



V-CCP Monitoring Template - Raw Material Test

APR41019W / Big Food Holdings Corp / 16 May
2023 / Marshall Fredrickson

Complete

Score	0%	Flagged items	1	Actions	0
Reference number	APR41019W				
Establishment name	Big Food Holdings Corp				
Conducted on	16.05.2023 15:31 PST				
Prepared by	Marshall Fredrickson				

Flagged items

1 flagged

Audit

Batch of raw materials test verdict

Rejected

[Note: This is an example reference for you to include monitoring procedures specific to your V-CCP]

What: Raw material quality

How: Inspect physical properties of material and submit for raw material testing

Critical Limits: Materials should pass raw material test

Frequency: every batch during the first month of new supplier

Who: Quality officer or manager

Take photo of raw material



Photo 1

Describe physical property of raw material

Rufo's premium coffee beans.

Raw Material Test Results

Results of supplier's test of the raw material (as per test certificate)

There are no nuts in this recipe; however, we cannot guarantee that the raw materials entering the site are nut-free.

Please note that surveillance testing may mean that not all the parameters stated in this specification are tested for every batch.

Attach photo of the report (optional)

LABOR	Item	Method	Unit	Min	Max	Min	Max
1	Water activity	Water activity					
2	Microbial	Microbial					
3	Microbial	Microbial					
4	Microbial	Microbial					
5	Microbial	Microbial					
6	Microbial	Microbial					
7	Microbial	Microbial					
8	Microbial	Microbial					
9	Microbial	Microbial					
10	Microbial	Microbial					
11	Microbial	Microbial					
12	Microbial	Microbial					
13	Microbial	Microbial					
14	Microbial	Microbial					
15	Microbial	Microbial					
16	Microbial	Microbial					
17	Microbial	Microbial					
18	Microbial	Microbial					
19	Microbial	Microbial					
20	Microbial	Microbial					

Photo 2

Results of actual tested raw materials (as per actual inspection conducted)

Results show a trace of contamination with the raw material. (full report requested and will be submitted within the day)

Attach photo of the report (optional)

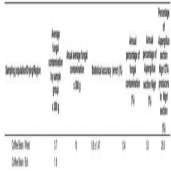


Photo 3

Batch of raw materials test verdict

Rejected

Reasons for rejection

Extraneous matter from the coffee berry such as husks and foreign matter such as sticks and stones from improper cleaning are present. These imperfections and extraneous and foreign matter affect the quality and fitness of the coffee.

Document corrective actions taken

Beans are discarded and suppliers are notified of such incident

Completion

Comments/ observations

Meeting with the supplier should be scheduled to talk about this incident and decide whether we still transact with them or not

Signature

Marshall Fredrickson
16.05.2023 22:21 PST

Media summary



Photo 1

ALLERGENS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	IF YES, Please Comment
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	
Other Nut and Nut Derivatives Almond (<i>Prunus amygdalus</i>), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Brazilia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternstroemia</i>)	No	No	
Sesame Seeds and Sesame Seed Derivatives	No	No	
Other Seeds and Seed Derivatives (Rapa seeds, Cotton Seeds, Sunflower Seeds)	No	No	(Green coffee seeds)
Milk and Milk Derivatives (including lactose)	No	No	
Egg and Egg Derivatives	No	No	
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (barley, wheat, rye, corn, sorghum, millet, rice, oats, barley, sorghum)	No	No	
Soya and Soya Derivatives	No	No	
Lupin and Lupin Derivatives	No	No	
Mustard and Mustard Derivatives	No	No	
Crustaceans and Crustacean Derivatives (including Catechu)	No	No	
Fish and Fish Derivatives	No	No	
Molluscs and their Derivatives	No	No	
Crustaceans and their Derivatives	No	No	
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	

Photo 2

Sampling population/Country/Region	Average fungal contamination by yeasts (ppm) x 100 g	Annual average fungal contamination x 100 g	Statistical accuracy (ppm) (%)	Annual percentage of fungal contamination (%)	Annual percentage of Aspergillus section Nigri (%)	Percentage of Aspergillus section Nigri O/E performance for Nigri section (%)
Coffee Bean - West	3.7	10	0.8 x 1.47	1.34	33	33.3
Coffee Bean - East	1.8					

Photo 3