

NATIONAL SUGAR MARKETING

Grand Prairie Facility Food Safety Plan

**Granulated,
Powdered, &
Brown Sugar**

Version: 09/19/2022

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Plan Approval

Warehouse Manager
(Local Coordinator):



Date: 03/26/2024

Quality Assurance



Date: 03/26/2024

Facility Information

Facility Name:	Grand Prairie Facility
Facility Address:	721 Parkway Drive, Grand Prairie, Texas 75051
Phone:	(927) 606-1160
Plant/Facility Manager:	Alexandria Spencer
Local HACCP Coordinator:	Alexandria Spencer
HACCP Coordinator (PCQI):	Mia Burns
Number of Employees:	<10 Full Time Employees
Temporary Employees:	Yes
Facility Description:	The Grand Prairie facility is a flat storage warehousing operation This facility can receive dry van trailer and boxcar. After storage or conversion, this facility ships product via dry van trailer. Boxcar shipments are utilized to transport Remelt sugar back to the beet refineries for reprocessing and intercompany product transfers.

Food Safety

Products:	Granulated Sugar, Powdered Sugar, and Brown Sugar		
Third Party Audit Standard:	SQF Food Safety Code: Storage and Distribution		
Certification Body:	CICS Americas CICS Americas CICS Americas		
Import Capability:	Yes, Sucden Americas is the importing agent for import cane sugar.		
Ingredients/Raw Materials:	Granulated sugar, powdered sugar, and brown sugar from beet and cane refineries.		
Packaging:	This facility does not package products.		
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

Alexandria Spencer	Warehouse Manager	Advanced HACCP Course
Sheree Nickelson	Administrative Assistant	In-House Training
Miguel Acosta, Jr.	Warehouse Lead	Advanced HACCP Course
Mia Burns	Quality Assurance Specialist	Preventive Controls Qualified Individual

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. Sugar products are typically classified as low-risk, shelf-stable products.
Ingredients:	Crystalline sucrose
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Granulated sugar is sold as retail or distributed to food processors that provide products to the general public, including high risk groups.
Shelf Life:	2 years, 70%RH, 90°F
Labeling Instructions:	No labeling requirements for consumer safety.
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Packaged product is warehoused in an ambient environment.
Distribution:	Granulated sugar is distributed in bulk or packaged form. Bulk sugar is transported by bulk rail or truck. Packaged sugar is distributed by trailer.

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 2005 ⁶ .

Preventive Controls

Process Control:	CCP Metal Detection
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 \(2005\)](#)

General Product Information

Product Name:	Confectioner's Powdered Sugar
Technical Name:	Powder Sugar
Product Description:	Pulverized or ground granulated sugar with corn starch for anti-caking properties.
Ingredients:	Crystalline sucrose and corn starch
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Powdered sugar is sold as retail or distributed to food processors that provide products to the general public, including high risk groups.
Shelf Life:	2 years, 70%RH
Labeling Instructions:	No labeling requirements for consumer safety.
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Packaged product is warehoused in an ambient environment.
Distribution:	Powder sugar is distributed by trailer or boxcar.

Technical Information

Chemical Formula:	$C_{12}H_{22}O_{11} + C_{12}H_{48}O_{20}$
Water Activity (a_w):	0.59 (Light) - 0.65 (Dark) ¹
Moisture:	Less than 3%
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 2005 ⁶ .

Preventive Controls

Process Control:	None
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	None

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 \(2005\)](#)

General Product Information

Product Name:	Brown Sugar (Light and Dark)
Technical Name:	Brown Sugar
Product Description:	Classified granulated sugar enrobed in invert sugar (coating syrup) or cane molasses.
Ingredients:	Sucrose, invert sugar, and cane molasses
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Brown sugar is sold as retail or distributed to food processors that provide products to the general public, including high-risk groups.
Shelf Life:	18 months
Labeling Instructions:	No labeling requirements for consumer safety.
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Packaged product is warehoused in an ambient environment.
Distribution:	Brown sugar is distributed by trailer or boxcar.

Technical Information

Chemical Formula:	$C_{12}H_{22}O_{11} + C_{12}H_{24}O_{12}$ (Light) or $C_{12}H_{22}O_{11} + C_6H_{12}NNaO_3S$ (Dark)
Water Activity (a_w):	0.31 ¹
Moisture:	0.5% 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 2005 ⁶ .

Preventive Controls

Process Control:	None
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	None

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](#)

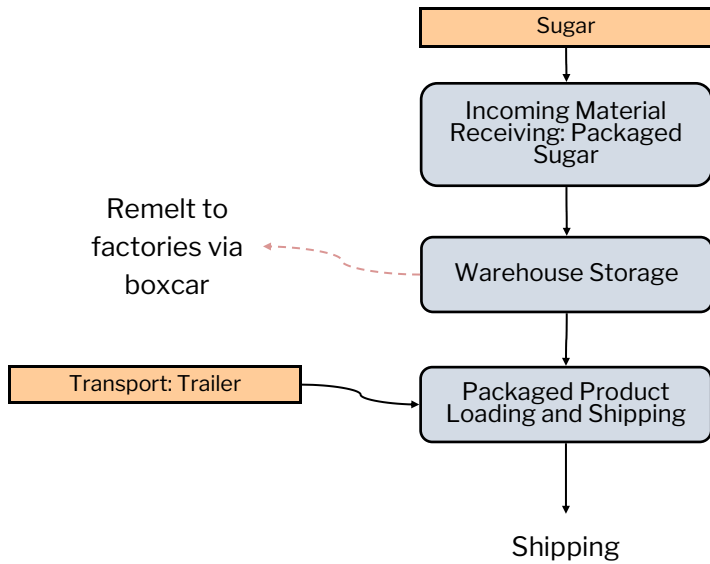
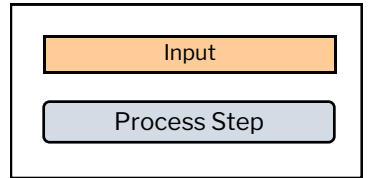
⁴ International Society of Beverage Technologists (ISBT)

⁵ GMA Canner's Standard

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

Process Flowchart: Sugar Products

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



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

Amendments

09/21/2022	Mia Burns to replace Jeremy Adamson as facility PCQI. Alexandria Spencer is now Warehouse Manager and added Miguel Acosta, Jr. as Warehouse Lead. In Food Safety Team.
04/07/2021	Transfer station was removed from facility. Because of this change, facility solely handles packaged products without temperature requirements. Removed Process Preventive Control, modified flowchart, and removed supply chain program.
01/10/2020	Added Mia Burns to Team and updated training log with Mia's certification. Alexandria Spencer updated to warehouse lead.
04/23/2018	Removed Cirenio Mendoza from the HACCP team.
08/10/2016	Renamed the HACCP plan to Food Safety Plan. Removed the local organizational chart. Developed the Supply-Chain Program and added links to the corporate recall procedure. The hazard analyses have been uploaded to the corporate intranet and are available through links within the food safety plan. Removed Juan Leal and Robert Rich from the HACCP Team and added Cirenio Mendoza and Alexandria Spencer.
12/22/2014	Corporate standardization of SOPs and records. SOPs and blank copies have been moved from the HACCP plan to the corporate intranet. Updated the ORG chart due to reorganization efforts.
04/22/2013	HACCP plan reassessed due to CCP changes. Remove stated requirements for poly bags.
04/12/2013	Metal detector installation for conversion station. CCP changed from magnet and screen to metal detector. Modified product description, flow diagram, hazard analysis, critical control point, critical limits, monitoring activity, deviation, records, and verification.
06/20/2012	Drafted HACCP Plan for the Grand Prairie warehouse.

Training Log

04/24/2023	Miguel Acosta completed Advanced HACCP training.
03/20/2023	Alexandria Spencer completed Advanced HACCP training.
03/13/2019	Mia Burns completed FSPCA Preventive Controls for Human Food course.
01/21/2016	Jeremy Adamson completed FSPCA Preventive Controls for Human Food course.