Date: Jan. 03 2024

Name of Company:	Chef Rubber	**Address:**	10484 Ranch Road 965 FBG TX 78624
Products Manufactured:	Color and Additives		
Name & Title of Person Filling out this Form:	Paul E Ops	**Phone No.:**	702-614-9350
Email address:	paul@ChefRubber.com	**Fax No.:**	

2.0	**GENERAL REQUIREMENTS**	**PLEASE PROVIDE INFORMATION AND ATTACH PERTINENT SUPPORTING DOCUMENTS.**
2.1	Name & title of person responsible for managing quality? Name and title of person filling out this form?	Paul E Paul E Ops
2.2	Are you FDA/USDA registered? Establishment number(s)? What products are you registered for?	Yes 13561776492 Manufacture
2.3	Are you ISO compliant? Expiration date? Registrar's Company Name?	Yes. N/A pier review SQE
2.4	Is your facility Kosher and/or Halal certified? If so what type?	Yes / Compliant Union Orthododox
2.5	Is your facility or product organic certified? If so what type?	No N/A
2.6	Have you received an NFPA-SAFE (or equivalent) audit? Date of audit? When was your last third party quality audit? Audit Organization Name? Score? What is the frequency of third party quality audits?	Yes Feb. 2022 GMA, SQE, FDA SQE Pass Yearly
2.7	Do you conduct regular internal quality audits? If yes, then describe scope and frequency?	YES FSMA & ISO REVIEW MONTHLY
5.0	**QUALITY PROGRAMS**	
5.1	Are ingredients sampled and analyzed at the time of receipt (include frequency if other than at each receipt)?	YES
5.2	Does the company perform routine microbiological analysis on ingredients? If microbiological testing is performed in-house, are those personnel trained as microbiologists and describe any regular proficiency tests? If applicable, describe pathogen testing protocols? If tested by an outside lab, then name lab organization.	YES Silliker
5.3	Does the company require Certificates of Analysis on ingredients?	YES
5.4	Does the company have written physical and microbiological specifications covering the products being manufactured	YES
5.5	Does the company have specific requirements with regard to the composition or coating of food-contact surfaces?	YES
5.6	Are packaging components reviewed and/or tested for hazardous materials (i.e. toxic volatiles, hazardous compounds, etc.)?	YES

6.0	**GOOD MANUFACTURING PRACTICES (GMP)**	
6.1	Does the company's GMP Program effectively address: Personal hygiene and hand washing? Proper clothing and footwear? Hair restraints? Jewelry and loose items? Eating, drinking and smoking? Infectious or communicable disease? Sneezing/coughing? Storage of personal items?	YES YES YES YES YES YES YES YES
6.2	Is there a GMP training program in place? Frequency?	YES
6.3	Is there a system that identifies, documents and corrects GMP violations?	YES
6.4	Are employee restrooms clean?	YES
6.5	Are there adequate facilities for hand washing (are they set up to prevent recontamination)? Are signs posted instructing employees to wash their hands prior to returning to work?	YES YES
6.6	Are the grounds surrounding the facility kept in a condition that will protect against contamination of food or facility?	YES
6.7	Are buildings designed to prevent the admission of birds, rodents, insects and animals (screens on doors, air curtains, plastic strip curtains, etc)?	YES
6.8	Are walls, ceilings, overhead constructions such as pipes, electric lines, catwalks, etc made of materials that will not contaminate food through chipping, peeling, rust scale or cracking?	YES
6.9	Are floors kept clean, in good repair and properly drained?	YES
6.10	Are production and storage areas properly ventilated to minimize odors and prevent vapors and condensate?	YES
6.11	Is lighting adequate and properly protected in the production area?	YES
6.12	Are buildings kept in a neat, orderly manner?	YES
6.13	Are plant equipment pumps, valves, etc of a design that is easy to dismantle, clean, sanitize and reassemble?	YES
6.14	Are plant equipment, piping and conveyors maintained in good condition and free of fraying, delamination, fractures, corrosion, crevices, etc. that could contaminate the product?	YES
6.15	Do freezers and refrigerators have temperature measuring and recording devices that accurately show temperature?	YES
7.0	**FOOD SAFETY CONTROL PLAN (HACCP)**	
7.1	Does the company have a documented HACCP Program?	YES
7.2	How does the company control physical, chemical and microbiological hazards throughout the manufacturing process?	MANUFACTURING PROCEEDURES
7.3	Please attach a summary of the CCP's and Food Safety/ HACCP flow chart.	Yes
7.4	Are critical limits defined for critical control points?	YES
7.5	Are corrective actions to be taken when critical limits are exceeded defined?	YES

7.0	**FOOD SAFETY CONTROL PLAN (HACCP), cont'd**	
7.6	Is there a documented training program for employees who perform food safety-related tasks?	YES
8.0	**FOREIGN AND EXTRANEOUS MATERIALS CONTROL**	
8.1	Does the company employ screens, magnets, and/or metal detection equipment to detect foreign material? List separately.	YES
8.2	Describe the sensitivity of the metal detectors and x-rays? Is there a validation procedure in place to measure detection? Screen size?	2.0 mm
8.3	Are screens and filters regularly inspected, cleaned and replaced when they show signs of tear?	YES
8.4	Are metal detectors checked using ferrous, non-ferrous and stainless steel test pieces?	YES
8.5	Are magnets periodically checked for pull strength and are results recorded?	N/A
8.6	Does the company have a glass breakage policy (if applicable)?	YES
8.7	Are motors and other equipment kept free of flaking paint and is product protected from contamination with oil and grease?	YES
8.8	Are storage tanks, bins, silos, and blending vessels fitted with suitable covers where appropriate?	YES
9.0	**ALLERGEN (& SENSITIVE INGREDIENT) CONTROL**	
9.1	Does the company use or store any allergen containing ingredients such as: Peanuts? Tree nuts (walnut, almonds…)? Milk/ Dairy protein? Soy protein? Wheat flour/ protein? Sesame seeds? Egg? Shellfish, finfish? If yes to any of the above, describe your procedure to eliminate the risk of cross-contamination with any product that does not contain these items in your finished product label statement?	Yes , because any more everything is an 'allergen.' All FSMA allergens are Stored separate & Shipped separate upon request. Check with 21 CFR's and request for individual specifications .
9.2	Do any of the ingredients being used by the company contain sulfites, yellow 5, red 40, mustard and celery?	YES
9.3	If yes to 9.1 and/or 9.2, has the company assessed the potential for cross-contamination of product through all the phases of the manufacturing process?	YES
9.4	Does the company have any special cleaning procedures when manufacturing products containing allergens? Describe clean-up and cleaning verification procedure?	YES
9.5	Does the company have scheduling requirements for the manufacture of allergen-potential products?	YES

9.0	**ALLERGEN (& SENSITIVE INGREDIENT) CONTROL, cont'd**	
9.6	Does the company have a rework policy or procedure to assure add back of product of identical formulation?	NO REWORK
9.7	Does the company assess the allergen risk(s) of their suppliers? How?	N/A
10.0	**SANITATION**	
10.1	Are documented cleaning and sanitation procedures established and maintained? Describe your cleaning and sanitation program.	YES Trash out daily and as needed. Stainless sinks and equipment cleaned after process.
10.2	Does the procedure reference frequency, method and chemical concentrations?	YES
10.3	Do you verify the effectivity of the cleaning and sanitation procedure? Frequency?	YES AS NEEDED
10.4	Are cleaning and sanitation activities scheduled? What is the frequency of cleaning and sanitation activities?	YES DAILY AND AS NEEDED
10.5	Are employees trained for the procedures? Is training documented?	YES YES
10.6	Does the procedure include all levels of cleaning (hard-to-reach areas, on-going during normal operation, after maintenance work)?	YES
10.7	Are food contact surfaces and utensils cleaned and sanitized to eliminate food residue and prevent microbiological contamination?	YES
10.8	Are cleaning tasks performed in a manner that prevents contamination?	YES
10.9	Are cleaning utensils used for food contact surfaces identified as distinct from utensils used for other cleaning uses?	YES
10.10	Are clean containers and utensils stored off the floor and in inverted positions?	YES
11.0	**PEST CONTROL**	
11.1	Does the company have a documented pest control program?	YES
11.2	Is a complete pesticide usage log maintained?	CONTRACTED
11.3	Are "restricted use" pesticides managed properly?	YES
11.4	Are all pesticides/ chemicals stored away from food, food handling and manufacturing areas?	YES
11.5	Are flying insect control units properly positioned and maintained?	YES
11.6	Are rodent control devices properly positioned and maintained (inside and outside the facility)?	YES
11.7	Are there procedures to verify the effectivity of the pest control program? Describe the verification procedure.	YES VISUAL
11.8	Is there a system that ensures pest control deficiencies are identified, documented and corrected?	YES
12.0	**WAREHOUSE STORAGE**	
12.1	Does the company have procedures for inspection of inbound and outbound trucks?	YES
12.2	Is the warehouse designed to prevent the entry of pests?	YES

12.0	**WAREHOUSE STORAGE, cont'd**	
12.3	Are good warehousing practices in place? Proper storage of products? Segregation of food/non-food materials?	YES
12.4	Is there a master cleaning schedule followed for the warehouse?	YES
13.0	**PRODUCT HOLD AND RELEASE CONTROLS**	
13.1	Is there a documented procedure to ensure that out-of-specification materials (ingredients, packaging, in-process products and finished products) are prevented from unintentional use or shipment?	YES
13.2	Are food safety records reviewed prior to the release of finished products?	YES
13.3	Are products not meeting specifications or process requirements placed on "HOLD"?	N/A
13.4	Are these properly and clearly tagged and kept in a secure and segregated area?	N/A
13.5	Are records that provide a description of nonconformities, re-inspection sampling procedures, corresponding test results and disposition maintained?	N/A
14.0	**PRODUCT IDENTIFICATION AND TRACEABILITY**	
14.1	Does the company identify and control inventory using a "First In, First Out" (FIFO) system?	YES
14.2	Does the company identify and control inventory by lot/batch numbers that are traceable to and from the shipping records? Are these recorded?	YES YES
14.3	Are there documented procedures for identification and tracking or reworked product?	N/A
14.4	Does the company have a documented system for product tracking and recall? Does it conduct mock recalls to verify the tracking system? Frequency? When was the last mock recall? What was the % Recovery/ Timing?	YES NO N/A
15.0	**EQUIPMENT CALIBRATION PROGRAM**	
15.1	Does the company establish and maintain documented procedures to control, calibrate and maintain equipment used to demonstrate conformance to product and process requirements as required by the quality plans and the food safety programs (HACCP)?	YES ISO
15.2	Have all the inspection, measuring and test equipment that monitor critical control points been identified and calibrated at prescribed intervals against certified equipment/ standards?	YES
15.3	Are records maintained for inspection, measuring and test equipment used for food safety?	YES
15.4	Is there a program in place to remove from service equipment that is out of calibration?	YES

16.0	**WATER SUPPLY**	
16.1	Is the facility water supply potable and adequate for operations? Describe water source.	YES. Municipal
16.2	Does the facility test the water for potability? Frequency?	Yes. Yearly
16.3	Is ice used in food contact applications? If so, is it from a potable source?	NO N/A
16.4	Is steam used in food contact applications? If so, is it from a potable source?	NO N/A
16.5	Are non-potable water systems separate from potable and identified?	N/A
16.6	Is recirculated and/or cooling water properly treated and monitored?	N/A
16.7	Are waste water systems designed and maintained to prevent contamination?	YES
17.0	**CHEMICAL CONTAMINATION CONTROLS**	
17.1	Does the company require pesticide residue analysis (if applicable)?	N/A
17.2	Does the company routinely monitor for pesticide residue in ingredients (where applicable)?	**N/A**
17.3	Does the company source dairy products that are free from: bovine growth hormone (if applicable)? antibiotic residue (if applicable)?	N/A
17.4	Are ingredients monitored for aflatoxin (if applicable)?	N/A
18.0	**PURCHASED MATERIALS CONTROL**	
18.1	Is there a documented and established ingredient and packaging vendor approval process?	YES
18.2	Is there a procedure implemented to ensure that incoming ingredients and packaging meet the specifications?	YES
18.3	Does the company have an ingredient specification program?	YES
18.4	Does the company have written packaging specifications?	YES
18.5	How frequently is product monitored for conformance to specifications?	AS NEEDED
18.6	Are non-conforming materials placed on 'HOLD'? Is the 'HOLD' system verified? Frequency?	N/A
19.0	**HEAVY METAL COMPLIANCE**	
19.1	Does the company require heavy metal analysis of ingredients (where applicable)?	YES
19.2	Does the company require heavy metal analysis of packaging materials?	N/A
19.3	Does the company require heavy metal analysis of non-food raw materials (e.g. adhesives, inks, dyes, labels, paper)	N/A
20.0	**CHANGE CONTROL PROGRAM**	
20.1	Is there a system in place to advice customer of any changes in formula, ingredients, production facility or processes that might impact the quality of customer products?	YES
20.2	Are formula and procedure changes approved in writing?	YES

20.0	**CHANGE CONTROL PROGRAM, cont'd**	
20.3	Does the company have procedures to match formula changes to label changes?	YES
21.0	**REWORK CONTROL**	
21.1	Does the company have a documented procedure to control the use of rework in any of the products, ingredients or packaging material supplied?	N/A
21.2	Are products which contain reworked product clearly identified for traceability?	N/A
21.3	Are there special handling requirements for reworked product?	N/A
23.0	**NOTIFICATION OF RECYCLED MATERIAL USAGE**	
23.1	Does the company use post-consumer use recycled material?	NO
24.0	**LABEL CONTROL**	
24.1	How do you ensure that the label accurately reflects incoming ingredients?	YES
24.2	How do you ensure that the correct label (& packaging) corresponds to the correct product?	CROSS REFERENCE ISO
25.0	**DOCUMENT AND DATA CONTROL**	
25.1	Does the company have documented procedures for handling and deploying formulas, procedures, ingredient specifications and packaging specifications?	YES
25.2	Does the system ensure that updates and specified requirements are effectively communicated and implemented?	YES
28.0	**PLANT SECURITY**	
28.1	Do you have a plant security team? Do they conduct periodic security assessments?	YES
28.2	Are out bound trailers locked and tagged?	N/A
28.3	Is employee access controlled? Visitor and contractor access?	YES YES
32.0	**GENETICALLY MODIFIED INGREDIENTS**	
32.1	Does the company source GMO free ingredients?	YES
32.2	If yes, does the company require testing or documentation to validate that their ingredients are GMO free either through PCR testing or from a non-GMO source?	YES
32.3	Does the company currently export any products with a non-GMO by IP status to the EU?	NO
32.4	If currently producing for the EU, are cleaning procedures validated to maintain the non-GMO by IP status of the products?	N/A
33.0	**CORRECTIVE ACTIONS/ CONTINUOUS IMPROVEMENT**	
33.1	Is there a program that identifies deviations in any of the food safety/HACCP plans and quality programs?	YES
33.2	Describe the program that identifies and corrects any deviations found in the process or the product.	CONFORM TO STANDARD NO DEVIATIONS