

NATIONAL SUGAR MARKETING

D&S Ingredient Transfer Station Food Safety Plan

Granulated Sugar

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Corporate Recall Plan	NSM Website

Plan Approval

General Manager Date: 12/06/2023

(Local Coordinator): *Jesse Diaz*

Company HACCP Coordinator: *Led* Date: 12/06/2023

Facility Information

Facility Name: D&S Ingredient Transfer
Facility Address: 5112 Alhambra Ave, Los Angeles, CA 90032
Phone: 323.224.8900 (office)
Plant/Facility Manager: Jesse Diaz (General Manager)
Local HACCP Coordinator: Jesse Diaz/Nolan Lord, PCQI
Company HACCP Coordinator (PCQI): Jeremy Adamson, PCQI
Number of Employees: 10 (2 Full Time & 8 Temporary)
Temporary Employees: Yes

Facility Description: The facility has the capabilities to receive sugar via bulk rail, bulk trailer, or packaged products transported by dry van trailer. This facility does not possess warehousing capabilities and all sugar received is utilized for liquid sugar, medium invert production, or transfer to bulk trailer. Bulk product is stored in a single silo. The D&S Facility also operates a food-grade trailer washing station to wash trailers. Other products received at this facility are corn sweetener products and vegetable oils.

Food Safety

Products: Granulated sugar transferred from bulk rail to bulk trailer
Third Party Audit Standard: SQF **Certification Body:** CICS Americas
Import Capability: This facility can source both domestic and foreign sugar for processing.
Ingredients/Raw Materials (NSM Website): Sugar (domestic or foreign)
Packaging: None

Prerequisite Programs:	1. Employee Training	2. Personnel Practices	3. Integrated Pest Management
	4. Equipment Calibration: Food Safety	5. Facility & Equipment Maintenance	6. Cleaning, Sanitation, and Waste Management
	7. Water & Air Monitoring	8. Physical Contaminant Control	9. Product Storage & Warehousing
	10. Product Distribution	11. Allergen Management	12. Chemical Control
	13. Supplier Approval	14. Visitors	

Team

Jesse Diaz	General Manager	HACCP Certified
Nolan Lord	Senior Quality Assurance Specialist	Preventive Controls Qualified Individual
Maira Cortez	Senior Customer Service Rep	HACCP Certified

Product Description

General Product Information

Product Name:	Granulated Sugar
Technical Name:	Sucrose
Product Description:	Sucrose is a nonreducing disaccharide composed of glucose and fructose bonded by an oxygen atom. It is derived from sugar beets or sugar cane and is used as a food and a sweetener
Ingredients:	Crystalline Sucrose
Intended Use:	This product is used as an ingredient in food products and functions as a sweetener
Intended Consumer:	Granulated sugar is distributed to food processors that provide products to the general public, including high risk groups
Shelf Life:	5 years (with proper storage conditions)
Labeling Instructions:	No labeling requirements for consumer safety
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Silo storage, ambient. Packaged product is warehoused
Distribution:	This site can transfer bulk sugar from pressure differential rail cars to bulk trailers

Technical Information

Chemical Formula:	$C_{12}H_{22}O_{11}$
Water Activity (a_w):	0.22 ¹
Moisture:	0.04% Max.
Sulfites:	2 to 5 ppm. Must be less than 10 ppm
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. Classified as low risk by the ICMSF

Preventive Controls

Process Control:	None: Foreign Material is of a size considered nonhazardous
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	Approved Supplier for Sugar Ingredient and Third-Party Audit Report to Verify Metal Detection

¹ [Water Activity Values of Select Food Ingredients and Products](#)

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

³ [Fate of Bacterial Pathogens and Indicator Organisms in Liquid Sweeteners](#)

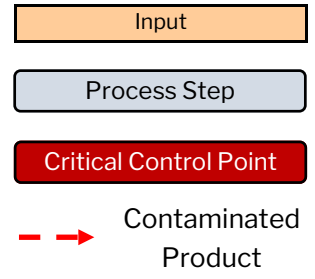
⁴ International Society of Beverage Technologists (ISBT)

⁵ GMA Canner's Standard

⁶ [International Commission for the Microbiological Specifications for Food: 12 Sugar, Syrups, and Honey \(2005\)](#).

Process Flowchart: Granulated Sugar

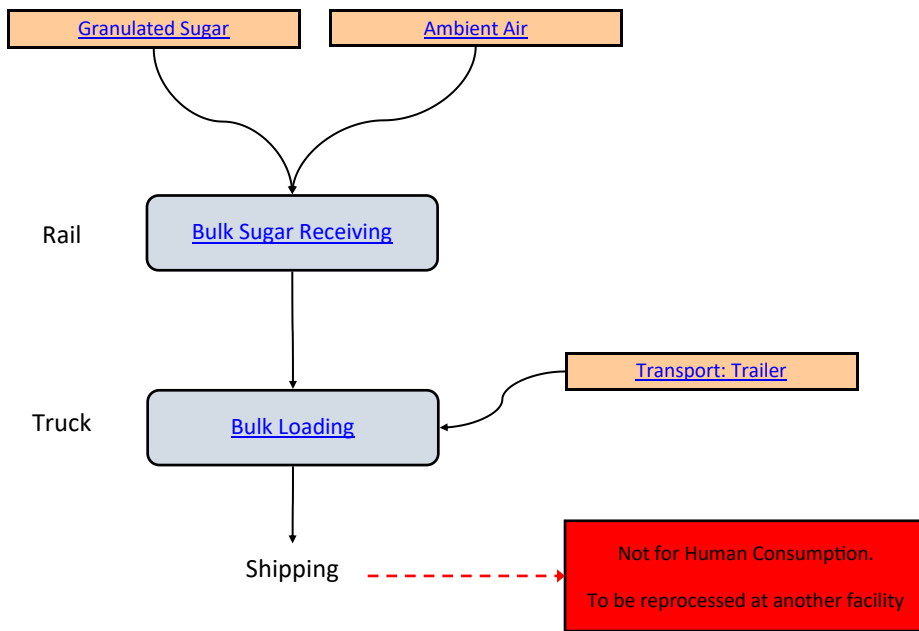
This flowchart outlines the steps from granulated sugar receiving through storage and shipping.



There are no process preventive control: CCPs identified at this facility

Product Conveying Equipment & Hazard Analysis

- [Pneumatic Blowing](#)



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

Supply-Chain Program

Hazards Requiring a Supply-Chain-Applied Control:	Hazard analysis determined that incoming 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.
Preventive Controls Applied by Supplier:	Approved suppliers pass all product through metal detectors or magnets. These actions are documented in a supplier's records.
Verification Activities:	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.
Verification Procedures:	A copy of the audit is requested from the supplier annually or every three years if the supplier certifies to the FSSC 22000 standard. The Director of Quality Assurance reviews certification audits and approves suppliers based on the onsite audit and documentation requests. System assurances include a two-step verification procedure: first, Corporate office only sources product from approved suppliers and, second, receiving facilities are given access to an approved supplier register which is utilized as a product acceptance criterion. Both measures should ensure that receiving facilities only receive sugar products from approved suppliers. Full documentation can be provided within 24 hours of an official request.
Verification Records:	NSM's Partner, Sucden Americas, maintains onsite audit records per their FSVP. Supplier audit reports are made available from NSM upon request.
Receiving Facility Procedures:	Receiving facility only accepts product from approved suppliers as outlined on the Approved Supplier Register. This register is located on the NSM OneDrive. Facilities hold and do not accept shipments from unapproved suppliers. If this occurs, facilities notify the Director of Quality Assurance for disposition.
Receiving Records:	Inspection and receipt records are maintained locally.

Amendments

01/03/2023	Updated audit standard and auditing body
08/05/2022	Updated Food Safety Team
08/20/2021	Raul Ramos replaced with Luis Gonzalez as Swing Shift Leader
8/11/2020	Added directional line in flowchart to show process in the event that product is contaminated
07/07/2020	Added Nolan Lord to HACCP team and included Nolan's training. Added ICMSF reference to liquid sucrose and medium invert.
11/06/2018	Modified BRC Standard to issue 8 and removed items from flowchart (magnet/screen)
08/08/2017	Added Victor Gutierrez to the HACCP team
08/21/2016	New document to outline the bulk sugar transfer

Training Log

01/03/2022	Updated audit standard and auditing body
05/06/2022	Maira Cortez completed HACCP certified
03/15/2022	Jesse Diaz completed HACCP certified
08/05/2022	Updated Food Safety Team