:	<p>Inspection and receipt records are maintained locally.</p>

Amendments

	04/17/24	Removed SGS as our Certification Body. Added in AIB International.
	10/25/23	Updated the amount of the employees from 3 to 4 for full time. Added comment on flow diagram sheet the date of the flow verified 10.19.23 by LM and JG.
	02/03/23	Added the enclosed system for sugar and liquid sugar.
	12/21/2022	Ingredients/Raw Materials and Packaging added in refer to approved supplier. Added team leader to Lacey Messing. Added "All steps are low risk" on the flow diagram. Validation— Scientific & Technical Information updated for the information to be requested upon requests and not stored at a specific location. Removing 100 mesh screen after the liquid mixing step.
	06/03/2022	Added in 100 microns to the critical limit on the CCP page. Removed liquid invert it has not been produced in years. Update the supply program to refer to the latest requirements for the annual review and documents required. Update BRC to BRCGS.
	05/13/2021	Added waste for packaging and liquid/tanker wash. Changed records on page 6 from 3 years to refer Retention Policy.
	01/12/2021	Added 75 microns for the CCP Liquid Filter.
	09/08/2020	Removed hyperlinks and added one link, "All Hazard Analysis Links". Added alternate routes for failed CCP on the flow diagram.
	08/04/2020	Added dotted line for the failed CCP liquid product to be sent for reprocess to the an empty liquid tank to repass through another CCP to be loaded. If no empty tank available then sent to sister facility.
	04/21/2020	Updated Flow Diagram with Liquid Only Sugar (WIP or Recondition) Step (Hazard Analysis) as an alternative granulated sugar input (when needed).
	03/20/2020	Updated Supply Chain links to the NSM website for the Approved Supplier list and beet sugar reports and to refer to One Drive for Cane Sugar.
	03/02/2020	Updated BRC Code from Issue 8 to Current Issue.
	08/14/2019	Updated the Prerequisite Program per new Quality Manual.
	04/08/2019	Removed Jeremy Adamson on page 1 and 2 for Corporate HACCP Coordinator.
	03/04/2019	Added Lacey Messing as the Local HACCP Coordinator, received PCQI training,
	03/19/2018	Revised facility phone number and added additional training information.
	06/07/2017	Replaced HACCP team member Josh Elliott with Kelly Malone. Updated the training log with Kelly's training. Removed the Environmental Monitoring prerequisite program. Documented a validation of change & a notification letter outlining rationale.
Ogden Facility	06/13/2016	Added Supply-Chain-Applied controls for domestic and import sugar and added link to corporate recall procedure.

Amendments

03/30/2016	Revised the plan to include invert production and updated the hazard analysis. Removed the local organizational chart. Installed carbon filtration for water supply.
07/29/2015	Modified the following items to include the use of liquid totes for packaging: product description, flow diagram, and the hazard analysis for liquid totes.
01/01/2014	Modified SOPs due to corporate standardization of SOPs. Records and SOPs have been moved from the food safety plan to the corporate intranet.
08/01/2012	Updated the organizational chart by removing the VP of Quality.
05/01/2012	Revised the corporate food safety plan to suit individual locations. Developed flow diagram and site-specific information.

Training Log

8/26/2016	Lacey Messing completed FSPCA Preventive Controls for Human Food Course.
01/21/2016	Jeremy Adamson, Josh Elliott, and Kelly Malone completed FSPCA Preventive Controls for Human Food course.
05/14/2015	Jeremy Adamson and Kelly Malone completed Three Day: Practical Food Safety and HACCP Workshop.
09/03/2014	Internal HACCP training for Steve, Jared, and facility members.
04/18/2013	Jeremy Adamson and Kelly Malone completed Advanced HACCP: Verification, Validation, and Auditing HACCP Systems.
08/01/2012	Jared Gibby completed One Day: HACCP Introduction course.
06/01/2012	Steve Woody received internal HACCP training.