

Name The Bonami Baking Company
Address 380 E 10th St, Pittsburg, California 94565

Issue Date: 4/18/23
Supersedes: 1/26/23



Food Safety Plan

Reviewed by: Tania Cuellar

Title: PCQI
Date: April 18, 2023

Plant Name: Bonami Baking Co.
Products Breads and Pastries a variety of frozen cookies and doughs

Food safety Team

| Name | Title | Role |
|-----------------|---------------------|---|
| Tania Cuellar | Quality Manager | HACCP Team Leader, PCQI |
| Jose Alvarado | Production Manager | Team Member / Continuous Improvement Leader |
| Jose Gonzales | Maintenance Manager | Team Member/Equipment Calibration & Servicing |
| Magdiel Cuellar | Owner | Team Member |
| | | |
| | | |
| Manex | External Consultant | Consultant Advisor, PCQI |

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| Manex | External Consultant | Consultant Advisor, PCQI |

Monthly Meeting Summary

| Meeting Date | Topics | Members Present | Follow-ups |
|--------------|------------------|-----------------|------------|
| 3/30/23 | Process Controls | All | |
| | | | |

Product Description and Intended Use

The Bonami Baking Company - Breads, Buns, Bagels

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| COMPANY OVERVIEW: | The Bonami Baking Company is a very small family owned artisan bakery. Our line of products includes Breads and Pastries a variety of frozen cookies and doughs. All products are sold wholesale to schools and small cafes. |
| PRODUCT CATEGORY: | Shelf Stable Fully-Baked Breads, Buns and Bagels (with and without treenuts) |
| PRODUCT DESCRIPTION, INCLUDING IMPORTANT FOOD SAFETY CHARACTERISTICS: | The products are fully baked, shelf stable (ready to eat) and have a low water activity. Pathogens of concern are Pathogenic <i>E. coli</i> , <i>Salmonella spp.</i> , <i>L. monocytogenes</i> and <i>S. aureus</i> . |
| INGREDIENTS: | Vary by recipe. See ingredient lists. |
| INTENDED USE: | Ready to eat. Shelf stable. |
| TYPE OF PACKAGE: | Bags or bags in boxes. |
| SHELF LIFE: | 3-5 days |
| INTENDED CONSUMER: | Wholesale consumer for further use by the General Public, including sensitive populations, and excluding those with the allergens specified in each spec. sheet. |
| LABEL INSTRUCTIONS: | None. Products are wholesale/bulk packed and allergens are declared per recipe on the customer spec. sheet. |
| STORAGE & DISTRIBUTION: | Ambient |

The Bonami Baking Company - Cookies, Scones, Muffins

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| COMPANY OVERVIEW: | The Bonami Baking Company is a very small family owned artisan bakery. Our line of products includes Breads and Pastries a variety of frozen cookies and doughs. All products are sold wholesale to schools and small cafes. |
| PRODUCT CATEGORY: | Shelf Stable Fully-Baked and Raw Frozen Ready to Bake (both are with and without tree nuts) |
| PRODUCT DESCRIPTION, INCLUDING IMPORTANT FOOD SAFETY CHARACTERISTICS: | The products are fully baked, shelf stable (ready to eat) and have a low water activity. Frozen products are baked by customer. Pathogens of concern are Pathogenic <i>E. coli</i> , <i>Salmonella spp.</i> , <i>L. monocytogenes</i> and <i>S. aureus</i> . |
| INGREDIENTS: | Vary by recipe. See ingredient lists. |
| INTENDED USE: | Baked are Ready to eat and Shelf stable. Frozen are Raw and Ready to Bake. Must be baked before consuming. |
| TYPE OF PACKAGE: | Bags or bags in boxes. |
| SHELF LIFE: | 3-5 days for Baked and 3 months for Frozen |
| INTENDED CONSUMER: | Wholesale consumer for further use by the General Public, including sensitive populations, and excluding those with the allergens specified in each spec. sheet. |
| LABEL INSTRUCTIONS: | None. Products are wholesale/bulk packed and allergens are declared per recipe on the customer spec. sheet. |
| STORAGE & DISTRIBUTION: | Ambient for Baked and Frozen for Raw |

The Bonami Baking Company - Croissants, Focaccia, Pizza Sheets

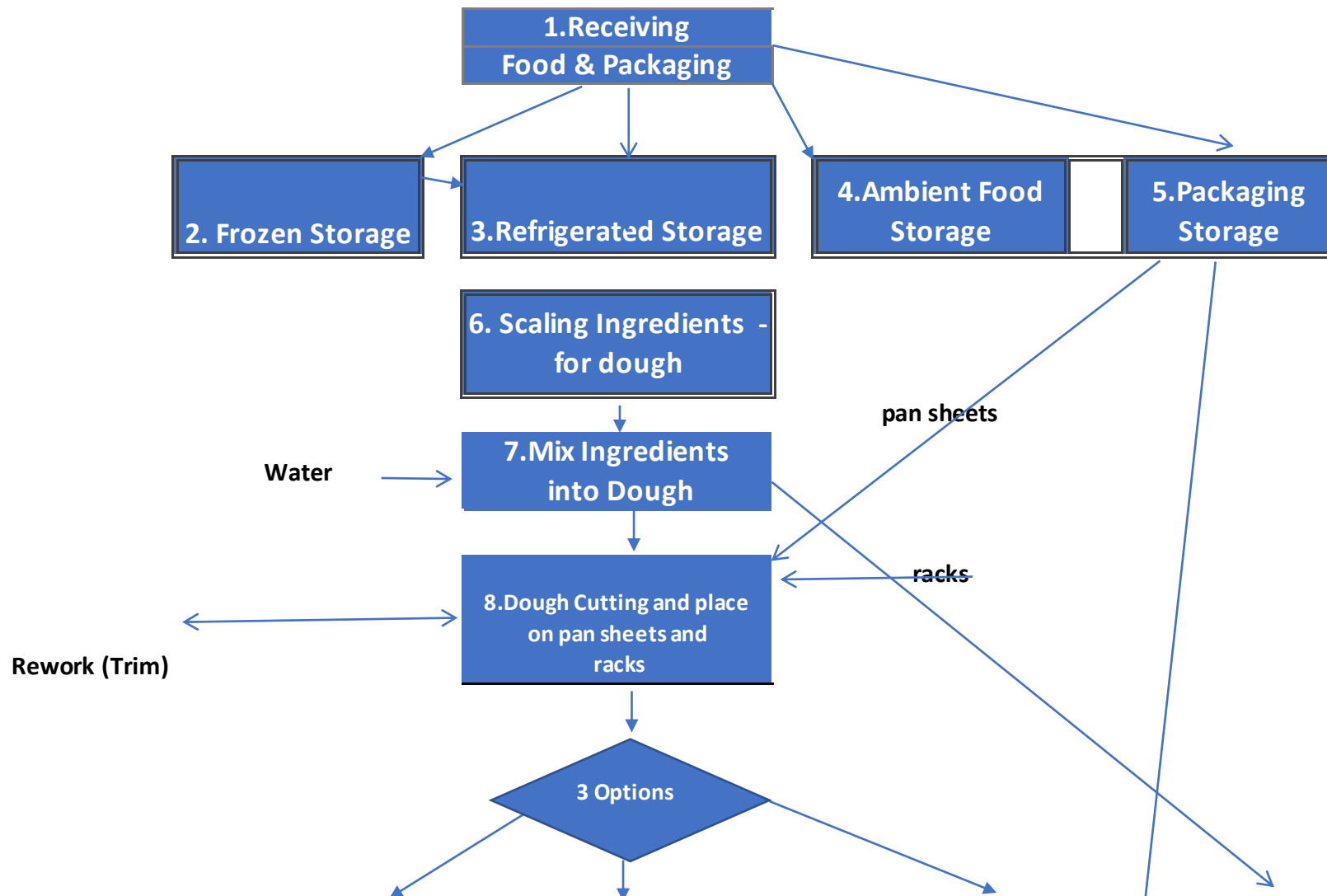
| | |
|--------------------------|--|
| COMPANY OVERVIEW: | The Bonami Baking Company is a very small family owned artisan bakery. Our line of products includes Breads and Pastries a variety of frozen cookies and doughs. All products are sold wholesale to schools and small cafes. |
| PRODUCT CATEGORY: | Shelf Stable Fully-Baked (Croissant, Focaccia, Pizza Sheets) and Raw Frozen Ready to Bake (Croissant). All items are with and without tree nuts. |

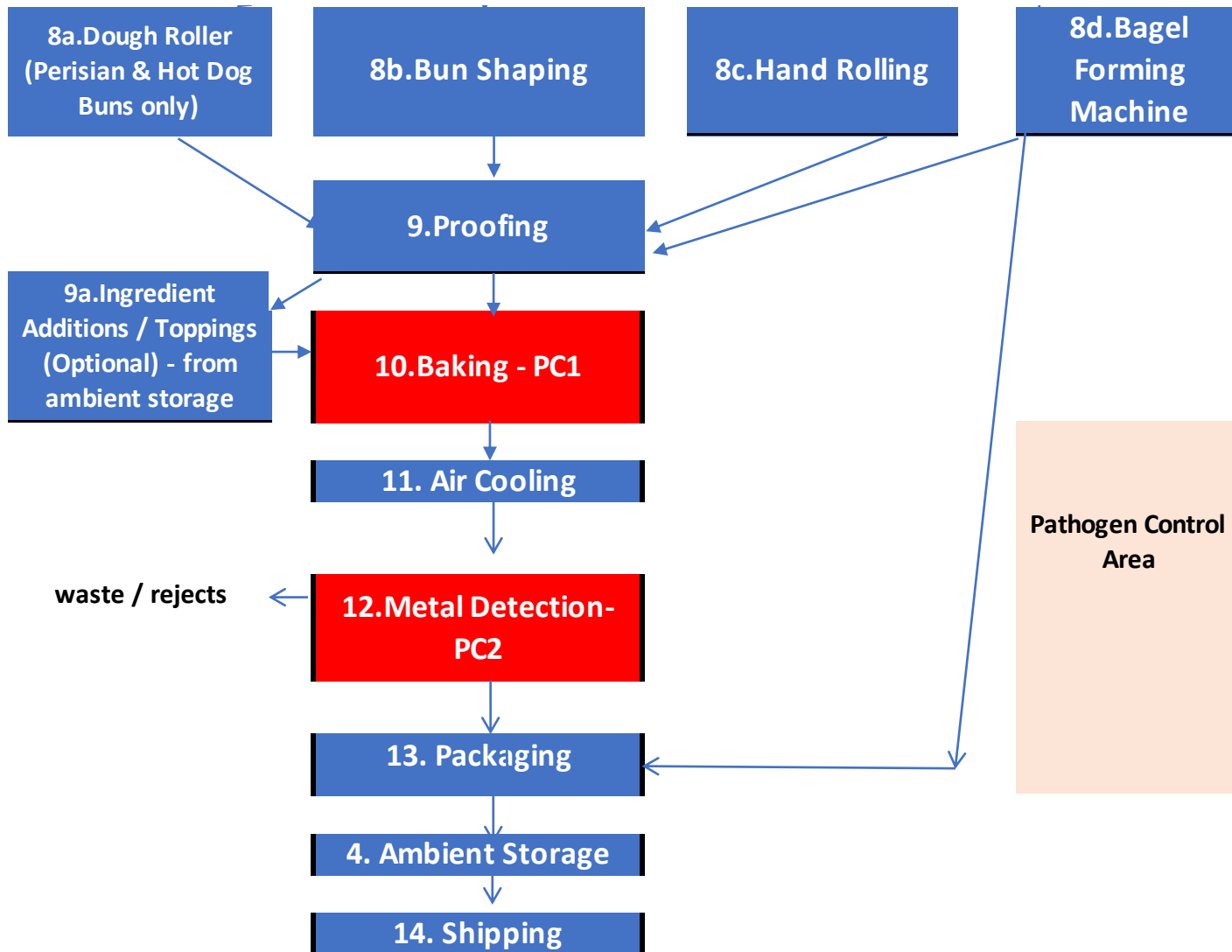
| | |
|--|--|
| PRODUCT DESCRIPTION, INCLUDING IMPORTANT FOOD SAFETY CHARACTERISTICS: | <p>The products are fully baked, shelf stable (ready to eat) and have a low water activity.</p> <p>Frozen products are baked by customer.</p> <p>Pathogens of concern are Pathogenic <i>E. coli</i>, <i>Salmonella spp.</i>, <i>L. monocytogenes</i> and <i>S. aureus</i>.</p> |
| INGREDIENTS: | Vary by recipe. See ingredient lists. |
| INTENDED USE: | <p>Baked are Ready to eat and Shelf stable.</p> <p>Frozen are Raw and Ready to Bake. Must be baked before consuming.</p> |
| TYPE OF PACKAGE: | Bags or bags in boxes. |
| SHELF LIFE: | 3-5 days for Baked and 3 months for Frozen |
| INTENDED CONSUMER: | Wholesale consumer for further use by the General Public, including sensitive populations, and excluding those with the allergens specified in each spec. sheet. |
| LABEL INSTRUCTIONS: | None. Products are wholesale/bulk packed and allergens are declared per recipe on the customer spec. sheet. |
| STORAGE & DISTRIBUTION: | Ambient for Baked and Frozen for Raw |

The Bonami Baking Company - Process Flow for **BAKED BREADS, BUNS & BAGELS**

05/03/2023 TC

FLOW 1



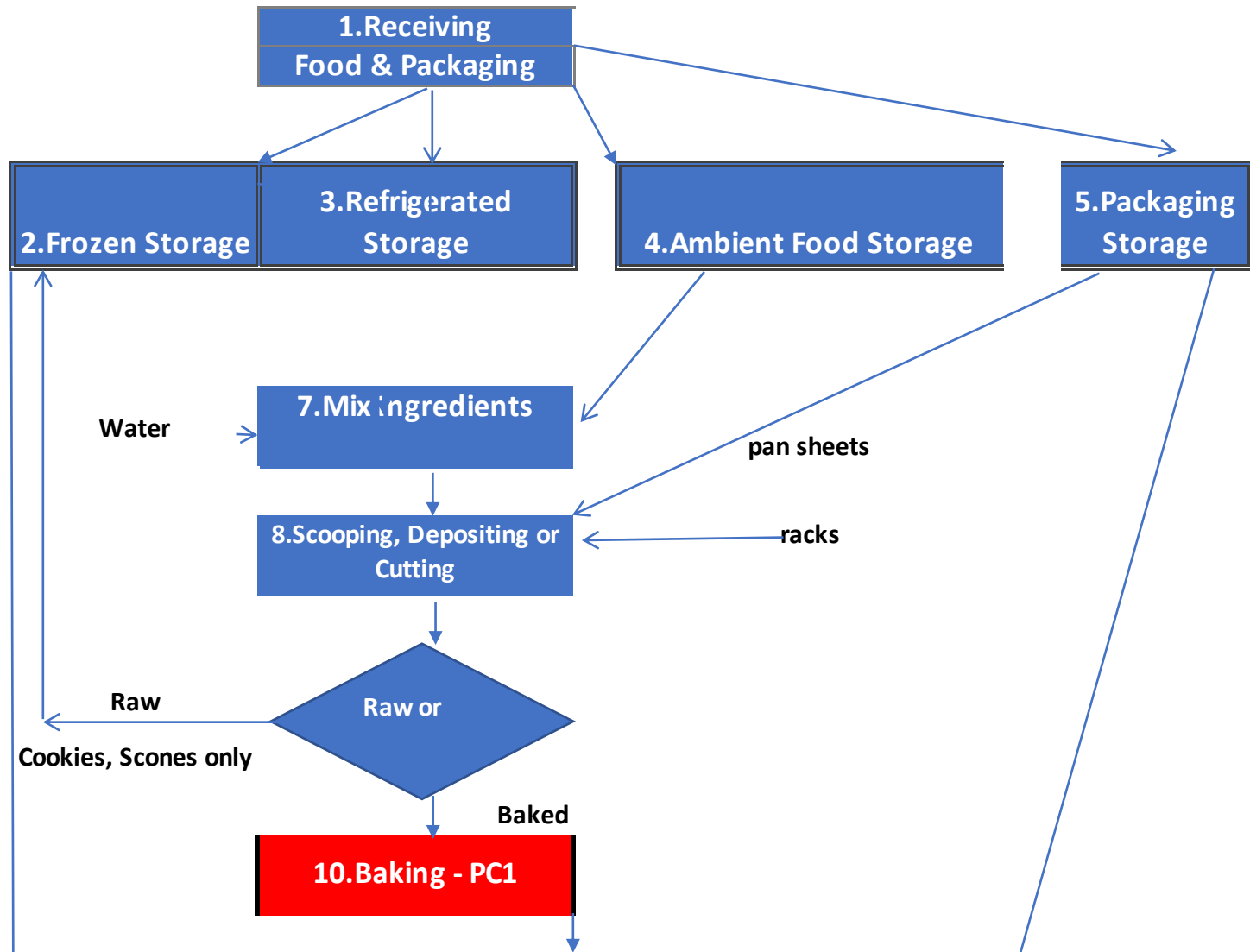


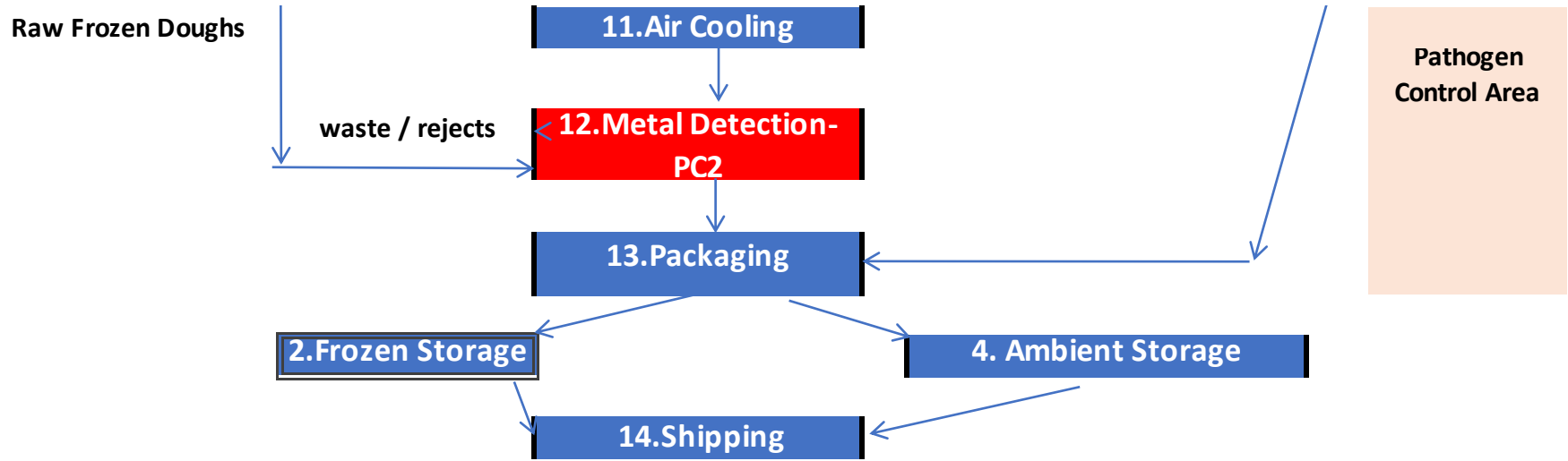
**Waste can be generated at any step.
No rework**

The Bonami Baking Company - Process Flow for **COOKIES (RAW DOUGH AND BAKED), SCONES (RAW & BAKED with and without NUTS), MUFFINS**

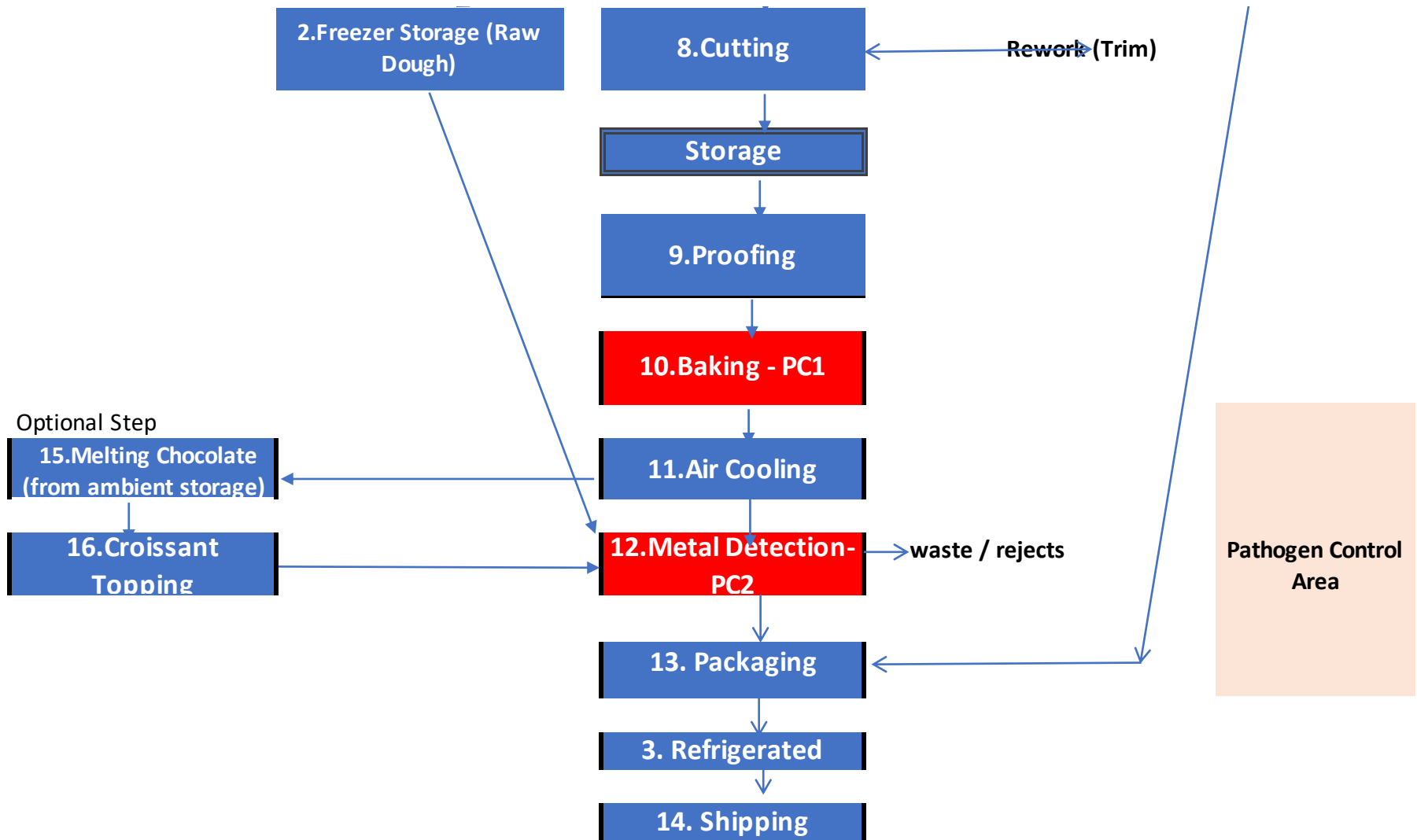
05/3/2023TC

FLOW 2





**Waste can be generated at any step.
No rework**



Waste can be generated at any step.

No rework

Hazard Analysis Risk Matrix

| Likelihood (Frequency) | | | | | |
|---------------------------|--------|-------------------|----------------------------|-----------------------------|---------------------------|
| Severity (Consequence) | Common | Known to Occur | Could Occur (published) | Not Expected to Occur | Practically Impossible |
| Fatality | 1 | 2 | 4 | 7 | 11 |
| Serious Illness | 3 | 5 | 8 | 12 | 16 |
| Product Recall | 6 | 9 | 13 | 17 | 20 |
| Customer Complaint | 10 | 14 | 18 | 21 | 23 |
| Insignificant | 15 | 19 | 22 | 24 | 25 |

**A value of 1-10
(above the line)
indicates a
Significant Hazard
which signifies that
a PC or CCP(s)
should be put in
place for that step.**

**Non
significant
hazards
(below the
line) will have
values of 11-
25. It is up to
the Food
Safety team
to determine
whether it
makes good
sense to
have any
control
measures in
place (Control
Point) to
further
reduce the
risk of the
hazard.**

Ingredient & Packaging Hazard Analysis

Hazard identification (column 2) considers known or reasonably foreseeable hazards (i.e., potent occurs naturally, the

hazard may be unintentionally introduced, or the hazard may be intentionally introduced for ec

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

C = Chemical hazards, including radiological hazards, food allergens, substances such as pesticide food or color additives

P = Physical hazards include potentially harmful extraneous matter that may cause choking, inju

| 1 | 2 | 3 | 4 |
|---------------------------------|---|---|---|
| Ingredient / Packaging | Identify potential food safety hazards introduced, controlled, or enhanced at this step | Do any potential hazards require a Preventive Control? (FSMA) Y/N | Risk Number from Hazard Analysis Matrix (HACCP) |
| City Water | B <i>E. coli, Coliform</i> | No | 16 |
| | C Heavy Metals | No | 16 |
| | P None | | |
| Pasteurized Liquid Eggs, Frozen | <i>Salmonella spp., L. mono;</i> | No | 12 |
| | B Bacterial pathogen survival of lethal treatment (pasteurization). | No | 12 |
| | Bacterial growth due to lack of time/temp control. | No | 21 |
| | C Allergen - Egg | Yes | 8 |
| | P None | | |

| | | | | |
|---|-------|---|-----------------------------------|-----|
| Milled Grain-Flours: Wheat, Multipurpose, Cake, White, Pastry, Rye Flour, Soy Flour Milled Grains-Oats | B | <i>B. cereus, Salmonella spp., L.mono , Pathogenic E.coli</i> | Yes | 9 |
| | C | Mycotoxins, Pesticides, | No | 13 |
| | | | No | 21 |
| | | | Undeclared Allergens - Wheat, Soy | Yes |
| | P | Metal | No | 21 |
| Raw Grains: Oats, Wheat Bran | B | <i>B. cereus, Pathogenic E.coli</i> | Yes | 9 |
| | | | No | 17 |
| | C | Mycotoxins Pesticides Undeclared Allergens - Wheat | No | 21 |
| | | | No | 21 |
| | | | Yes | 9 |
| P | Metal | No | 21 | |

| | | | | |
|--|---|--|-----------|---------|
| Malt (Malted Barley) | B | <i>Salmonella spp.</i> Recontamination with Environmental pathogens | Yes No | 9 17 |
| | C | Chemical hazards due to misformulation | No | 12 |
| | P | Metal | No | 21 |
| Grain based Cereals: Oatmeal, Oat Bran | B | <i>B.cereus, Salmonella spp., S.aureus</i> Recontamination with Environmental pathogens | Yes No | 9 17 |
| | C | Mycotoxins | No | 21 |
| | | Pesticides | No | 21 |
| | P | Metal | No | 21 |
| Sugar | B | None | | |
| | C | Unapproved Additives & Colors | No | 17 |
| | P | Metal | No | 21 |
| Vegetable Oil | B | None | | |
| | C | Mycotoxins | No | 12 |
| | P | None | | |

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|---|---|---|-----|----|
| Margarine | B | Pathogenic <i>E.coli</i> , <i>Salmonella spp.</i> , <i>L. mono.</i> | No | 17 |
| | | Recontamination with Environmental | No | 13 |
| | C | Unapproved Colors & Additives | N | 17 |
| | P | Metal | No | 21 |
| Salt | B | None | | |
| | C | None | | |
| | P | Metal | No | 21 |
| Conditioner | B | None | | |
| | C | None | | |
| | P | None | | |
| Yeast | B | <i>Salmonella spp.</i> | Yes | 9 |
| | C | None | | |
| | P | None | | |
| Honey | B | <i>C. botulinum</i> | No | 13 |
| | C | Drug Residues - Antibiotic | No | 13 |
| | | Pesticides | No | 17 |
| | P | Metal | No | 21 |
| Cherry Filling, Shelf Stable | B | <i>Salmonella spp.</i> | No | 12 |
| | C | Pesticides, Heavy Metals | No | 17 |
| | P | Glass, Metal | No | 21 |

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|--|---|--|-----|----|
| Spices, Untreated: Cinnamon, Rosemary, Onion, Garlic, Italian Seasoning | B | <i>B. cereus, C. botulinum, C. perfringes, Pathogenic E. coli, Salmonella spp.</i> | Yes | 8 |
| | C | Pesticides, Heavy Metals | No | 21 |
| | P | Metal | No | 21 |
| Dried Fruit: Raisins, Cranberries, Apricots, Orange Currants | B | <i>B. cereus, Salmonella spp., L.mono , Pathogenic E.coli, S. aureus</i> | Yes | 9 |
| | | Bacterial growth from poor formulation control. | No | 17 |
| | | Recontamination with environmental pathogens (<i>Listeria, Salmonella</i>) | No | 17 |
| | C | Mycotoxins, Pesticides | No | 17 |
| | P | Metal | No | 21 |
| Artificial Flavors: Pure Vanilla Extract, Lemon Extract | B | <i>Salmonella spp.</i> | No | 12 |
| | C | Unapproved Additives & Colors | No | 17 |
| | P | None | | |
| Chocolate, Shelf | B | <i>Salmonella spp.</i> | No | 12 |
| | | Recontamination with environmental pathogens. | No | 17 |
| | | Bacterial pathogen survival of lethal treatment (bean roasting). | No | 17 |

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|---|---|--|-----|----|
| Stable (Chips and Baking) | C | Mycotoxins | No | 21 |
| | | Heavy Metals | No | 13 |
| | | Unapproved Additives & Colors | No | 17 |
| | | Chemical contaminants due to misformulation | No | 17 |
| | P | Metal | No | 21 |
| Dairy (Refrigerated): Butter, Milk, Asiago Cheese, Parmesan Cheese, Buttermilk | B | Pathogenic <i>E.coli</i> , <i>L. mono</i> , <i>S. aureus</i> , <i>B. cereus</i> , <i>Salmonella spp.</i> | No | 12 |
| | | Bacterial pathogen survival of lethal treatment (pasteurization). | No | 12 |
| | | Bacterial growth due to lack of time/temp control. | No | 21 |
| | | Recontamination with environmental pathogens. | Yes | 13 |
| | C | Allergen - Milk | Yes | 8 |
| | | Drug Residues, Heavy Metal, Industrial Chemicals (Buttermilk) | No | 17 |
| | P | Metal | No | 21 |

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| Dairy -Dry Whey Powder | B | Pathogenic <i>E.coli</i> , <i>L. mono</i> , <i>S. aureus</i> , <i>B. cereus</i> , <i>Salmonella spp.</i> | Yes | 13 |
| | B | Bacterial pathogen survival of lethal treatment (drying). | No | 12 |
| | B | Recontamination with environmental pathogens. | No | 12 |
| | C | Allergen - Milk | Yes | 8 |
| | P | Metal | No | 21 |
| Fresh Fruit: Bananas, Raspberries, Apples | B | Pathogenic <i>E.coli</i> , <i>Salmonella spp.</i> , <i>Cyclospora</i> | Yes | 13 |
| | C | Pesticides, Patulin (apples) | No | 8 |
| | P | Metal, Wood | No | 21 |
| Fresh Vegetables: Jalapenos, Carrots | B | Pathogenic <i>E. coli</i> , <i>Salmonella spp.</i> , <i>L. mono</i> , Spore forming pathogens - <i>C.botulinum</i> | Yes | 13 |
| | C | Pesticides, Heavy Metals | No | 12 |
| | P | Metal, Wood | No | 21 |
| Frozen Spinach | B | Pathogenic <i>E. coli</i> , <i>Salmonella spp.</i> , <i>L. mono</i> . Recontamination with Env. Pathogens (<i>Salmonella spp.</i> , <i>L.mono</i>) | Yes | 13 |
| | C | Pesticides, Heavy Metals | No | 12 |

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| | P | Metal | No | 21 |
| Frozen Blueberries | B | Pathogenic <i>E. coli</i> , <i>Salmonella spp.</i> , <i>L. mono.</i> | Yes | 13 |
| | | Recontamination with Env. Pathogens | | |
| | C | Pesticides, Heavy Metals | No | 13 |
| | P | Metal | No | 21 |
| Canned Pineapple | B | <i>Salmonella spp.</i> , <i>L. mono.</i> | No | 12 |
| | C | None | | |
| | P | Metal | No | 21 |
| Leavening Agent: Baking Powder | B | None | | |
| | C | None | | |
| | P | None | | |
| Dry Muffin Mix | B | Pathogenic <i>E. coli</i> , <i>Salmonella</i> Recontamination with Environmental Pathogens | Yes | 13 |
| | | Allergens - Wheat, Soy, Milk, Egg | Yes | 9 |
| | C | Mycotoxins, Unapproved Colors & Additives, Misformulation | No | 12 |
| | P | Metal | No | 21 |

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|---|-------|---|-----|----|
| Sourdough Starter Mix | B | Pathogenic <i>E. coli</i> , <i>Salmonella</i> Recontamination with Environmental Pathogens | Yes | 13 |
| | C | Allergens - Wheat | Yes | 9 |
| | | Mycotoxins, Unapproved Colors & Additives, Misformulation | No | 21 |
| | P | Metal | No | 21 |
| Edible Seeds: Caraway, Poppy, Sesame | B | Pathogenic <i>E. coli</i> , <i>Salmonella</i> Recontamination with Environmental Pathogens | Yes | 13 |
| | C | Allergens - Sesame | Yes | 9 |
| | P | Metal | No | 21 |
| Treenuts: Walnuts, Almonds | B | Pathogenic <i>E. coli</i> , <i>Salmonella</i> | Yes | 13 |
| | | Recontamination with Environmental Pathogens | No | 12 |
| | C | Allergens - Walnuts, Almonds | Yes | 9 |
| | | Aflatoxin | Yes | 8 |
| P | Metal | No | 21 | |

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|---|---|---|-----|----|
| RTE Meats: Hot Dogs, Turkey, Ham | B | Pathogenic <i>E. coli</i> , <i>Salmonella</i> , <i>L.mono.</i> , <i>S.aureus</i> , <i>C. perfringes</i> , <i>C.</i> <i>botulinum</i> , <i>Campylobacter</i> | Yes | 9 |
| | | Recontamination with Environmental Pathogens | No | 12 |
| | | Bacterial growth due to lack of time/temp control. | No | 21 |
| | C | Unapproved Colors & Additives | No | 17 |
| | P | Metal | No | 21 |
| Packaging- Cardboard Shippers | B | None | | |
| | C | None | | |
| | P | None | | |
| Packaging- Food Contact: Bags | B | None | | |
| | C | None | | |
| | P | None | | |

@ Receipt

ial hazards) that may be present in the food because the hazard

onomic gain.

es and drug residues, natural toxins, decomposition, and unapproved

ry or other adverse health effects

| 5 | 6 | 7 |
|---|--|--|
| <p>Justify your decision for columns 3/4</p> | <p>What preventive control measures can be applied to significantly minimize or prevent the hazards?</p> | <p>Is the Preventive Control applied at this step? (Y/N)</p> |
| <p>Using city water, annual report available</p> | | |
| <p>Using city water, annual report available</p> | | |
| <p>Product is pasteurized by supplier and verified annually in supplier approval program. Eggs are further processed in the baking step. Eggs in raw dough are baked by the customer.</p> <p>Only pasteurized eggs from approved suppliers are purchased.</p> <p>Eggs are stored in cooler and it is monitored per SOP.</p> | | |
| <p>Eggs are an allergen. Eggs are declared on matrix provided to customers.</p> | <p><i>Subsequent Allergen Preventive Control - applied at Packaging step.</i></p> | <p>No</p> |
| | | |

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| <p>Pathogens may be present in flour as shown by recent recalls. Flour goes through baking step @facility or by customer to inactive pathogens.</p> | <p><i>Subsequent Process Preventive Control - Baking</i></p> | <p>No</p> |
| <p>Mycotoxin testing at supplier verified with annual supplier approval program. We purchase flour only from approved supplier and it is reviewed annually in supplier approval program. We purchase only from approved supplier and it is reviewed annually in supplier approval program. Supplier collects samples at harvest and tests throughout sourcing areas to identify areas of concern. Inbound grain monitoring and finished product monitoring mill testing programs are set up and established frequencies are determined according to disease prevalence. The monitoring program is in place to ensure flour is shipped to meet the FDA guidelines of <1 ppm.</p> | <p><i>Supply Chain Preventive Control - Annual verification of supplier controls</i></p> | <p>Yes</p> |
| <p>Wheat and soy are allergens and declared on matrix provided to customers.</p> | <p><i>Subsequent Allergen Preventive Control - applied at Packaging step.</i></p> | <p>No</p> |
| <p>Unlikely to occur. Suppliers have metal detection verified annually with supplier approval program.</p> | | |
| <p>Pathogens may be present in grains since they are a raw commodity. Oats go through baking step @facility or by customer to inactive pathogens.</p> | <p><i>Subsequent Process Preventive Control - Baking</i></p> | <p>No</p> |
| <p>Environment managed by employee GMPs and Sanitation. EMP used for verification.</p> | | |
| <p>Mycotoxin testing at supplier verified with annual supplier approval program. We purchase oats only from approved supplier and it is reviewed annually in supplier approval program. Wheat is an allergen and declared on matrix provided to customers.</p> | <p><i>Subsequent Allergen Preventive Control - applied at Packaging step.</i></p> | <p>No</p> |
| <p>Unlikely to occur. Suppliers have metal detection verified annually with supplier approval program.</p> | | |

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| <p><i>Salmonella</i> may be present in malt as shown by recalls. Malt goes through baking step @facility or by customer to inactive pathogen.</p> <p>Environment managed by employee GMPs and Sanitation. EMP used for verification.</p> | <p>Subsequent Process Preventive Control - Baking</p> | <p>No</p> |
| <p>Unlikely to occur. Malt is purchased from an approved supplier.</p> | | |
| <p>Unlikely to occur. Suppliers have metal detection verified annually with supplier approval program.</p> | | |
| <p><i>Salmonella</i> may be present in oats as shown by recalls. The ingredients go through baking step @facility or by customer to inactive pathogen.</p> <p>Environment managed by employee GMPs and Sanitation. EMP used for verification.</p> | <p>Subsequent Process Preventive Control - Baking</p> | <p>No</p> |
| <p>Mycotoxin testing at supplier verified with annual supplier approval program. We purchase only from approved supplier and it is reviewed annually in supplier approval program.</p> | | |
| <p>Unlikely to occur. Suppliers have metal detection verified annually with supplier approval program.</p> | | |
| <p>Unlikely to occur. Using approved suppliers.</p> | | |
| <p>Foreign material controls at supplier and metal detection in house.</p> | | |
| | | |
| <p>Potential for mold growth with improper storage. Reviewed with annual supplier approval program.</p> | | |
| | | |

| | | |
|---|---|----|
| No history of recalls. Supplier approval program in place. Margarine goes through baking step to control the hazards. | | |
| Supplier approval program in place and annual reviews completed. | | |
| Purchasing from approved suppliers. Supplier approval program reviewed annually. | | |
| Unlikely to occur and metal detection in house. | | |
| | | |
| | | |
| Unlikely to occur and metal detection in house. | | |
| | | |
| | | |
| Pathogens known to be in yeast. Recalls know to occur in yeast. Ingredient is baked in the final products. | <i>Subsequent Process Preventive Control - Baking</i> | No |
| | | |
| | | |
| Product is processed to prevent <i>C. bot</i> . Annual review with supplier approval program. | | |
| International reports of antibiotic residues in honey. Using approved supplier and review 3rd party audits annually. | | |
| Using approved suppliers, reviewed annually. | | |
| Foreign material controls at supplier and metal detection in house.. | | |
| Fillings are processed at supplier and also go through the baking step. Verified annually with supplier approval program. | | |
| Purchased from approved suppliers; confirmed with annual supplier approval program. | | |
| Unlikely to occur and metal detected in house. | | |

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| Recalls known to occur in spices. Spices are further processed at baking step. Supplier discloses the spices are not treated to control pathogens. | <i>Subsequent Process Preventive Control - Baking</i> | No |
| Purchased from approved suppliers; confirmed with annual supplier approval program - pesticides are tested per supplier's raw material program and heavy metals are monitored until FDA has established an acceptable level. | | |
| Foreign material controls at supplier and metal detection in house. | | |
| Pathogens may be present in dried fruit as shown by recalls. They go through a baking step to inactive pathogens. All ingredients are purchased by approved suppliers who are reviewed annually. Environmental monitoring program in place. GMPs in place for employee practices. | <i>Subsequent Process Preventive Control - Baking</i> | No |
| Purchased from approved suppliers; confirmed with annual supplier approval program. | | |
| Unlikely to occur. Fruit is inspected before use. | | |
| No reports of issues with extracts. Unlikely to occur. Extracts are baked into product. | | |
| Using approved suppliers, reviewed annually. | | |
| | | |
| Beans go through validated process and unlikely to occur. Chocolate is melted/heated before use for drizzle. Chocolate chips are baked into products at facility or by consumer. Managed by employee GMPs and Sanitation; EMP is verification. Chocolate is purchased from approved suppliers and reviewed annually. | | |

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|--|---|-----------|
| <p>Suppliers control this hazard and it is reviewed annually with supplier approval program.</p> <p>Supplier heavy metal testing confirmed with supplier approval program annually.</p> <p>Approved suppliers reviewed annually.</p> | | |
| <p>Foreign material controls at supplier and metal detection in house..</p> | | |
| <p>Unlikely to occur as dairy products go through baking step for further processing.</p> <p>Dairy products are pasteurized in compliance with PMO, and verified with supplier approval program.</p> <p>Dairy is stored in cooler and monitored per SOP.</p> <p>Some products are sold unbaked. Sanitation procedures in place and EMP program used for verification of controlling environmental pathogens.</p> | <p><i>Subsequent Sanitation Preventive Controls</i> from mixing to baking step.</p> | <p>No</p> |
| <p>Milk is an allergen. Milk is declared on matrix provided to customers. Dairy products are pasteurized in compliance with PMO, and verified with supplier approval program.</p> | <p><i>Subsequent Allergen Preventive Control</i> - at packaging step</p> | <p>No</p> |
| <p>Unlikely to occur. Foreign material controls at supplier and metal detection in house.</p> | | |

| | | |
|---|---|-----------|
| <p>Recalls know to occur. Dairy products go through baking step for further processing. Dairy products are pasteurized in compliance with PMO, and verified with supplier approval program.</p> <p>Unlikely to occur and whey is baked into the finished goods.</p> | <p><i>Subsequent Process Preventive Control- Baking</i></p> | <p>No</p> |
| <p>Milk is an allergen. Milk is declared on matrix provided to customers.</p> <p>Unlikely to occur. Foreign material controls at supplier and metal detection in house.</p> | <p><i>Subsequent Allergen Preventive Control - a t packaging step</i></p> | <p>No</p> |
| <p>Recalls know to occur but all fruit purchased from approved suppliers and is baked into the finished goods.</p> | <p><i>Subsequent Process Preventive Control- Baking</i></p> | <p>No</p> |
| <p>All fruit is purchased from approved suppliers and reviewed annually.</p> | | |
| <p>All produce is inspected and rinsed prior to use.</p> | | |
| <p>Raw vegetables and soil may contain pathogens that can transfer through further handling and potentially grow under abusive conditions. <i>C bot</i> . will not grow or produce toxin due to aerobic conditions and competitive microorganisms inherent to the process. <i>Salmonella</i> recalls known to occur in carrots. All vegetables are baked into the finished goods.</p> | <p><i>Subsequent Process Preventive Control- Baking</i></p> | <p>No</p> |
| <p>All vegetables are purchased from approved suppliers and reviewed annually.</p> | | |
| <p>All produce is inspected and rinsed prior to use.</p> | | |
| <p>Recalls know to occur but spinach is purchased from approved suppliers and is baked into the finished goods.</p> | <p><i>Subsequent Process Preventive Control- Baking</i></p> | <p>No</p> |
| <p>All vegetables are purchased from approved suppliers and reviewed annually.</p> | | |

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| All produce is inspected prior to use. | | |
| Recalls know to occur but berries are purchased from approved suppliers and is baked into the finished goods. | <i>Subsequent Process Preventive Control- Baking</i> | No |
| All berries are purchased from approved suppliers and reviewed annually. Lead recalls known to occur in blueberries. | | |
| All produce is inspected prior to use. | | |
| Pineapple is produced under canning regulations; pineapple is further baked into finished goods. | <i>Subsequent Process Preventive Control- Baking</i> | No |
| | | |
| Pineapple is inspected when can is opened. | | |
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| | | |
| Recalls could occur on dry mixes. Mix is purchased from an approved supplier and it goes through a baking step to control the hazards. | <i>Subsequent Process Preventive Control- Baking</i> | No |
| Mix contains several allergens that are declared on matrix provided to our customers include the declared allergens. | <i>Subsequent Allergen Preventive Control - at packaging step.</i> | No |
| We purchase only from approved supplier and it is reviewed annually in supplier approval program. Supplier collects samples at harvest and tests throughout sourcing areas to identify areas of concern. Inbound grain monitoring and finished product monitoring mill testing programs are set up and established frequencies are determined according to disease prevalence. The monitoring program is in place to ensure flour is shipped to meet the FDA guidelines of <1 ppm. | <i>Supply Chain Preventive Control - Annual verification of supplier controls</i> | Yes |
| Unlikely to occur. Mix is purchased from approved supplier and finished goods are metal detected in house. | | |

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| Recalls could occur on dry mixes. Mix is purchased from an approved supplier and it goes through a baking step to control the hazards. | <i>Subsequent Process Preventive Control- Baking</i> | No |
| Mix contains wheat that is declared on matrix provided to our customers include the declared allergens. We purchase only from approved supplier and it is reviewed annually in supplier approval program. | <i>Subsequent Allergen Preventive Control - at packaging step.</i> | No |
| Unlikely to occur. Mix is purchased from approved supplier and finished goods are metal detected in house. | | |
| Recalls known to occur on seeds. Seeds are purchased from an approved supplier and it goes through a baking step to control the hazards. Caraway seeds have no incidence of pathogen recalls. | <i>Subsequent Process Preventive Control- Baking</i> | No |
| Recalls known to occur with undeclared allergens. Allergens are declared matrix provided to customers. | <i>Subsequent Allergen Preventive Control - at packaging step.</i> | No |
| Unlikely to occur. Seeds are purchased from approved supplier and finished goods are metal detected in house. | | |
| Recalls known to occur on nuts Nuts are purchased from an approved supplier and it goes through a baking step to control the hazards. Sanitation controls in place that are verified with environmental monitoring program. | <i>Subsequent Process Preventive Control- Baking</i> | No |
| Recalls known to occur with undeclared allergens. Allergens are declared on matrix provided to customers. Aflatoxins are controlled by suppliers through sorting process. All lots are tested by supplier. | <i>Subsequent Allergen Preventive Control - at packaging step.</i> <i>Supply Chain Preventive Control - Annual verification from supplier of control and COA</i> | No Yes |
| Unlikely to occur. Seeds are purchased from approved supplier and finished goods are metal detected in house. | | |

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| <p>Unlikely to occur. Meats are purchased ready to eat from USDA approved facilities. They go through another kill step in the baking process.</p> <p>Sanitation controls in place that are verified with environmental monitoring program.</p> <p>Meats are temperature checked upon receipt and stored in cooler on-site that is monitored daily.</p> | <p><i>Subsequent Process Preventive Control- Baking</i></p> | <p>No</p> |
| <p>Unlikely to occur. Meats are purchased ready to eat from USDA approved facilities</p> | | |
| <p>All facilities have metal detection and the hazard is controlled by the supplier.</p> | | |
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Process Hazard Analysis - FLOW 2

| 1 | 2 | | 3 | 4 |
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| Process Step | Identify potential food safety hazards introduced, controlled, or enhanced at this step | | Do any potential hazards require a Preventive Control? (FSMA) | Risk Number from Hazard Analysis Matrix (HACCP) |
| 1.Receiving Food & Packaging | B | <i>B. cereus, Salmonella spp., L.mono, Pathogenic E.coli</i> | Yes | 8 |
| | C | Aflatoxins | Yes | 9 |
| | | Allergens - Eggs, Milk, Wheat, Soy, Tree nuts (Almonds, Walnuts), Sesame | Yes | 8 |
| P | Metal | No | 21 | |
| 2.Frozen Storage | B | None | | |
| | C | None | | |
| | P | None | | |
| 3.Refrigerated Storage | B | None | | |
| | C | Allergens - Dairy cross contact during storage | No | 12 |
| | | Bacterial growth due to lack of time/temp control. | No | 12 |
| P | None | | | |
| | B | None | | |

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|----------------------------------|---|---|-----|----|
| 4. Ambient Food Storage | C | Allergen cross contact - Eggs, Milk, Wheat, Soy, Tree nuts (Almonds, Walnuts), Sesame | No | 12 |
| | P | None | | |
| 5. Packaging Storage | B | None | | |
| | C | None | | |
| | P | None | | |
| 7. Mixing Ingredients into Dough | B | Environmental pathogens such as <i>Salmonella, L.mono</i> | Yes | 9 |
| | C | Allergen cross contact - Eggs, Milk, Wheat, Soy, Tree nuts (Almonds, Walnuts), Sesame | Yes | 9 |
| | P | Metal | Yes | 10 |
| 8. Dough Scooping/Cutting | B | Environmental pathogens such as <i>Salmonella, L.mono</i> | Yes | 9 |
| | C | Allergen cross-contact- Eggs, Milk, Wheat, Soy, Tree nuts (Almonds, Walnuts), Sesame | Yes | 9 |
| | P | Metal | Yes | 10 |
| 10. Baking | B | Pathogenic <i>E. coli, Salmonella spp.</i> | Yes | 8 |
| | C | Allergens - cross contact during baking for unique allergens not present in all recipes | No | 17 |
| | P | None | | |
| | B | <i>S. aureus</i> | No | 12 |

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|---------------------|---|--|-----|----|
| 11. Air Cooling | C | Allergens - cross contact from allergens not in recipe from air circulation with fans | No | 17 |
| | P | Contamination from environmental contaminants such as Dust, Hair from fans | No | 18 |
| 12. Metal Detection | B | Recontamination with Environmental Pathogens. | Yes | 9 |
| | C | Allergens cross contact during metal detection for unique allergens not present in all recipes | No | 17 |
| | P | Metal | Yes | 9 |
| 13. Packaging | B | Recontamination with Environmental Pathogens. | Yes | 9 |
| | C | Undelcared Allergens - Eggs, Milk, Wheat, Soy, Tree nuts (Almonds, Walnuts), Sesame | Yes | 8 |
| | P | None | | |
| 14. Shipping | B | None | | |
| | C | None | | |
| | P | None | | |
| Waste | B | Contamination of environment from waste materials not being covered, removed quickly or attracting pests to site | No | 12 |
| | C | None | | |
| | P | None | | |

| 5 | 6 | 7 |
|--|---|---|
| Justify your decision for columns 3/4 | What preventive control measures can be applied to significantly minimize or prevent the hazards? | Is the Preventive Control applied at this step? |
| <p>Flours,Nuts and Spices, have been linked to foodborne illness due to pathogens. These ingredients go through subsequent baking step in-house or by the customer.</p> | <p><i>Supply Chain Preventive Control</i> - Supplier verification of hazard control.</p> <p><i>Subsequent Process Preventing Control</i> at Baking Step or by Customer.</p> | <p>Yes</p> <p>No</p> |
| <p>Purchase from approved supplier and managed by Supply chain controls.</p> <p>Undeclared allergens on Customer provided Matrix or Label.</p> | <p><i>Supply Chain Preventive Control</i> - Supplier verification of hazard control.</p> <p><i>Subsequent Allergen Preventive Control</i> - at packaging step.</p> | <p>Yes</p> <p>No</p> |
| <p>Unlikely to occur due to Incoming goods inspections and subsequent metal detection</p> | | |
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| <p>Plant- specific GMPs allow only sealed containers of dairy products in cooler thus cross-contact unlikely.</p> <p>Dairy are stored in cooler and it is monitored per SOP.</p> | | |
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| Plant-specific GMPs allow only sealed containers of allergenic ingredients in dry storage, thus cross-contact unlikely. Nuts stored in segregated area | | |
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| Cross-contamination possible if environment controls not managed and GMPs not followed. | <i>Sanitation Preventive Controls</i> - Sanitation controls verified by environmental monitoring. | Yes |
| Materials containing allergens other than those in the recipes are handled in the same environment. | <i>Allergen Preventive Controls</i> – Proper cleaning between allergens | Yes |
| Mixing with tools and equipment may produce metal hazards. | <i>Subsequent Process Preventive Control</i> - metal detection | No |
| Cross-contamination possible if environment controls not managed and GMPs not followed. | <i>Sanitation Preventive Controls</i> - Sanitation controls verified by environmental monitoring. | Yes |
| Materials containing allergens other than those in the recipes are handled in the same environment. | <i>Allergen Preventive Controls</i> – Proper cleaning between allergens | Yes |
| Metal utensils may produce metal hazards if not properly maintained. | <i>Subsequent Process Preventive Control</i> - metal detection | No |
| Baking provides the validated lethality treatment for the identified pathogens. During baking, the necessary log reduction is achieved. | <i>Process Preventive Control</i> - Baking | Yes-PC#1 |
| All products baked in same ovens that handle all allergens in facility. Pan sheets are washed after unique allergens. | | |
| | | |
| Plant GMPs in place for proper handling of RTE products. Staff prevent cross contamination by maintaining workplace hygiene | | |

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| Allergen run order used for scheduling. Separation of products with unique allergens. | | |
| Products are cooled on racks using air fans. Proper GMPs enforced and fans cleaned on SSOP schedule. | | |
| Sanitation controls in place to prevent contamination. | <i>Sanitation Preventive controls</i> - Sanitation controls verified by environmental monitoring. | Yes |
| Unlikely to occur due to products passed through metal detection on trays that are washed after the process. | | |
| Metal may be present from ingredients or previous operations. | <i>Process Preventive Control</i> - Metal Detection | Yes-PC#2 |
| Sanitation controls in place to prevent contamination. Employees wear gloves. | <i>Sanitation Preventive controls</i> -Hygienic Zoning & Sanitation controls verified by environmental monitoring. | Yes |
| All allergens are declared on matrix, letter signed by customer and correct allergens on labels for certain products. | <i>Allergen Preventive Control</i> - Signed Letter or Labeled Product | Yes |
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| Clean as you go policy. Traffic movement plan in use. Reliable waste collection Company | | |
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**Process
Preventative
Controls**

| Process Preventive Control | Hazards | Parameter, values or critical limits | Monitoring | | | | Corrective Action | Verification | Records |
|----------------------------|---------|--------------------------------------|------------|---------|-----------|-----|---|------------------------------|---------|
| | | | What | How | Frequency | Who | | | |
| | | | | Product | | | Annual calibration of Oven Thermometer. Monthly calibration of Baker | Daily bake log Thermo | |

| | | | | | | | | | |
|---------------|--|-----------|---|--|-----------|-------|---|---|---|
| Baking - PC#1 | Pathogenic <i>E. coli</i> , <i>Salmonella</i> spp. | min. 165F | Product temperature at end of bake cycle. | temperature using an NIST traceable thermometer. | Each Rack | Baker | oven or disposed of. PCQI determines why bake temperatures were not met to prevent future occurrences. Retraining conducted as needed. | Thermometers. PCQI reviews records within 7 days. Validation Studies for cookies and dough. Journal of Food Protection, OR State University | meter Calibration Log Oven Calibration Records |
|---------------|--|-----------|---|--|-----------|-------|---|---|---|

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|------------------------|-------|---|--|---|--|------------------|---|--|--|
| Metal Detection - PC#2 | Metal | <p>≥2 mm Fe ≥2.5 mm NonFe ≥3.0 316 SS</p> | Detection and rejection of test wands by the metal detector. | Placing test piece on top of the product. Visual observation that detector rejects. | Start of Day, Change in Recipe, End of Day | Trained Designee | <p>A. When the metal detector fails to detect the test wand. 1. Immediately stop the line and place all products processed since the last successful check on hold. 2. All products processed while the metal detector was not functional must be held until they can be passed through a functional metal detector.</p> <p>B. When a product is rejected by the metal detector 1. Rerun the product to check for false rejection. 2. Place affected product on hold until last good check. 3. Inspect the product for the metal.</p> <p>For above listed non-conformances (A & B) investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence.</p> | <p>Annual service inspection.</p> <p>PCQI reviews records within 7 days.</p> | <p>Daily Metal Detect or Log</p> <p>Annual Metal Detect or Calibration</p> <p>Hold Log</p> |
|------------------------|-------|---|--|---|--|------------------|---|--|--|

| Item # | Purchase Description | Baking Temperature | Ingredients | Wheat | Egg | Milk | Soy | Sesame | Treenut |
|----------------|-----------------------|---------------------|--|-------|-----|------|-----|--------|---------|
| Bagels: | | | White Flour, Water, Malt, Sugar, Salt, Yeast | x | | | | | |
| 1666 | Plain Bagels | 375' for 18 Minutes | | x | | | | | |
| 1667 | Everything Bagel | 375' for 18 Minutes | | x | | | | | |
| 1668 | Poppy Seed Bagel | 375' for 18 Minutes | | x | | | | | |
| 1669 | Cinnamon Raisin Bagel | 375' for 18 Minutes | | x | | | | | |
| 1670 | Sesame Seed Bagel | 375' for 18 Minutes | | x | | | | x | |
| 1671 | Wheat Bagel | 375' for 18 Minutes | | x | | | | | |
| 1672 | Onion Bagel | 375' for 18 Minutes | | x | | x | | | |
| 1676 | Cheese Bagel | 375' for 18 Minutes | | x | | | | | |
| 1677 | Jalapeño Bagel | 375' for 18 Minutes | | x | | | | | |
| 1678 | Assorted Bagel | 375' for 18 Minutes | | x | | x | | x | |
| 1679 | Pumpernickel Bagel | 375' for 18 Minutes | | x | | | | | |
| 1680 | Garlic Bagel | 375' for 18 Minutes | | x | | | | | |
| 1756 | Blueberry Bagels | 375' for 18 Minutes | | x | | | | | |

| | | | | | | | | | |
|-------------------------|--------------------------------|------------------------|---|---|---|---|--|---|--|
| 1690 | Asiago Bagel | 375' for 18 Minutes | | x | | x | | | |
| Par Baked Bagels | | | | | | | | | |
| 1774 | Par Baked Cinnamon Raisin | 375' for 13 Minutes | | x | | | | | |
| 1775 | Par Baked Wheat Bagel | 375' for 13 Minutes | | x | | | | | |
| 1776 | Par Baked Plain Bagel | 375' for 13 Minutes | | x | | | | | |
| 1777 | Par Baked Everything Bagel | 375' for 13 Minutes | | x | | x | | x | |
| 1778 | Par Baked Jalapeño Bagel | 375' for 13 Minutes | | x | | | | | |
| 1779 | Par Baked Sesame Seed Bagel | 375' for 13 Minutes | | x | | | | x | |
| Baked Cookies | | | | | | | | | |
| 9000 | Large Chocolate Chip Cookie | 375' 14 Minutes | Sugar, Salt, Baking Powder, Butter, Cake Flour, Eggs. | x | x | x | | | |
| 9065 | Small Chocolate Chip Cookie | 375' 14 Minutes | | x | x | x | | | |
| 9010 | Large Oatmeal Raisin Cookie | 375' 14 Minutes | Oatmeal: Oat Bran, Sugar, Salt, Baking Powder, Honey, Raisins, Oats, Butter, Cake Flour, Eggs | x | x | x | | | |
| 9100 | Small Oatmeal Raisin Cookie | 375' 14 Minutes | | x | x | x | | | |

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| | | | | | | | | |
| Baked Croissants | | 375' 18 Minutes | Salt, Sugar, White Flour, Yeast Butter Multipurpose Flour, Water, Whey Powder, S500 Conditioner | x | | x | | |
| 10005 | Large Almond Croissant | 375' 18 Minutes | | x | | x | | Almond |
| 10000 | Small Almond Croissant | 375' 18 Minutes | | x | | x | | Almond |
| 10015 | Large Assorted Croissant | 375' 18 Minutes | | x | | x | | |
| 10055 | Small Assorted Croissant | 375' 18 Minutes | | x | | x | | |
| 10025 | Large Chocolate Croissant | 375' 18 Minutes | | x | | x | | Almond |
| 10020 | Small Chocolate Croissant | 375' 18 Minutes | | x | | x | | Almond |
| 10035 | Large Ham & Cheese Croissant | 375' 18 Minutes | | x | | x | | |
| 10030 | Small Ham & Cheese Croissant | 375' 18 Minutes | | x | | x | | |
| 10036 | Large Square Ham & Cheese Croissant | 375' 18 Minutes | | x | | x | | |
| 10050 | Large Plain Croissant | 375' 18 Minutes | | x | | x | | |
| 10045 | Medium Plain Croissant | 375' 18 Minutes | | x | | x | | |
| 10040 | Small Plain Croissant | 375' 18 Minutes | | x | | x | | |

| | | | | | | | | | |
|-----------------------|----------------------------------|-----------------|--|---|--|---|---|--|--|
| 10057 | Large Spinach & Cheese Croissant | 375' 18 Minutes | | x | | x | | | |
| 10066 | Large Apple Croissant | 375' 18 Minutes | | x | | x | | | |
| 10067 | Large Strawberry Croissant | 375' 18 Minutes | | x | | x | | | |
| 10068 | Large Cheese Croissant | 375' 18 Minutes | | x | | x | | | |
| 10069 | Large Blueberry Croissant | 375' 18 Minutes | | x | | x | | | |
| 10075 | Large Apricot Croissant | 375' 18 Minutes | | x | | x | | | |
| 10070 | Small Apricot Croissant | 375' 18 Minutes | | x | | x | | | |
| 10085 | Large Raspberry Croissant | 375' 18 Minutes | | x | | x | | | |
| 10080 | Small Raspberry Croissant | 375' 18 Minutes | | x | | x | | | |
| | | | | | | | | | |
| Baked Danishes | | | | | | | | | |
| 11005 | Large Apricot Danish | 375' 18 Minutes | Eggs,Sugar,Salt,Yeast,Wh eyPowder,Butter, Vanilla Extract, Lemon Extract. | | | x | x | | |
| 11000 | Small Apricot Danish | 375' 18 Minutes | | | | x | x | | |
| 10015 | Large Assorted Danish | 375' 18 Minutes | | | | x | x | | |
| 11010 | Small Assorted Danish | 375' 18 Minutes | | | | x | x | | |

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|-------|---------------------------|--------------------|---|--|---|---|--|--|--|--------|
| 11025 | Large Bear Claw | 375' 18 Minutes | Bear Claw Danish Filling: Bread, Almond Emulsion, Sugar, Vanilla Extra, Almond, and, Chocolate Chip | | x | x | | | | Almond |
| 11020 | Small Bear Claw | 375' 18 Minutes | | | x | x | | | | |
| 11035 | Large Blueberry Danish | 375' 18 Minutes | | | x | x | | | | |
| 11030 | Small Blueberry Danish | 375' 18 Minutes | | | x | x | | | | |
| 11041 | Large Cheese Danish | 375' 18 Minutes | | | x | x | | | | |
| 11017 | Small Cheese Danish | 375' 18 Minutes | | | x | x | | | | |
| 11045 | Large Cheese Pocket | 375' 18 Minutes | | | x | x | | | | |
| 11040 | Small Cheese Pocket | 375' 18 Minutes | | | x | x | | | | |
| 11055 | Large Cinnamon Roll | 375' 18 Minutes | | | x | x | | | | |
| 11215 | Small Cinnamon Roll | 375' 18 Minutes | | | x | x | | | | |
| 11085 | Large Lemon Pinwheel | 375' 18 Minutes | | | x | x | | | | |
| 11080 | Small Lemon Danish | 375' 18 Minutes | | | x | x | | | | |
| 11090 | Large Custard Danish | 375' 18 Minutes | | | x | x | | | | |
| 11645 | Small Custard Danish | 375' 18 Minutes | | | x | x | | | | |

| | | | | | | | | | |
|-------|-------------------------|-----------------|--|--|---|---|--|--|--------|
| 11105 | Large Pecan Sticky Bun | 375' 18 Minutes | | | x | x | | | Walnut |
| 11260 | Small Pecan Sticky Bun | 375' 18 Minutes | | | x | x | | | Walnut |
| 11115 | Large Raisin Snail | 375' 18 Minutes | | | x | x | | | |
| 11110 | Small Raisin Snail | 375' 18 Minutes | | | x | x | | | |
| 11125 | Large Raspberry Danish | 375' 18 Minutes | | | x | x | | | |
| 11120 | Small Raspberry Danish | 375' 18 Minutes | | | x | x | | | |
| 11135 | Large Strawberry Danish | 375' 18 Minutes | | | x | x | | | |
| 11130 | Small Strawberry Danish | 375' 18 Minutes | | | x | x | | | |
| 11146 | Large Almond Danish | 375' 18 Minutes | | | x | x | | | Almond |
| 11147 | Small Almond Danish | 375' 18 Minutes | | | x | x | | | Almond |
| 11165 | Large Apple Danish | 375' 18 Minutes | | | x | x | | | |
| 11160 | Small Apple Danish | 375' 18 Minutes | | | x | x | | | |
| 11175 | Large Cherry Danish | 375' 18 Minutes | | | x | x | | | |
| 11195 | Small Cherry Danish | 375' 18 Minutes | | | x | x | | | |
| 11185 | Large Cranberry Danish | 375' 18 Minutes | | | x | x | | | |
| 11180 | Small Cranberry Danish | 375' 18 Minutes | | | x | x | | | |

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|----------------------|-------------------------------|------------------------|---|---|---|---|---|--|--|
| 11190 | Figure 8 | 375' 18 Minutes | | | x | x | | | |
| 11235 | Large Cinnamon Morning Bun | 375' 18 Minutes | | | x | x | | | |
| 11356 | Small Cinnamon Bun | 375' 18 Minutes | | | x | x | | | |
| 11250 | Raspberry Twist | 375' 18 Minutes | | | x | x | | | |
| 11650 | Cinnamon Twist | 375' 18 Minutes | | | x | x | | | |
| 11300 | 6" Apple Crisp | 375' 18 Minutes | | | x | x | | | |
| | | | | | | | | | |
| Baked Muffins | | 375' for 25 Minutes | Egg, Vegetable Oil, Water, Muffin Mix (soy flour, milk, egg, wheat) | x | x | x | x | | |
| 15005 | Large Apple Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15000 | Small Apple Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15015 | Large Assorted Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15010 | Small Assorted Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15025 | Large Banana Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15020 | Small Banana Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15035 | Large Blueberry Muffin | 375' for 25 Minutes | | x | x | x | x | | |
| 15030 | Small Blueberry Muffin | 375' for 25 Minutes | | x | x | x | x | | |

| Baked Scones | | 375' For 20 Minutes | Margine Butter, Whey Powder Sugar Cake Flour | x | | x | | | |
|--------------|----------------------------|---------------------|--|---|--|---|--|--|--------|
| 19005 | Large Almond Scone | 375' For 20 Minutes | | x | | x | | | Almond |
| 19000 | Small Almond Scone | 375' For 20 Minutes | | x | | x | | | Almond |
| 19015 | Large Assorted Scone | 375' For 20 Minutes | | x | | x | | | |
| 19010 | Small Assorted Scone | 375' For 20 Minutes | | x | | x | | | |
| 19017 | Large Lemon Scone | 375' For 20 Minutes | | x | | x | | | |
| 19032 | Small Lemon Scone | 375' For 20 Minutes | | x | | x | | | |
| 19025 | Large Blueberry Scone | 375' For 20 Minutes | | x | | x | | | |
| 19020 | Small Blueberry Scone | 375' For 20 Minutes | | x | | x | | | |
| 19035 | Large Orange Current Scone | 375' For 20 Minutes | | x | | x | | | |
| 19030 | Small Orange Current Scone | 375' For 20 Minutes | | x | | x | | | |
| 19045 | Large Raspberry Scone | 375' For 20 Minutes | | x | | x | | | |
| 19040 | Small Raspberry Scone | 375' For 20 Minutes | | x | | x | | | |
| 19065 | Large Cranberry Scone | 375' For 20 Minutes | | x | | x | | | |
| 19060 | Small Cranberry Scone | 375' For 20 Minutes | | x | | x | | | |

| | | | | | | | | | |
|---------------|-----------------------|---------------------|--|---|---|---|--|--|--------|
| 19070 | Large Chocolate Scone | 375' For 20 Minutes | | x | | x | | | |
| 19075 | Small Chocolate Scone | 375' For 20 Minutes | | x | | x | | | |
| 19083 | Large Plain Scone | 375' For 20 Minutes | | x | | x | | | |
| 19019 | Small Plain Scone | 375' For 20 Minutes | | x | | x | | | |
| 19085 | Large Walnut Scone | 375' For 20 Minutes | | x | | x | | | Walnut |
| 19080 | Small Walnut Scone | 375' For 20 Minutes | | x | | x | | | Walnut |
| 19090 | Large Apple Scone | 375' For 20 Minutes | | x | | x | | | |
| 19105 | Small Apple Scone | 375' For 20 Minutes | | x | | x | | | |
| 19095 | Large Apricot Scone | 375' For 20 Minutes | | x | | x | | | |
| 19110 | Small Apricot Scone | 375' For 20 Minutes | | x | | x | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| Breads | | | | | | | | | |
| 6452 | 18oz White Loaf | 375 for 35 Minutes | White: Eggs,Water,Margin, Sugar,Salt,Yeast,Flour,S5 00 Conditioner,Whey Powder | x | x | x | | | |
| 6453 | 20oz Wheat Loaf | 375 for 35 Minutes | | x | x | x | | | |

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|------|--------------------------|--------------------|---|---|---|---|--|--|--|
| 6456 | 20oz Sourdough Loaf | 375 for 35 Minutes | SourDough:Starter,Salt, Yeast,Conditioner,Water ,Flour. | x | | | | | |
| 6451 | 20oz SourWheat Loaf | 375 for 35 Minutes | | x | | | | | |
| 6455 | 20oz Light Rye Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6035 | 20oz Marble Rye Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6457 | 20oz Raisin Bread | 375 for 35 Minutes | | x | x | x | | | |
| 4795 | 2 lb. Wheat Loaf | 375 for 35 Minutes | Wheat:Eggs,Water, Whole Wheat Flour,Multi Purpose,Flour,Margin, Sugar,Salt,Yeast,Whey Powder. | x | x | x | | | |
| 4855 | 2 lb. Sourdough Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 4965 | 2 lb. Rye Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 4970 | 2 lb. Light Rye Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6013 | 2 lb. Wheat White Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6140 | 2 lb. Marble Rye | 375 for 35 Minutes | | x | x | x | | | |
| 6215 | 2 lb. White Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6000 | 2.5 lb. Wheat Grain Loaf | 375 for 35 Minutes | | x | x | x | | | |

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|------|-------------------------|---------------------|--|---|---|---|--|--|--|
| 6014 | 2.5 lb. Sourdough Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6015 | 2.5 lb. Sour Wheat Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6017 | 2.5 lb. Rye Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6032 | 2.5 Sweet Sliced Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6315 | 2.5 lb. Marble Rye Loaf | 375 for 35 Minutes | | x | x | x | | | |
| 6160 | 2.5 lb. Sourdough | 375 for 35 Minutes | | x | x | x | | | |
| 6161 | 2.5 Rye Loaf | 375 for 35 Minutes | Rye:Eggs,Water,Marginine ,Salt,Sugar,Yeast,S500 Conditioner,Rye Flour,Multipurpose Flour,Caraway Seed,Whey Powder. | x | x | x | | | |
| 6001 | 20/20 Sweet Precook | 415' for 14 Minutes | | x | x | x | | | |
| 4025 | Parisian | 415' for 25 Minutes | | x | x | x | | | |
| 4026 | Sour Parisian | 415' for 25 Minutes | | x | x | x | | | |
| 4027 | Wheat Parisian | 415' for 25 Minutes | | x | x | x | | | |
| 6065 | Dutch Crunch Parisian | 415' for 25 Minutes | | x | x | x | | | |
| 4105 | Par Bake Parisian | 415' for 14 Minutes | | x | x | x | | | |
| 4106 | Par Bake Sour Parisian | 415' for 14 Minutes | | x | x | x | | | |

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|-------|------------------------------------|------------------------|--|---|---|---|--|--|--|
| 4000 | Baguette | 415' for 25 Minutes | | x | x | x | | | |
| 50301 | 12" Baguette | 415' for 25 Minutes | | x | x | x | | | |
| 4030 | Par Baked Baguette | 415' for 14 Minutes | | x | x | x | | | |
| 4005 | 1 lb. Ciabatta Bread | 415' for 17 Minutes | | x | x | x | | | |
| 4015 | Regular Bowl | 375 for 25 Minutes | | x | x | x | | | |
| 4020 | Large Bowl | 375 for 25 Minutes | | x | x | x | | | |
| 6469 | Sour Bread Bowl | 375 for 25 Minutes | | x | x | x | | | |
| 4755 | 1/2 Sheet Plain Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4615 | Full Sheet Onion Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4754 | 1/2 Sheet Onion Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4618 | Full Sheet Herb Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4756 | 1/2 Sheet Herb Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4610 | Full Sheet Cheese Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4757 | 1/2 Sheet Cheese Focaccia | 375' for 25 Minutes | | x | | x | | | |
| 4617 | Full Sheet Rosemary Focaccia | 375' for 25 Minutes | | x | | x | | | |

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|-------------------------|---|------------------------|--|---|---|---|---|--|---------|
| 4631 | 1/2 Sheet Rosemary Focaccia | 375' for 25 Minutes | | x | | x | | | |
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| | | | | | | | | | |
| Breakfast Breads | | 300' for 2 Hours | Egg, Vegetable Oil, Water, Muffin Mix (wheat,soy,milk,egg) | x | x | x | x | | |
| 4416 | Marble Breakfast Bread | 300' for 2 Hours | | x | x | x | x | | |
| 4017 | 2.5 lb. Banana Bread | 300' for 2 Hours | | x | x | x | x | | Walnuts |
| 4040 | Banana Bread | 300' for 2 Hours | | x | x | x | x | | Walnuts |
| 4041 | Pound Cake | 300' for 2 Hours | | x | x | x | x | | |
| 4060 | Lemon Poppy Bread | 300' for 2 Hours | | x | x | x | x | | |
| 4085 | Blueberry Bread | 300' for 2 Hours | | x | x | x | x | | |
| 4091 | Carrot Bread #3 | 300' for 2 Hours | | x | x | x | x | | |
| 4825 | Carrot Bread #5 | 300' for 2 Hours | | x | x | x | x | | |
| | | | | | | | | | |
| Buns | | | | | | | | | |
| 6458 | 2oz Hamburger Bun w/o Seeds (12pck) | 375" 14 Minutes | White: Eggs,Water,Margin, Sugar,Salt,Yeast,Flour,S5 00 Conditioner,Whey Powder | x | x | x | | | |

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|------|--|-----------------|--|---|---|---|--|---|--|
| 6044 | 3oz Hamburger Bun w/o Seeds (12pck) | 375" 17 Minutes | | x | x | x | | | |
| 6490 | 2oz Wheat Hamburger Bun (12pck) | 375" 14 Minutes | Wheat: Eggs, Water, Whole Wheat Flour, Multi Purpose, Flour, Margine, Sugar, Salt, Yeast, Whey Powder. | x | x | x | | | |
| 6004 | 3oz Wheat Hamburger Bun (12pck) | 375" 17 Minutes | | x | x | x | | | |
| 6466 | 3oz Wheat Hamburger Bun Seeded (12pck) | 375" 17 Minutes | | x | x | x | | x | |
| 6107 | 2oz Brioche Hamburger Buns (12pck) | 375" 14 Minutes | Brioche: Butter, Eggs, Sugar, Yeast, Flour, S500 Conditioner | x | x | x | | | |
| 6105 | 3oz Brioche Hamburger Buns (12pck) | 375" 17 Minutes | | x | x | x | | | |
| 4918 | Ciabatta Hamburger Buns (12pck) | 375" 17 Minutes | Ciabatta: Water, Salt, Sugar, Yeast, Flour, S500 Conditioner. | x | | | | | |
| 4915 | Whole Wheat Ciabatta Buns | 375" 17 Minutes | | x | | | | | |
| 4679 | Slider Buns w/o Seeds | 375" 17 Minutes | | x | | x | | x | |
| 6024 | 6" Sweet Hotdog Buns(12pck) | 375" 17 Minutes | | x | | x | | | |

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|---------------------|--------------------------------|---------------------|--|---|---|---|---|--|--|
| 6020 | 7" Sweet Hotdog Buns (12pck) | 375" 17 Minutes | | x | | x | | | |
| 6019 | 8" Sweet Hotdog Buns (12pck) | 375" 17 Minutes | | x | | x | | | |
| 6461 | Texas French Toast | 375" 17 Minutes | White Flour, Eggs, Water, Margarine, Sugar, Salt, Yeast , S500 Conditioner, and Whey Powder | x | x | x | | | |
| CAKES | | | | | | | | | |
| 7150 | 10" NY Cheese Cake | 300' For 90 Minutes | Cream Cheese, Maltisweet CM, Eggs, Lemon Juice | | x | x | | | |
| 5025 | Chocolate Bundt Cake | 300' For 90 Minutes | Muffin Mix(soy, flour, milk, egg, wheat) Caramel Color, Chocolate Chip if requested, Melted Chocolate, Egg, Vegetable Oil, Water | x | x | x | x | | |
| DINNER ROLLS | | | | | | | | | |
| | | | Water, Salt, Sugar, Yeast, Flour, S500 Conditioner | x | | | | | |
| 4110 | Wheat Kaiser Dinner Rolls | 375' for 14 Minutes | | x | | | | | |
| 8463 | Wheat Dinner Rolls (12pck) | 375' for 17 Minutes | | x | | | | | |
| 4158 | Sweet Dinner Rolls | 375' for 17 Minutes | | x | | | | | |
| 4159 | Par Bake Parisian Dinner Rolls | 375' for 17 Minutes | | x | | | | | |

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|------------------------|--------------------------------|---------------------|--|---|--|---|--|--|--|
| 4199 | Ciabatta Dinner Rolls | 375' for 17 Minutes | | x | | | | | |
| 4240 | SourDinner Rolls | 375' for 17 Minutes | | x | | | | | |
| 4645 | Poppy Seed Dinner Rolls | 375' for 17 Minutes | | x | | | | | |
| 4833 | White Dinner Rolls (12pck) | 375' for 17 Minutes | | x | | | | | |
| | | | | | | | | | |
| French Pastries | | | | | | | | | |
| 14065 | Large Apple Turnover | 350' for 18 Minutes | 1st Mix: 50 Lbs. Flour, 1 Lbs. Salt, 30Lbs water | x | | x | | | |
| 14095 | Large Cherry Turnover | 350' for 18 Minutes | 2nd Mix: 36 Lbs. Flour, 50 Lbs. Butter | x | | x | | | |
| 16005 | Large Palmier | 375' for 18 Minutes | | x | | x | | | |
| | | | | | | | | | |
| Frozen Bagels | | | | | | | | | |
| | | | White Flour, Water, Malt, Sugar, Salt, Yeast | x | | | | | |
| 2300 | | | | x | | | | | |
| 23004 | (100) Frozen Plain Bagels | | | x | | | | | |
| 23006 | (100) Frozen Raisin Bagels | | | x | | | | | |
| 23016 | (100) Frozen Blueberry Bagels | | | x | | | | | |
| 23046 | (100) 3oz Whole Wheat Bagels | | | x | | | | | |
| 23047 | (72) Frozen Par bake Blueberry | | | x | | | | | |

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|-----------------------|--|--|---|---|---|---|--|---|--|
| 23048 | (72) Frozen Par bake Cranberry | | | x | | | | | |
| 23049 | (72) Frozen Par Bake Cinnamon | | | x | | | | | |
| 23050 | (72) Frozen Par Bake Jalapeño | | | x | | | | | |
| 23051 | (72) Frozen Par Bake Sesame | | | x | | | | x | |
| 23052 | (72) Frozen Par Bake Everything | | | x | | | | x | |
| 23075 | (72) Frozen Par Bake Chocolate Chip | | | x | | | | | |
| 23045 | (6pck) Par Bake Bagels | | | x | | | | | |
| | (72 Case) Par bake Whole Wheat Bagels | | | x | | | | | |
| Frozen Cookies | | | Sugar,Salt,Baking Powder,Butter,Cake Flour,Eggs. | x | x | x | | | |
| 22016 | (50) Large Frozen Oatmeal Cookies | | Oatmeal:OatBran,Sugar, Salt, BakingPowder,Honey, Raisins,Oats,Butter, Cake Flour,Eggs | x | x | x | | | |
| 22051 | (50) Large Frozen Chocolate Chip Cookies | | | x | x | x | | | |
| | (100) Small Frozen Oatmeal Cookies | | | x | x | x | | | |

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| | | | | | | | | | |
| Frozen Croissants | | | Salt, Sugar, White Flour, Yeast Butter Multipurpose Flour, Water. | x | | x | | | |
| 25095 | | | | x | | x | | | |
| 25090 | (96) Large Plain Croissants | | | x | | x | | | |
| 25085 | (48) Large Plain Croissant | | | x | | x | | | |
| 25080 | (144) Medium Plain Croissants | | | x | | x | | | |
| 25075 | (72) Medium Plain Croissants | | | x | | x | | | |
| 25070 | (144) Small Plain Croissants | | | x | | x | | | |
| 25036 | (72) Small Plain Croissants | | | x | | x | | | |
| 25105 | (48) Large Square Plain Croissants | | | x | | x | | | |
| 25100 | (96) Large Wheat Croissants | | | x | | x | | | |
| 25145 | (48) Large Wheat Croissants | | | x | | x | | | |
| 25110 | (96) Small Wheat Croissants | | | x | | x | | | |
| 25115 | (96) Large Triangle | | | x | | x | | | |
| 20577 | (48) Large Triangle | | | x | | x | | | |

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|-------|--|--|--|---|--|---|--|--|--------|
| 20555 | (72) Large Spinach & Cheese Croissants | | | x | | x | | | |
| 25015 | (48) Large Spinach and Cheese Croissants | | | x | | x | | | |
| 25010 | (72) Large Almond Croissants | | | x | | x | | | Almond |
| 25005 | (36) Large Almond Croissants | | | x | | x | | | Almond |
| 25000 | (96) Small Almond Croissants | | | x | | x | | | Almond |
| 25316 | (48) Small Almond Croissants | | | x | | x | | | Almond |
| 25163 | (90) Large Square Almond Croissants | | | x | | x | | | Almond |
| 25065 | (45) Large Square Almond Croissants | | | x | | x | | | Almond |
| 25060 | (72) Large Ham & Cheese Croissants | | | x | | x | | | |
| 25055 | (36) Large Ham & Cheese Croissants | | | x | | x | | | |
| 25050 | (96) Small Ham & Cheese Croissants | | | x | | x | | | |
| 25025 | (48) Small Ham & Cheese Croissants | | | x | | x | | | |

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|-------|---|--|--|---|--|---|--|--|--|
| 25063 | (72) Large Square Ham & Cheese Croissants | | | x | | x | | | |
| 25045 | (72) Large Turkey & Cheese Croissants | | | x | | x | | | |
| 25040 | (90) Large Chocolate Croissants | | | x | | x | | | |
| 25035 | (48) Large Chocolate Croissants | | | x | | x | | | |
| 25030 | (96) Small Chocolate Croissants | | | x | | x | | | |
| 25017 | (48) Small Chocolate Croissants | | | x | | x | | | |
| 25164 | (90) Large Square Chocolate Croissants | | | x | | x | | | |
| 25016 | (48) Large Square Choco Croissants | | | x | | x | | | |
| 25019 | (90) Large Pineapple Croissant | | | x | | x | | | |
| 25018 | (90) Large Apple Croissant | | | x | | x | | | |
| 25020 | (45) Large Apple Croissant | | | x | | x | | | |
| 25032 | (96) Small Apple Croissants | | | x | | x | | | |

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| 25216 | (90) Large Blueberry Croissants | | | x | | x | | | |
| 25195 | (45) Large Blueberry Croissants | | | x | | x | | | |
| 25140 | (90) Large Strawberry Croissants | | | x | | x | | | |
| 25196 | (45) Large Strawberry Croissants | | | x | | x | | | |
| 25190 | (96) Small Strawberry Croissants | | | x | | x | | | |
| 25155 | Large Cream Cheese Croissants | | | x | | x | | | |
| 25197 | (45) Large Cream Cheese Croissants | | | x | | x | | | |
| 25125 | (96) Small Cream Cheese Croissants | | | x | | x | | | |
| 25120 | (72) Large Apricot Croissant | | | x | | x | | | |
| 25135 | (36) Large Apricot Croissants | | | x | | x | | | |
| 25130 | (72) Large Raspberry Croissants | | | x | | x | | | |
| 25072 | (36) Large Raspberry Croissants | | | x | | x | | | |

| Frozen Doughs | | | | | | | | | |
|-----------------------------|----------------------------|--|--|---|--|---|--|--|--|
| | Sheeted Croissant Dough | | Salt, Sugar, White Flour, Yeast Butter Multipurpose Flour, Water, Whey Powder, S500 Conditioner | x | | x | | | |
| 13005 | Sheeted Puff Dough 15 Lbs. | | 1st Mix: 50 Lbs. Flour, 1 Lbs. Salt, 30Lbs water | x | | | | | |
| 13016 | | | 2nd Mix: 36 Lbs. Flour, 50 Lbs. Butter | x | | x | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| Frozen Puff Pastries | (72)Frozen Raspberry Twist | | 1st Mix: 50 Lbs. Flour, 1 Lbs. Salt, 30Lbs water | x | | | | | |
| 28075 | (96) Large Palmier | | 2nd Mix: 36 Lbs. Flour, 50 Lbs. Butter | x | | x | | | |
| 27015 | (60) Large Palmier | | | x | | x | | | |
| 27010 | (96) Small Palmier | | | x | | x | | | |
| 27005 | (60) Small Palmier | | | x | | x | | | |
| 27000 | (72) 6" Apple Crisp | | | x | | x | | | |
| 28010 | (36) 6" Apple Crisp | | | x | | x | | | |
| 28025 | (72) Raspberry Ring | | | x | | x | | | |
| 28015 | (36) Raspberry Ring | | | x | | x | | | |

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|----------------------|-----------------------------|--|---|---|--|---|--|--|--------|
| 28020 | (60) Apple Turnover | | | x | | x | | | |
| 28030 | (60) Cherry Turnover | | | x | | x | | | |
| 28035 | (60) Apricot Turnover | | | x | | x | | | |
| 28036 | (60) Raspberry Turnover | | | x | | x | | | |
| 28037 | (60) Blueberry Turnover | | | x | | x | | | |
| 28038 | | | | | | | | | |
| | | | | | | | | | |
| Frozen Scones | (96) Large Blueberry Scones | | Margine Butter, Whey Powder Sugar Cake Flour | x | | x | | | |
| 29026 | (48) Large Blueberry Scones | | | x | | x | | | |
| 29025 | (48) Small Blueberry Scones | | | x | | x | | | |
| 29020 | (48) Large Raspberry Scones | | | x | | x | | | |
| 29045 | (48) Small Raspberry Scones | | | x | | x | | | |
| 29040 | (96) Small Raspberry Scones | | | x | | x | | | |
| 29120 | (48) Large Almond Scones | | | x | | x | | | Almond |
| 29005 | (48) Small Almond Scones | | | x | | x | | | Almond |
| 29000 | (96) Large Chocolate Scones | | | x | | x | | | |

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|-------|---|--|--|---|--|---|--|--|--------|
| 29125 | (48) Large Chocolate Scones | | | x | | x | | | |
| 29015 | (48) Small Chocolate Scones | | | x | | x | | | |
| 29085 | (48) Large Orange Scones | | | x | | x | | | |
| 29035 | (48) Small Orange Scones | | | x | | x | | | |
| 29030 | (96) Small Orange Current Scones | | | x | | x | | | |
| 29121 | (48) Small Orange Current Scones | | | x | | x | | | |
| 29077 | (48) Large Cranberry Scones | | | x | | x | | | |
| 29076 | (48) Small Cranberry Scones | | | x | | x | | | |
| 29077 | (48) Large Cranberry/Walnu t Scones | | | x | | x | | | Walnut |
| 29006 | (48) Large Plain Scones | | | x | | x | | | |
| 29086 | (48) Small Plain Scones | | | x | | x | | | |
| 29011 | (48) Large Walnut Scones | | | x | | x | | | Walnut |
| 29100 | (48) Large Apple Scones | | | x | | x | | | |
| 29050 | (48) Large Apricot Scones | | | x | | x | | | |
| 29065 | (48) Lg Lemon Scones | | | x | | x | | | |

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|----------------------|---------------------------------------|--|---|---|---|---|--|--|--|
| 29462 | (96) Lg Assorted Scones | | | x | | x | | | |
| 29032 | (48) Large Assorted Scones | | | x | | x | | | |
| 29075 | (96) Small Assorted Scones | | | x | | x | | | |
| 29116 | (48) Small Assorted Scones | | | x | | x | | | |
| 29010 | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| Frozen Snails | (96) Large Cinnamon Snails No Raisins | | | x | x | x | | | |
| 24010 | (48) Large Cinnamon Snails No Raisins | | Eggs,Sugar,Salt,Yeast,Wh eyPowder,Butter, Vanilla Extract,Lemon Extract. | x | x | x | | | |
| 24005 | (96) Small Cinnamon Snails No Raisins | | | x | x | x | | | |
| 24000 | (48) Small Cinnamon Snails No Raisins | | | x | x | x | | | |
| 24055 | (96) Large Cinn Raisin Snails | | | x | x | x | | | |
| 24045 | (48) Large Cinn Raisin Snails | | | x | x | x | | | |
| 24035 | (96) Small Cinn Raisin Snails | | | x | x | x | | | |
| 24025 | (48) Small Cinn Raisin Snails | | | x | x | x | | | |

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|-----------------------|---------------------------|---------------------|--|---|---|---|---|--|--|
| 26016 | (96) Large Custard Raisin | | | x | x | x | | | |
| 26017 | (48) Large Custard Raisin | | | x | x | x | | | |
| 26020 | (96) Large Cinnamon Rolls | | | x | x | x | | | |
| 26021 | (48) Large Cinnamon Rolls | | | x | x | x | | | |
| 26050 | (96) Large Raisin Snails | | | x | x | x | | | |
| 26045 | (48) Large Raisin Snails | | | x | x | x | | | |
| 26040 | (96) Small Raisin Snails | | | x | x | x | | | |
| 26080 | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| Muffin Mix | | | | | | | | | |
| | Lbs. Bran Muffin Mix | | Bran: Sugar, Honey, Baking Powder, Salt, Eggs, Vegetable Oil, Butter Milk, Wheat Bran, Raisins, Pastry Flour | x | x | x | | | |
| 1614 | Lbs. Plain Muffin Mix | | Muffin Mix | x | x | x | x | | |
| 1615 | | | | | | | | | |
| | | | | | | | | | |
| Sandwich Rolls | 4" Sweet Sandwich Roll | 415' for 17 Minutes | White: Eggs, Water, Margine, Sugar, Salt, Yeast, Flour, S500 Conditioner, Whey Powder | x | x | x | | | |

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|------|-------------------------------------|---------------------|---|---|---|---|--|--|--|
| 4576 | 4" Sweet Sandwich Rolls (12pck) | 415' for 17 Minutes | | x | x | x | | | |
| 6020 | 5" Sweet Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4573 | 6" Sweet Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4734 | 6" Sweet Sandwich Rolls (12pck) | 415' for 17 Minutes | | x | x | x | | | |
| 6018 | 7" Sweet Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4560 | 7" Sandwich Sandwich Rolls (12pck) | 415' for 17 Minutes | | x | x | x | | | |
| 4564 | 8" Sweet Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4555 | 8" Sweet Sandwich Rolls (12pck) | 415' for 17 Minutes | | x | x | x | | | |
| 6016 | 4" Sourdough Sandwich Roll | 375' for 20 Minutes | SourDough:Starter,Salt, Yeast,Conditioner,Water ,Flour. | x | x | x | | | |
| 4575 | 5" Sourdough Sandwich Roll | 375' for 20 Minutes | | x | x | x | | | |
| 4581 | 6" Sourdough Sandwich Roll | 375' for 20 Minutes | | x | x | x | | | |
| 4569 | 6" Sourdough Sandwich Rolls (12pck) | 375' for 20 Minutes | | x | x | x | | | |
| 6117 | 7" Sourdough Sandwich Roll | 375' for 20 Minutes | | x | x | x | | | |

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|------|---------------------------------|---------------------|---|---|---|---|--|--|--|
| 4563 | 4" Wheat Sandwich Rolls (120cs) | 375' for 17 Minutes | Wheat:Eggs,Water, Whole Wheat Flour,Multi Purpose,Flour,Margin, Sugar,Salt,Yeast,Whey Powder. | x | x | x | | | |
| 4571 | 5" Wheat Sandwich Roll | 375' for 17 Minutes | | x | x | x | | | |
| 4591 | 6" Wheat Sandwich Roll | 375' for 17 Minutes | | x | x | x | | | |
| 4766 | 6" Whole Grain Sandwich Roll | 375' for 17 Minutes | | x | x | x | | | |
| 6021 | 7" Wheat Sandwich Roll | 375' for 17 Minutes | | x | x | x | | | |
| 4561 | 8" Wheat Sandwich Roll (12pck) | 375' for 17 Minutes | | x | x | x | | | |
| 6022 | 5" Rye Sandwich Roll | 375' for 17 Minutes | Rye:Eggs,Water,Margin, Salt,Sugar,Yeast,S500 Conditioner,Rye Flour,Multipurpose Flour,Caraway Seed,Whey Powder. | x | x | x | | | |
| 4570 | 6" Rye Sandwich Rolls | 375' for 17 Minutes | | x | x | x | | | |
| 4378 | 7" Rye Sandwich Roll | 375' for 17 Minutes | | x | x | x | | | |
| 4562 | 6" Onion Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4423 | 7" Onion Sandwich Rolls | 415' for 17 Minutes | | x | x | x | | | |

| | | | | | | | | | |
|------|--------------------------------|---------------------|---|---|---|---|--|---|--|
| 4424 | 7" Poppy Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4425 | 4" Dutch Crunch Sandwich Roll | 415' for 17 Minutes | Dutch Crunch: Water,Salt,Sugar,Yeast,F lour,S500 Conditioner TOPPING RECIPE: SUGAR, YEAST, VEGEETABLE OIL, SALT, AND RICE FLOUR | x | x | x | | | |
| 4574 | 5" Dutch Crunch Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4572 | 6" Dutch Crunch Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4643 | 7" Dutch Crunch Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4640 | 7" Sour Dutch Crunch | 415' for 17 Minutes | | x | x | x | | | |
| 4641 | 6" Soft Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4565 | 7" Soft Sandwich Rolls | 415' for 17 Minutes | | x | x | x | | | |
| 4653 | 6" Sesame Sandwich Roll | 415' for 17 Minutes | | x | x | x | | x | |
| 4575 | 7" Sesame Sandwich Rolls | 415' for 17 Minutes | | x | x | x | | x | |
| 4823 | 7" Seeded Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4650 | 4" Crispy French Sandwich Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4616 | 6" White Hoagie Roll (6pck) | 415' for 17 Minutes | | x | x | x | | | |

| | | | | | | | | | |
|------|-----------------------------------|---------------------|---|---|---|---|--|--|--|
| 6011 | 8" White Hoagie Roll (6pck) | 415' for 17 Minutes | | x | x | x | | | |
| 4680 | 4" Ciabatta Sandwich Rolls (6pck) | 415' for 17 Minutes | Ciabatta: Water, Salt, Sugar, Yeast, Flour, S500 Conditioner. | x | | | | | |
| 4917 | 6" Ciabatta Sandwich Roll | 415' for 17 Minutes | | x | | | | | |
| 4516 | 6" Ciabatta Sandwich Rolls (6pck) | 415' for 17 Minutes | | x | | | | | |
| 4916 | Onion Kaiser Roll | 415' for 17 Minutes | | x | x | x | | | |
| 4765 | Bolillo | 415' for 17 Minutes | | x | x | x | | | |
| 4566 | 12" Submarine Rolls | 375' for 20 Minutes | White: Eggs, Water, Margine, Sugar, Salt, Yeast, Flour, S500 Conditioner, Whey Powder | x | x | x | | | |

| SCHOOL PRODUCT | COUNT | Baking Temperature / Ingredients | | | | | | | |
|-------------------|-------|----------------------------------|---|---|--|--|--|---|--|
| PAR BAKE BAGELS | | 375' for 13 Mins | | | | | | | |
| 23049 Jalapeno | 72/cs | | Wheat Flour, Flour, Water, Malt, Sugar, Salt, Yeast | X | | | | | |
| 23053 Sesame Seed | 72/cs | | | X | | | | X | |
| 23051 Everything | 72/cs | | | X | | | | X | |

| | | | | | | | | | |
|---|--------------|------------------|---|---|--|---|--|--|--|
| 23047 Cranberry | 72/cs | | | X | | | | | |
| 23048 Cinnamon Raisin | 72/cs | | | X | | | | | |
| 23052 Chocolate | 72/cs | | | X | | | | | |
| 23046 Blueberry | 72/cs | | | X | | | | | |
| 23045 Whole Wheat | 72/cs | | | X | | | | | |
| 01631 Whole Wheat Mini Bagels | 160/cs | | | X | | | | | |
| 23016 Frozen Whole Wheat Bagels 3oz | 100/cs | | | X | | | | | |
| CROISSANTS | | | | | | | | | |
| 10020 Baked Small Chocolate Croissant | Individually | 375' for 18 Mins | | X | | X | | | |
| 10042 3oz Baked White Wheat Croissants | Individually | | Whole Wheat Flour,Flour, Water,Whole Wheat Enriched Flour,Sugar,Whey Powder,Salt s-500 Condionter,Yeast | X | | X | | | |
| 10041 2oz Baked White Wheat Croissants | Individually | | | X | | X | | | |
| 25076 Frozen White Wheat Croissants 2oz | 144/cs | | | X | | X | | | |
| 25777 Frozen White Wheat Croissants 3oz | 144/cs | | | X | | X | | | |

| | | | | | | | | | |
|--|--------------|------------------|--|---|---|---|--|--|--|
| 25111 Frozen Wheat Triangle Croissants 3oz | 96/cs | | | X | | X | | | |
| ROLLS | | | | | | | | | |
| 4055 Par bake WhiteWheat Dinner Rolls | 200/cs | 415' for 17 Mins | | X | | | | | |
| 4571 4" Wheat Sandwich Roll | 120/cs | | Water,Salt,Yeast,Wheat Flour, S-500 Conditioner,Flour | X | | | | | |
| 4107 Par Bake Sour White Wheat Parisian | 20/cs | | | X | | | | | |
| BAGEL DOGS | | | | | | | | | |
| 3011 Bagel Dogs | Individually | 375 for 20 Mins | Beef Dog, Wheat Flour, Flour ,Water,Malt,Sugar, Salt,Yeast | X | | | | | |
| BUNS | | | | | | | | | |
| 4914 Whole Wheat Ciabatta Buns 3oz | 100/cs | 375' for 14 Mins | Ciabatta: Water,Salt,Yeast,Flour ,Wheat Flour, S-500 Conditioner | X | | | | | |
| 6482 Whole Wheat Hamburger Buns 2oz | 144/cs | | | X | | | | | |
| 6483 Whole Wheat Hamburger Buns 2oz | Per dozen | 375' for 14 Mins | Wheat Hamburger: Whole Wheat Flour,Flour,Eggs, Enriched,Wheat,Flour, Butter,Sugar,Whey Powder,Salt,Yeast | X | X | X | | | |

| | | | | | | | | | |
|--------------------------------------|-------------------|------------------|---|---|---|---|--|--|--|
| 6484 Whole Wheat Hamburger Buns 3oz | 144/cs | | | X | X | X | | | |
| 6031 6" Whole Wheat Hot Dog Buns 2oz | Per dozen | | | X | X | X | | | |
| BREADS | | | | | | | | | |
| 3004 Frozen Pizza Sheets | 7 Sheets per case | 375 for 25 Mins | Pizza Sheets: Whole Wheat Flour, Flour Vegetable oil, Italian Season, Sugar, Salt, Yeast, Water | X | | | | | |
| 6591 20oz Sourdough | Individually | 375' for 35 Mins | SourDough: Wheat Flour, Flour, Salt, Yeast, S-500 Conditioner, Sourdough Starter. | X | | | | | |
| 6450 20oz SourWheat | Individually | | | | | | | | |
| 6449 20oz RyeWheat | Individually | 375 for 35 Mins | Rye: Eggs, Water, MarginE, Salt, Sugar, Yeast, S-500 Conditioner, Rye Flour, Wheat Flour, Whey Powder | X | X | X | | | |
| 6477 20oz Wheat | Individually | 375 for 35 Mins | Wheat: Wheat Flour, Eggs, Water, Margine, Sugar, Salt, Yeast, Whey Powder | X | X | X | | | |
| 6479 20oz White Wheat | Individually | | | | | | | | |

| | | | | | | | | | |
|---|--------------|-----------------------|---|---|---|---|---|--|--|
| 6590 20oz White | Individually | 375 for 35 Mins | White: Eggs, Water, Margine, Sugar, Salt, Whole Wheat Flour, Yeast, Flour, S-500 Conditioner, Whey Powder | X | X | X | | | |
| 6445 20oz Sour Jalapeno | Individually | 375 for 35 Mins | SourJalapeno: Jalapenos, Flour, Wheat Flour, Salt, Yeast, S-500 Conditioner, Sourdough Starter. | X | | | | | |
| MUFFINS | | | | | | | | | |
| 15044 Baked Blueberry Muffin | Individually | 375' for 25 Mins | Blueberries, Wheat Flour Muffin Mix (wheat, soy, milk, egg) | X | X | X | X | | |
| 15156 Baked Carrot Pineapple Muffin | Individually | | muffin mix, Wheat Flour, Flour, Eggs, Water, Soy Oil, Pinaaple, Carrot, Raisin, Cinnamon Raisins | X | X | X | X | | |
| DANISHES | | | | | | | | | |
| 11220 Baked 3oz Medium Cinnamon Rolls | Individually | 375 for 20 to 25 Mins | vanilla extract, lemon extract, Flour, Wheat Flour, Sugar, Salt, Yeast, Butter, Water, Egg | X | X | X | | | |
| 24001 Frozen Medium Cinnamon Rolls | 96 /cs | | | X | X | X | | | |

Customer Allergen Awareness Letter

| Customer | Allergen Letter and Matrix Date Sent | Date Signed Letter Received | PCQI Signature | PCQI Date Signed (within 7 days of receipt) |
|--------------------------|--------------------------------------|-----------------------------|----------------|---|
| Waters Edge Hotel | 5/1/23 | 5/2/23 | X | 5/2/23 |
| Salt & Pepper Restaurant | 5/1/23 | 5/2/23 | X | 5/2/23 |
| Rick's on Second | 5/1/23 | 5/1/23 | X | 5/2/23 |
| Aurora Park Cottages | 5/1/23 | 5/1/23 | X | 5/2/23 |
| Picazo Café | 5/1/23 | 5/1/23 | X | 5/2/23 |
| Panamabay | 5/1/23 | 5/4/23 | X | 5/4/23 |
| Dots | 5/1/23 | 5/4/23 | X | 5/4/23 |

Allergen Preventive Controls

| Process Control Step | Hazard | Criteria | Monitoring | | | | Corrective Action | Verification | Records |
|--------------------------------------|--|------------------------------|---|-------------------------------------|-------------------------------------|--------------------------------------|--|---|---------------|
| | | | What | How | Frequency | Who | | | |
| Packaging (for the labeled products) | Undeclared Allergens - Wheat, Soy, Milk, Eggs, Sesame, Treenuts (Almonds, Macadamia, Pecans, Walnuts) - varies by recipe | Allergens declared on labels | Correct label applied to current product. | Visual inspection of labels applied | Each order for the labeled products | Food Safety Team Leader or Designate | If labels are not correct, hold product back to last check and re-package all affected product. Retrain employees as needed. | FS Team Leader or designee reviews and initials records within 7 working days and compares results with past results to identify any trends | Packaging Log |

| | | | | | | | | | |
|--|--|---|--|---|---|--------------------------------------|--|--|---|
| Packaging (for the bulk products, unlabeled) | Undeclared Allergens - Wheat, Soy, Milk, Eggs, Sesame, Treenuts (Almonds, Macadamia, Pecans, Walnuts) - varies by recipe | Allergens declared for all products | Allergen Awareness Letter and Allergen Matrix send to each customer | Customer signs Allergen Awareness Letter | Initially, Annual and with any changes | Food Safety Team Leader or Designate | If letter is not signed, Re-contact customer and hold shipping products until signed letter is received. If any | FS Team Leader or designee reviews and initials records within 7 working days of letter receipt and compares | FS plan Allergen Letter Tab |
| Allergen change over procedures, including clean following the use of other allergenic | Cross-contact with allergens not present in the recipe | No residual allergenic material from previous production. | Application of effective cleaning; visual inspection prior to start-up and with change-overs of allergens. | Operator cleans equipment and utensils to remove all residue after the specific allergen items are produced | After products containing allergenic materials not in this recipe are handled on the line | Trained Operator | Re-clean the equipment and pans and reswab. | AllerSnap Swabs after cleaning completed | Sanitation log Corrections records Verification records |

Supply Chain Preventive Controls

| Raw Material or Ingredient | Approved Supplier | Hazard requiring a Supply chain-applied Control | Preventive Controls Applied by the Supplier | Type(s) of Supplier Verification | Verification Procedure(s) | Records – ingredient or hazard specific | Records – Required for all |
|------------------------------|-------------------|---|---|---|---|---|--|
| Tree Nuts - Almonds, Walnuts | BakeMark | Aflatoxin | Sorting to remove moldy nuts that may contain aflatoxin | 3rd party audit of approved supplier and certificates of analysis (COA) | 1) The 3rd party audit is requested from the supplier annually. The audit results and corrective actions are reviewed by our PCQI. Follow up with the supplier, as necessary, and documented. 2) For each shipment received, | COAs Aflatoxin < 15 ppm for lots received | 1-Audit report and verification of corrective actions. 2-Receiving Log 3-Bill of Lading showing approved supplier 4-Corrective action records 5-Supplier Mycotoxin control |
| | | <i>Salmonella spp.</i> | Salmonella tested per lot by supplier. | Annual verification of supplier | | Salmonella Neg. | |

| | | | | | | |
|-------------------------------|-------------------|---|---|---|------------------------------------|----------------|
| <p>Flours, Muffin Mix</p> | <p>Mycotoxins</p> | <p>Supplier collects samples at harvest and tests throughout sourcing areas to identify areas of concern. Inbound grain monitoring and finished product monitoring mill testing programs are set up and established frequencies are</p> | <p>Annual verification of supplier controls</p> | <p>the receiver verifies that the material is from the approved supplier location using the Bill of Lading, documents the check in the incoming goods log and files the Bill of Lading.</p> | <p>FDA guidelines of <1 ppm</p> | <p>summary</p> |
|-------------------------------|-------------------|---|---|---|------------------------------------|----------------|

Sanitation Preventive Controls

| Sanitation Control | Hazard | Parameter | Monitoring | | | | Immediate Correction | Verification | Corrective Action | Records |
|-----------------------|--|---|--|-------------------|---|----------------------|--|---|---|--|
| | | | What | How | Frequency | Who | | | | |
| Sanitation Monitoring | Unsanitary conditions may lead to adulteration | Visibly Clean - no residual dough or ingredients in mixing bowl, utensils, pans, or equipment | Cleanliness – Product contact surfaces | visual inspection | Every time After Cleaning and before allergen product change over | trained staff member | Reclean, Reinspect. Repeat until visibly clean | Records reviewed by PCQI or designee within 7 days. Pre-op Inspections daily. | If surfaces not clean, reclean and re-inspect. Retrain staff as needed. | Pre-Op Sanitation Inspection Form Training Logs |

| | | | | | | | | | | |
|--|--|----------------------------|-----------------------------------|-----------------------|-------------|----------------------|---|---|--------------------------|---------------------------------|
| | | Sanitation (Quat) Strength | Concentration of sanitizer (Quat) | Test Strip for Bucket | daily in AM | trained staff member | if Quat is not tested it is retested, if Quat is not at 200-400 ppm adjust to correct level | Daily log reviewed by PCQI or designee within 7 days. | Retrain staff as needed. | Sanitation Log Training Logs |
|--|--|----------------------------|-----------------------------------|-----------------------|-------------|----------------------|---|---|--------------------------|---------------------------------|

Hygienic Zoning & Environmental Monitoring

Purpose: Hygienic environmental

Areas:

| | | | |
|--|---|---|--|
| Non-Manufacturing Offices Restrooms | Transition Receiving/Shipping | Basic GMP Ambient Storage Frozen Storage Refrigerated Storage Dishroom | Pathogen Control Baking Air Cooling Metal Detection Packaging |
|--|---|---|--|

Frequency: During Production

Employees and other individuals entering the Pathogen Control Areas

Who:

Procedure: In order listed below:
 1. Walk through floor
 2. Put on a hairnet,
 3. Wash hands
 4. Put on a clean apron
 5. When exiting the

Maintenance workers minimized during

Monitoring: For hygienic zoning, properly smocked

Corrections: Employee is instructed

Records: Daily GMP Record,

Environmental monitoring for verification of sanitation control and records review within 7 working days by PCQI.

Verification:

Environmental Monitoring for Sanitation Preventive Control Verification

Purpose: Environmental monitoring is conducted to verify the effectiveness of sanitation and hygienic zoning procedures in the Mixing, Portioning and Packing areas to control environmental pathogens such as *L. monocytogenes* and *Salmonella spp.*

Sample identification: Based on observation when sampling, “worst case” areas are sampled; e.g., standing water or product residue, around table legs, crevasses major traffic areas. Record the specific location sampled.

Sampling Procedure: Every month sponge swabs are collected during production at least 3 hours after production starts.
Sampling time is not uniform to avoid bias of results.
Swabs are shipped to the Lab using the sampling kit provided.
Swabs are refrigerated and shipped in an insulated cooler with a gel pack with next day delivery.

Laboratory: Aemtek Labs, Fremont CA (ISO Certified)

Tests Conducted: For routine samples, the contract lab will run *Listeria* species and *Salmonella spp.*
Composite samples will not be used initially. Investigation samples must be run individually. The test result sheet identifies the specific method number used.

Test Interpretation:

Act on a negative result – Continue routine operations

Corrective action for a positive result:

1. If a composite is positive, the positive areas are re-sampled within a day of notification and prior to implementing intensive sanitation procedures. Additional samples (number depends on size of area) are taken in other potential problem areas in an attempt to identify a site of contamination. All samples are run individually, without compositing.
2. Intensive sanitation procedures are implemented after sampling is complete.
3. Production can continue after sanitation is complete and product can be shipped.
4. If all re-samples are negative (3 in a row), resume the normal sampling frequency.
5. If one or more re-samples are positive, perform corrective action investigation to resolve the issue. Implement a hold and finished product testing procedure per the Product Testing for Verification corrective action protocol.

| | | |
|--|--|--|
| Food Safety Plan Revision History | | |
|--|--|--|

| DATE: | VERSION # | DESCRIPTION of CHANGES | APPROVER | APPROVAL DATE: |
|----------|-----------|---|----------|----------------|
| 10/17/22 | 1 | New plan for FSMA compliance | tc | 10/17/22 |
| 1/26/23 | 2 | Supply chain and allergen updates with product offering changes | tc | 1/26/23 |
| 4/18/23 | 3 | Allergen and Supply Chain PC's updated with new information | tc | 4/13/23 |

1) Peanut Butter Cookie Validation Study

[Article in Journal of food protection 77\(4\):635-9 · April 2014 with 225 Reads](#)

DOI: [10.4315/0362-028X.JFP-13-408](#) · Source: [PubMed](#)

[Cite this publication](#)



Peanuts and peanut-based products have been the source of recent Salmonella outbreaks worldwide. Because peanut butter is commonly used as an ingredient in baked goods, such as cookies, the potential risk of Salmonella remaining in these products after baking needs to be assessed. This research examines the potential hazard of Salmonella in peanut butter cookies when it is introduced via the peanut-derived ingredient. The survival of Salmonella during the baking of peanut butter cookies was determined. Commercial, creamy-style peanut butter was artificially inoculated with a five-strain Salmonella cocktail at a target concentration of 10(8) CFU/g. The inoculated peanut butter was then used to prepare peanut butter cookie dough following a standard recipe. Cookies were baked at 350°F (177°C) and were sampled after 10, 11, 12, 13, 14, and 15 min. Temperature profiles of the oven and cookies were monitored during baking. The water activity and pH of the inoculated and uninoculated peanut butter, raw dough, and baked cookies were measured. Immediately after baking, cookies were cooled, and the survival of Salmonella was determined by direct plating or enrichment. After baking cookies for 10 min, the minimum reduction of Salmonella observed was 4.8 log. In cookies baked for 13 and 14 min, Salmonella was only detectable by enrichment reflecting a Salmonella reduction in the range of 5.2 to 6.2 log. Cookies baked for 15 min had no detectable Salmonella. Results of this study showed that proper baking will reduce Salmonella in peanut butter cookies by 5 log or more.

2) Oregon State validation of cookie dough (Salmonella)

<https://ir.library.oregonstate.edu/downloads/3t945x116>

3) International Journal of Food Microbiology (Muffins) for Salmonella

<https://pubmed.ncbi.nlm.nih.gov/28342405/#:~:text=This%20study%20validates%20a%20typical,population%20by%20%E2%89%A55logCFU%2Fg.>

https://www.researchgate.net/publication/330611161_Validation_of_a_nut_muffin_baking_process_and_thermal_resistance_characterization_of_a_7-serovar_Salmonella_inoculum_in_batter_when_introduced_via_flour_or_walnuts

4) Journal of Food Protections - Buns for Salmonella

<https://meridian.allenpress.com/jfp/article/79/4/544/174398/Validation-of-Baking-To-Control-Salmonella>

5) Kansas State Univeristy - Buns

<https://krex.k-state.edu/dspace/handle/2097/41717>

ITEMIZED BID LIST - Attachment "16" TO BE SUBMITTED WITH PROPOSAL

| WG = Whole Grain, IW = Ind. Wrapped | | | | | | | | | | | | | | | | |
|--|--|------|---------------|------|--------------------------|---------------------------------------|----------|--|---------------------------------------|---|---|--|---|---------------------|---------------|-------|
| Item (WG= WHOLE GRAIN 51%, IW= INDIVIDUALLY WRAP) | MFG ITEM # ("or similar, list in column K) | PACK | SIZE (VOLUME) | UNIT | REQUIRED SPECIFICATION | BRAND ("or similar, list in column J) | Quantity | Identify Where Product is MFG (City/ State/ Country) | Identify Brand if quoting a like item | Item Description if quoting a like item | Manuf. Item Number if quoting like item | Case Pack Information if quoting like item | Cost per Size (measurement in column D) | Case Cost | Extended Cost | NOTES |
| Wheat Hamburger Buns | 6484 | 144 | 3oz | CASE | BAKED FRESH NEVER FROZEN | | 187 | | | | | 12 Dozen a Case | \$64.80 | \$12,117.60 | | |
| Par baked Sour White Whole Wheat Parisian | 4107 | 20 | count | Case | BAKED FRESH NEVER FROZEN | | 2 | | | | | 20 Case | \$41.70 | \$83.40 | | |
| Wheat Loaf | 4795 | 1 | 2lb | Loaf | BAKED FRESH NEVER FROZEN | | 4 | | | | | Individually | \$3.00 | \$12.00 | | |
| Friz White Wheat Croissant | 25076 | 144 | 2oz | Case | BAKED FRESH NEVER FROZEN | | 6 | | | | | 144 Case | \$71.50 | \$429.00 | | |
| Wheat Hamburger Buns | 6482 | 144 | 2oz | Case | BAKED FRESH NEVER FROZEN | | 297 | | | | | 12 Dozen a Case | \$57.60 | \$17,107.20 | | |
| White Whole Wheat Croissant | 10041 | 1 | 2oz | each | BAKED FRESH NEVER FROZEN | | 7,300 | | | | | Individually | \$0.90 | \$6,570.00 | | |
| Cranberry Bread | 2138 | 1 | 3lb | each | BAKED FRESH NEVER FROZEN | | 35 | | | | | Individually | \$13.90 | \$486.50 | | |
| Friz White Wheat Croissant | 25777 | 144 | 3oz | case | BAKED FRESH NEVER FROZEN | | 7 | | | | | 144 Case | \$99.36 | \$695.52 | | |
| Medium Cinnamon Roll | 11220 | 1 | 3oz | each | BAKED FRESH NEVER FROZEN | | 9,200 | | | | | Individually | \$1.10 | \$10,120.00 | | |
| 5" Sandwich Rolls Sweet | 4573 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 120 | | | | | Individually | \$0.76 | \$91.20 | | |
| Assorted Small Danishes | 11010 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 48 | | | | | Individually | \$0.83 | \$39.84 | | |
| Large Plain Croissant | 10050 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 12 | | | | | Individually | \$1.65 | \$19.80 | | |
| Medium Blueberry Muffin | 15044 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 9,580 | | | | | Individually | \$1.10 | \$10,538.00 | | |
| Medium Chocolate Muffin | 15051 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 58,530 | | | | | Individually | \$1.10 | \$64,383.00 | | |
| Parisian | 4025 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 324 | | | | | Individually | \$2.10 | \$680.40 | | |
| Small Carrot Muffin | 15155 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 4,400 | | | | | Individually | \$1.10 | \$4,840.00 | | |
| Small Carrot Pineapple Muffin | 15156 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 15,700 | | | | | Individually | \$1.10 | \$17,270.00 | | |
| Small Cheese Croissant | 10072 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 7,250 | | | | | Individually | \$0.83 | \$6,017.50 | | |
| Small Chocolate Croissant | 10020 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 86,670 | | | | | Individually | \$0.83 | \$71,936.10 | | |
| Small Chocolate Muffin | 15050 | 1 | count | each | BAKED FRESH NEVER FROZEN | | 2,550 | | | | | Individually | \$1.10 | \$2,805.00 | | |
| | | | | | | | | | | | | | TOTAL | \$226,242.06 | | |

| | |
|---|---|
| Company: The Bonami Baking Company | Facility: 380 E 10th St, Pittsburg, California 94565 |
| Environmental Monitoring Plan | |

An Environmental Monitoring Plan (EMP) is an essential component of a company's food safety management system. The primary objective of environmental monitoring is to identify and eliminate conditions that promote the growth of pathogens and prevent contamination of food products. The program also aims to validate the effectiveness of the cleaning and sanitization procedures of the production environment and packaging areas to prevent contamination.

Our company's Environmental Monitoring Program includes a risk assessment, a routine sampling plan, and an investigative and corrective action plan. The risk assessment is conducted to identify potential sources of contamination, evaluate the likelihood of contamination, and determine the primary care areas for monitoring. The routine sampling plan involves the collection of environmental samples from the production area, equipment, personnel, and other relevant areas, based on the identified primary care areas.

The investigative and corrective action plan includes procedures to investigate any positive results from the environmental monitoring program and identify the root cause of the contamination. Corrective actions will be implemented to prevent the recurrence of the contamination, and the effectiveness of the corrective actions will be verified through follow-up environmental monitoring.

EMP encompasses all aspects of a facility. As an essential component of food safety management systems like HACCP, HARPC, and others, EM plays a pivotal role in supporting their implementation. Our company's Environmental Monitoring Program will be reviewed at least annually and updated as needed to ensure its continued effectiveness in preventing contamination of our food products and protect our brand reputation.

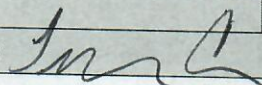
The Preventive Controls Qualified Individual (PCQI) oversees the environmental monitoring program; ensures that only trained individuals execute the swab and sampling program, and ensures the program is executed per this procedure.

1.0 Environmental Contamination Risk

as identified in the company's HACCP & Preventive Control Plan

Microorganisms typically enter the food processing environment through various means, including equipment, raw materials, pests, water and air supply, cross-contamination from external sources, and employees. Among these, pathogenic microorganisms like pathogenic *Escherichia coli*, *Listeria monocytogenes*, and *Salmonella* spp. are frequent contaminants encountered in food processing environments.

Specifically, in a bakery process, potential sources of microbial contamination can include:

| | | | |
|--|-----------------|--------------------------|-------------|
| New | Version No: 1.0 | Effective Date: 04/19/23 | Page 1 of 6 |
| Approved by:  | PCQI | Approval Date: 5/2/2023 | |

Environmental Monitoring Plan

1. Raw ingredients: Raw ingredients like flour, eggs, milk, nuts, fruits, vegetables, and sugar can harbor bacteria, molds, and yeasts, which can contaminate the final product if they are not properly handled and stored.
2. Personnel: Bakery workers can transfer pathogens from their hands, hair, or clothing to the food product. Personal hygiene practices such as handwashing, wearing clean uniforms, and hairnets can help prevent contamination.
3. Equipment and utensils: Bakery equipment and utensils, such as mixers, slicers, and spatulas, can harbor bacteria if they are not properly cleaned and sanitized. Cross-contamination can also occur if the same equipment is used for different products.
4. Environment: The bakery environment, including the air, surfaces, and water, can contain microorganisms that can contaminate the food product. Proper cleaning and sanitation procedures, as well as pest control measures, can help minimize the risk of contamination.
5. Packaging materials: Packaging materials, such as bags and boxes, can also be a potential source of contamination if they are not properly stored or handled.
6. Water supply: Process water used in the bakery can be a potential source of contamination if it is not properly treated and stored. It can harbor bacteria and other microorganisms that can contaminate the food product during processing.
7. Cross contamination: Cross-contamination can occur when contaminated surfaces or utensils come into contact with dough or batter that is not intended to be contaminated. For example, using the same cutting board or knife for different ingredients without proper cleaning and sanitation can transfer harmful microorganisms from one ingredient to another. Another example is using a kneading table for packaging of baked goods.

2.0 Environmental Sampling Plan

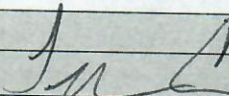
2.1 Characterization of Sampling Areas

The company's EMP follows the zoning concept as defined in Table 1. below. The entire facility is surveyed, and sampling locations are listed in a separate document entitled "EMP Sampling Location List." Sampling can be collected on locations listed and can rotate each month so all locations are swabbed within one calendar year.

2.2 Environmental Sampling Scope and Schedule

Monthly, a minimum of 10 environmental surface sponge samples are collected by trained EMP specialists. Samples will be taken during production, at least 3 hours after start. These samples will be tested for sanitation mainly for *Listeria* and *Salmonella*.

Daily, sanitation effectiveness samples will be collected post cleaning and sanitation and tested using AllerSnap swabs. The sanitation effectiveness samples are all food contact surface sites.

| | | | |
|--|-----------------|--------------------------|-------------|
| New | Version No: 1.0 | Effective Date: 04/19/23 | Page 2 of 6 |
| Approved by:  | PCQI | Approval Date: 5/2/2023 | |

| | |
|---|---|
| Company: The Bonami Baking Company | Facility: 380 E 10th St, Pittsburg, California 94565 |
| Environmental Monitoring Plan | |

Once per year, potable production water will be tested for presence/absence of coliforms and *E. coli* and heterotrophic plate counts (HPC).

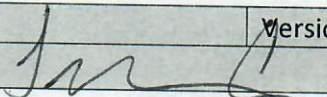
The detailed sampling plan and schedule is shown in Table 2 below.

Table 1. Zoning and Sampling Areas

| Zones | Definition | Sample locations |
|--------|---|---|
| Zone 1 | Food contact surface (FCS) | Tables, utensils, molds, gloves and aprons, pumps, the interior of mixing machine, transport racks, trays, scales, mixing bowls, kneading and assembly table, etc., overhead structures prone to condensation formation over product contact surfaces. |
| Zone 2 | Non-food-contact surfaces near food and food contact surfaces | The exterior of food contact equipment, sides of assembly table, control panels, sides of weighing scales, refrigerator and freezer handles, sink, other areas where the potential risk of contamination exists through human or equipment interaction. |
| Zone 3 | Non-food-contact surface, outside of Zone 1 or Zone 2, but still within the processing area | Floors, walls, refrigeration/freezer units, drains, floor mats, doors, floor scrubbers, traffic pathways into processing area, overhead piping, wash stations, floor cleaning tools. |
| Zone 4 | Non-food-contact surface, outside of the processing areas | Production area offices, locker rooms, restrooms, cafeteria, hallways, trash areas, corridors of production areas. |

Table 2. Sampling and Testing Schedule

| Zone | Location | Site | Sample Type | # of Samples | Frequency | Tests |
|------|-----------------------------|--|-------------|--------------|-----------|--------------------------------------|
| 1 | Processing area | Food contact surfaces, e.g., trays, tables, utensils, post-sanitation | Surface | 5 | Daily | AllerSnap swabs |
| 2 | Processing areas | Adjacent to FCS, during production pre-sanitation, at least 3 hours after start of production | Surface | 5 | Monthly | <i>Salmonella</i> <i>Listeria</i> |
| 3 | Processing areas | Floor, drains, wheels, etc., during production, pre-sanitation | Surface | 3 | Monthly | <i>Salmonella</i> <i>Listeria</i> |
| 4 | Outside of processing areas | Heavy traffic areas, entrances into production, restrooms, | Surface | 2 | Monthly | <i>Salmonella</i> <i>Listeria</i> |

| | | | |
|--|-----------------|--------------------------|-------------|
| New | Version No: 1.0 | Effective Date: 04/19/23 | Page 3 of 6 |
| Approved by:  | PCGI | Approval Date: 5/2/2023 | |

| | |
|---|---|
| Company: The Bonami Baking Company | Facility: 380 E 10th St, Pittsburg, California 94565 |
| Environmental Monitoring Plan | |

| | | | | | |
|---------------------------------|---------|---|----------|---------------------------------|--|
| | offices | | | | |
| Production water | Water | 1 | Annually | Coliforms/ <i>E. coli</i> , HPC | |
| Air quality in processing areas | Air | 1 | Annually | APC, Yeast & Mold | |

2.3 Sampling Instructions

- a. Sampling Instructions for Surface Sponge Samples
<https://www.youtube.com/watch?v=3Qwutlj1K3M&t=19s>
- b. Sampling Instructions for Water Samples
<https://www.youtube.com/watch?v=-48W3OY83yl&t=1s>
- c. Sampling Instructions for Air Samples
<https://www.youtube.com/watch?v=Na3fJoz2Ytg>

3.0 Acceptance Criteria and Follow Up Actions

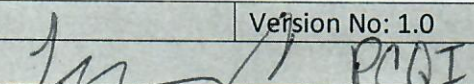
3.1 Establishment of Baseline Data

For enumeration testing, baseline data will be established after at least 20 data points. Such baseline data can be obtained by intensive initial sampling that covers multiple production days. Acceptance criteria should be determined for enumeration tests based on the baseline data (see Table 3 below). Testing data for baseline and continuous routine sampling should be documented. Data trending analysis should be performed.

3.2 Out of Specification Results and Follow Up Actions

Table 3. Acceptance Limit and Follow up Actions

| Tests | Performance Target | Control Limit | Follow up Actions |
|--------------------------------------|---|---|---|
| APC | Post-sanitation: ≤300 CFU/100 sq. cm. | Post-sanitation: >3,000 CFU/100 sq. cm. | Review sanitation procedure, make improvement, re-sanitize, and re-sample to verify sanitation effectiveness. |
| <i>Enterobacteriaceae</i> | Post-sanitation: 100 CFU/100 sq. cm. | Post-sanitation: >100 CFU/100 sq. cm | Review sanitation procedure, make improvement, re-sanitize, and re-sample to verify sanitation effectiveness. |
| <i>Salmonella</i> <i>Listeria</i> | Absent/sample | Present/sample | Corrective Actions (see below). |
| Water testing | Total coliforms/ <i>E. coli</i> : Absent/100 mL | TC/EC positive OR HPC ≥500 CFU/mL | Sanitize spigot and re-test. If the result is still unacceptable, |

| | | | |
|--------------|---|--------------------------|--------------------------|
| New | Version No: 1.0 | Effective Date: 04/19/23 | Page 4 of 6 |
| Approved by: |  | | Approval Date: 5/21/2023 |

| | |
|---|---|
| Company: The Bonami Baking Company | Facility: 380 E 10th St, Pittsburg, California 94565 |
| Environmental Monitoring Plan | |

| | | | |
|---------------------|------------------------------|--|--|
| | AND HPC <500 CFU/mL | | consider using filtered water. <i>E. coli</i> positive results should be reported to the city. |
| Air quality testing | Need to establish a baseline | Significantly higher than the baseline | Perform thorough cleaning and investigate if necessary. |

4.0 Nonconformity and Corrective Action Plan

4.1 Corrective Action Plan for Initial Positive Pathogen Findings

When an environmental sample collected from a non-food-contact surface is detected as pathogen positive:

- a. Clean and sanitize the area where positive results occurred.
- b. Re-test the area, and at least five samples in the surrounding areas, during the next production cycle. If the re-test results are negative, assume the contamination has been eliminated, resume production and routine monitoring. If any of the re-test results are positive, continue correction action as outlined in 4.2 below.

4.2 Corrective Action Plan for Re-occurring Positive Pathogen Findings

- a. Conduct intensified cleaning and sanitizing.
- b. Conduct intensified sampling and testing to identify the source of contamination.
- c. If the intensified sampling and testing results are all negative, resume production and routine environmental monitoring.
- d. If any of the intensified sampling and testing results are positive, conduct a root cause analysis, increase efforts to identify and eliminate the source, and consider consultation with an expert.

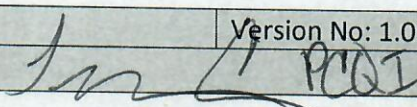
4.3 Documentation of Corrective Actions

Root cause and corrective actions will be properly documented, along with environmental sampling and testing results.

5.0 Verification of Environmental Monitoring Program

The Environmental Monitoring Program will be reviewed at least annually. The review process will include:

- a. Review of sampling and testing records and results,
- b. Data trending
- c. Review of corrective action records
- d. Verification sampling by managers or an external expert

| | | | |
|--------------|---|--------------------------|-------------|
| New | Version No: 1.0 | Effective Date: 04/19/23 | Page 5 of 6 |
| Approved by: |  | Approval Date: 5/2/2023 | |

**Company: The Bonami Baking
Company**

**Facility: 380 E 10th St, Pittsburg,
California 94565**

Environmental Monitoring Plan

- e. Recommendations for preventive actions
- f. Trending can warrant a modification to the sampling

New

Version No: 1.0

Effective Date: 04/19/23

Page 6 of 6

Approved by:

J. M. [Signature]
PCGI

Approval Date:

5/2/2023

| | |
|--|--|
| Food Safety Plan Revision History | |
|--|--|

| DATE: | VERSION # | DESCRIPTION of CHANGES | APPROVER |
|------------|-----------|---|----------|
| 10/17/2022 | 1 | New plan for FSMA compliance | tc |
| 1/26/2023 | 2 | Supply chain and allergen updates with product offering changes | tc |
| 4/18/2023 | 3 | Allergen and Supply Chain PC's updated with new information | tc |
| | | | |

Mountain View Whisman School District

Amendment No. 1

Posted June 7, 2023

**Request for Proposal (RFP) #2023-24-04
Bread**

To: ALL PROSPECTIVE BIDDERS

This is to inform all prospective bidders that the Mountain View Whisman School District is issuing Bid Amendment No. 1 to the RFP, as previously defined.

Each bidder must ensure to submit a signed and completed copy of this Bid Amendment No. 1 along with their bid proposal by the specified bid date and time. Failure to do so may result in the bidder's proposal being deemed non-responsive.

Please be advised that the information contained in this bid amendment supersedes any conflicting information previously provided. Any other information in the original RFP not amended remains unchanged.

If you have any questions, please contact the District for clarification.

1. See Pages 1, 3, and 9

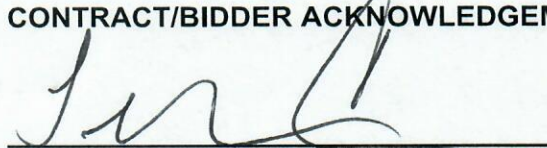
Amended From:

Due date for RFP is June 19th at 10:00 am

Amended To:

Due date for RFP is June 20th at 10:00 am

CONTRACT/BIDDER ACKNOWLEDGEMENT OF RECEIPT AND AGREEMENT:



Signature

6/13/2023
Date

Tania Cuellar, C.F.O.

Print Name and Title

The Bonami Baking Co., Inc.

Print Company Name

Sincerely,

Debbie Austin

Child Nutrition Department

daustin@mvwsd.org

1400 Montecito Ave, Mountain View, CA 94043

STATE OF CALIFORNIA
DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
PROCESSED FOOD REGISTRATION

THE BONAMI BAKING COMPANY INC.
THE BONAMI BAKING COMPANY INC.
380 E. 10TH STREET
PITTSBURG, CA 94565

REGISTRATION NUMBER: 73830
EXPIRATION DATE: 10/15/2023

THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.

Food and Drug Branch, 1500 Capitol Avenue, MS 7602, PO Box 997435, Sacramento, CA 95899-7435 (916) 650-6500

City of Pittsburg
BUSINESS PERMIT

Location: THE BONAMI BAKING CO INC
380 E 10TH ST
PITTSBURG, CA 94565



Issued Date:
1/1/2023

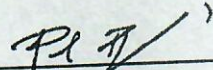
Expiration Date:
12/31/2023

Permit #:
078005

Sic Code: 2051
Classification: Bread and Other Bakery Produ

This license does not indicate the above business has complied with all city regulations. The granting of this business license shall not be construed as approval of the operation of your business in violation of any provisions of the city code or any state law.

Mailing: THE BONAMI BAKING CO INC
380 E 10TH ST
PITTSBURG, CA 94565



Finance Director

POST IN A CONSPICUOUS PLACE

City of Pittsburg
BUSINESS LICENSE

Location: THE BONAMI BAKING CO INC
380 E 10TH ST
PITTSBURG, CA 94565



Issued Date:
1/1/2023

Expiration Date:
12/31/2023

License #:
078004

Sic Code: 2051
Classification: Bread and Other Bakery Produ

This license does not indicate the above business has complied with all city regulations. The granting of this business license shall not be construed as approval of the operation of your business in violation of any provisions of the city code or any state law.

Mailing: THE BONAMI BAKING CO INC
380 E 10TH ST
PITTSBURG, CA 94565



Finance Director

POST IN A CONSPICUOUS PLACE

Proposal Submission Checklist - Attachment "1"

TO BE SUBMITTED WITH PROPOSAL

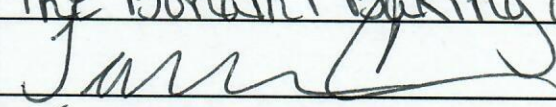
proposer Name: The Bonami Baking Co., Inc.

This checklist must be submitted with proposer's Proposal.

REQUIRED DOCUMENTS:

- Proposal Submission Checklist (Att.1, this form)
- Request for Proposal Signature Page (Att. 2)
- Evaluation Criteria (Att.3)
- Vendor Questionnaire (Att. 4)
- References with 2 References (Att. 5)
- Non Collusion Affidavit (Att. 6)
- proposer's Statement Regarding Insurance Coverage (Att. 7)
- Worker's Compensation Insurance Certification Form (Att. 8)
- Drug Free Workplace Certification (Att. 9)
- Equal Opportunity Employment (Att. 10)
- Fingerprint Clearance/Criminal Background Investigation (Att. 11)
- Certificate of Independent Price Determination (Att. 12)
- Suspension and Debarment Certification (Att. 14)
- Certification Regarding Lobbying (Att. 15)
- Buy American Certification Form (Att. 16)
- Iran Contracting Act of 2010 Compliance Affidavit (Att. 17)
- China Prohibition Certification (Att. 18)
- Statement of Pricing (Include in your proposal)
- HACCP Plan / Food Security and Safety Program including Pest Control Policy & Recall Procedures (Include in your proposal)
- Addenda

REQUEST FOR PROPOSAL SIGNATURE PAGE - Attachment "2"
TO BE SUBMITTED WITH PROPOSAL

| | |
|---|--|
| By signing this, I certify that I am an authorized representative of the proposer (or individual) and that information contained in this proposal is accurate, true, and binding upon the proposer. | |
| Company Name | The Bonami Baking Co., Inc |
| Signature of Company Official |  |
| Name of Signer | Tania Cuellar |
| Title of Signer | Secretary, C.F.O. |
| Email Address | bonami-bakery@hotmail.com |
| Complete Mailing Address | 380 E 10th street |
| City, State, Zip | Pittsburg, CA 94565 |
| Phone Number | (925) 473-9736 |
| Date | 6/13/2023 |
| Minimum Dollar Amount for Delivery | \$ 2,000.00 |
| <input type="checkbox"/> | Check if no minimum dollar amount for delivery is required. |
| Minimum Case Amount for Delivery | 10 Cases |
| <input type="checkbox"/> | c |

**EVALUATION CRITERIA
ATTACHMENT 3**

Mountain View Whisman School District intends to award to the responsible Proposer whose proposal is most advantageous to the District's program(s) with price and other factors considered. MVWSD will evaluate qualifying proposals using the following criteria:

| Evaluation Criteria | Description and Points Awarded | Points Based On | Max. Points |
|---|--|---|-------------|
| Price | 100% of Max Points: Lowest-priced proposal. 80% of Max Points: Second lowest-priced proposal. 60% of Max Points: Third lowest-priced proposal. | Itemized proposal List | 30 |
| Delivery Specifications | 100% of Max Points: Ability to deliver within the District's designated time/days & positive references of timely & accurate delivery. 75% of Max Points: Ability to deliver within District's designated time but on alternate delivery days & positive references of timely & accurate delivery 0 Points: Unable to meet District's designated delivery time & days and/or negative references of frequent untimely and/or inaccurate deliveries even if delivery time & days can be met. | - Reference forms - Responses to Questions Labeled "Delivery Specifications - " in Vendor Questionnaire | 20 |
| Service Reliability and Past Performance | 100% of Max Points: Proven ability to provide excellent service as demonstrated by references & vendor questionnaire that show: -Prompt responses and satisfactory resolution to requests for information and complaints & issues -Courtesy and responsiveness to all district personnel at all times -Ready access to decision-making executives and assigned point of contact. -Fully staffed delivery driver support -Ongoing produce market updates and communication regarding produce availability to identify best priced seasonal products. 0 Points: References and/or vendor questionnaire demonstrate poor performance or inability to meet criteria described above. | - Reference forms - Responses to Questions Labeled "Service Reliability and Past Performance - " in Vendor Questionnaire | 10 |
| Local Geographic Preference | 100% of Max Points: Ability to provide California grown ingredients. 0 Points: Unable to provide California grown ingredients. | Responses to Questions Labeled "Local Geographic Preference - " in Vendor Questionnaire | 5 |
| Ordering Systems and Reports | 100% of Max Points: Availability of online ordering with online system or email order confirmation. 50% of Max Points: Availability of placing e-mail orders with email order confirmation. 0 Points: Unable to provide e-mail or online ordering. | Responses to Questions Labeled "Ordering Systems and Reports - " in Vendor Questionnaire | 5 |
| Contracting with Minority- Owned Businesses | 100% of Max Points: Majority business ownership by individuals who identify as women or BIPOC (Black, Indigenous and People of Color). | Responses to Questions Labeled "Contracting Minority Owned Businesses" in | 5 |

| | | | |
|-----------------------------|--|--|----|
| | 0% of Max Points: Majority business ownership not by individuals who identify as women or BIPOC. | Vendor Questionnaire | |
| Safety Records and Controls | <p>100% of Max Points: proposer can provide evidence, in the form of a written Food Safety & Security Program OR HACCP Plan, that it has a minimum of appropriate safety controls in place and follows the best food-safety practices in that:</p> <ul style="list-style-type: none"> - proposer's staff are properly and regularly trained in current safety procedures, - proposer's facilities are regularly inspected by accredited agencies and proposer's facilities are favorably assessed in those inspections. The proposer promptly and appropriately addresses safety issues raised by food-safety inspections or otherwise. - If needed, proposer's record-keeping program is such that the proposer would be able to promptly trace any product to its original supplier and source of origin. - proposer can provide evidence that it has a Product Recall Procedures and Pest Control Policy in place. <p>0 Points: Unable to meet or provide above specified criteria.</p> | <ul style="list-style-type: none"> - HACCP Plan or Food Security and Safety Program - Reference forms - Responses to Questions Labeled "Safety Records and Controls - " in Vendor Questionnaire | 10 |
| TOTAL POINTS: | | | 85 |

Vendor Questionnaire - Attachment "4"
TO BE SUBMITTED WITH PROPOSAL

Please complete this qualifying criteria questionnaire, use a separate sheet if necessary, and submit with your proposal.

1. Delivery Specifications - Will you be able to meet the specified delivery timeframe? **Yes**
2. Delivery Specifications - What is the current makeup of your delivery vehicle fleet? Please include the year, make, and model of each delivery vehicle as well as the refrigeration units on these delivery vehicles. Please describe your vehicle preventative maintenance program. **See Attached**
3. Delivery Specifications - How late can add-ons be added to next day delivery? Is there a limit on the number of cases that can be added on? (unscored question) **Before 3:00 P.M.**
No more than 10 cases
4. Service Reliability and Past Performance - What is the lead time you require for orders? **At least a week ahead for pallets orders**
5. Service Reliability and Past Performance - Will you have a dedicated account manager working with The District on a consistent basis. (Required, unscored) Yes No
Tania Cuellar, Secretary, C.F.O.
6. Service Reliability and Past Performance - Will you be able to provide point/s of contact with whom the District can communicate through e-mail and by phone? **Yes**
7. Service Reliability and Past Performance - How many years has your company been in the bread and bakery goods business? **29 years**
8. Service Reliability and Past Performance - Has your firm resigned or been replaced at the will of a district(s) during the school year within the last 36 months? If so, explain. **No**
9. Service Reliability and Past Performance - What is your procedure for notifying customers of shortages and/or substitutes? **Same day notice if shortages**
10. Service Reliability and Past Performance - Do you require a minimum number of cases or dollar amount for delivery? **Yes**
11. Service Reliability and Past Performance - During the previous school year how many K-12 schools districts did you service? **12 schools districts**
12. Service Reliability and Past Performance - What is your procedure for notifying customers of a product recall? **See Attached**
13. Safety Records and Controls - Can all aspects of Product Quality Control as described in this agreement be met? **Yes**
14. Ordering Systems and Reports - Can orders be placed online or by e-mail? Please describe ordering procedures. **Yes**

15. Contracting with Minority-Owned Businesses - per CFR 200.321: Does the majority (51% or more) of your business ownership identify as women or BIPOC individual(s)?

- Yes
- No

16. Local Geographic Preference - What percentage of products/ingredients sourced within 250 miles of the District are you able to provide? Please mark one:

- 50% or more
- 30-49%
- 20-29%
- 0-19%.

Describe your procedure for communicating an item's point of origin to school district personnel.

we normally communicate by phone or email or personally

In accordance with the contract documents, the undersigned propose to supply all of the product and perform all work specified in the contract documents in accordance with the proposal.

Name of proposer (Person, Firm, or Corporation): The Bonami Baking Company

Signature of proposer's Authorized Representative: *Tania Cuellar*

Date of Signing: 6/13/2023

Print Name & Title of Authorized Representative: Tania Cuellar, C.F.O.

Phone Number: (925) 473-9736

Email: bonami_bakery@hotmail.com

Our Fleet is made of these vehicles as follow:

Year: 2017 Make: Ford Model: T-250 Transit-V

Year: 2021 Make: Dodge Model: Ram

Year: 2004 Make: Chevrolet Model: Express G3500

Year: 2014 Make: Ford Model: Econo/Club Wgn Refrigeration Unit

Year: 2017 Make: Ram Model: Ram 1500

Year: 2009 Make: Mifu Model: 62F Refrigeration Unit

Year: 2019 Make: Freightliner Model: Truck

Vehicle Preventive Maintenance Program

To maintain vehicles and equipment in order to provide safe, comfortable, and reliable transportation to our passengers, and effective and efficient service to the community.

Goals and Objectives:

The goals and objectives of the vehicle maintenance program are:

Maintain our vehicles in good conditions to do our daily deliveries to our customers.

- Conduct regular inspections in order to identify vehicle and equipment problems and assure vehicles are in good operating condition.
- Conduct basic Preventive Maintenance service routines in a timely manner to identify vehicle problems and keep vehicle systems in good repair.
- Conduct vehicle repairs in a timely manner and in accordance with industry best practices.
- Maintain a clean appearance for vehicles through regular interior and exterior cleaning.

Manage Preventive Maintenance and repair activities to promote the reliability of the service by minimizing service interruptions due to vehicle or equipment failure.

- Regularly inspect vehicles in order to identify and correct problems in to prevent service interruptions.
- Schedule repairs promptly in order to minimize service interruptions.
- Analyze repair, road call and tow data to identify trouble-prone components or systems for pro-active attention.

Maintain vehicles and equipment to promote cost-efficiency of operations

- Maintain and repair vehicles to ensure their operation at peak efficiency, including fuel efficiency, emissions systems, etc.
- Analyze fleet fuel usage and repair data; identify vehicles which may need remedial work or may need to be made inactive.
- Maintain vehicles and related equipment to fulfill manufacturer's warranty requirements and pursue warranty repairs where applicable; research and follow up on any applicable recalls or service bulletins.
- Maintain vehicles to maximize the useful vehicle life, including the life of key components such as tires, brakes, batteries, etc.
- Manage the maintenance program to be cost effective in terms of staff time, service vendors and parts and supplies costs.

Conduct vehicle operations, repairs, and cleaning in compliance with applicable local, state and federation regulations.

- Ensure that shop equipment and maintenance procedures comply with applicable OSHA laws and regulations protecting the health and welfare of workers.

- Handle and dispose of fuels, lubricants, solvents, tires and related materials in a safe and environmentally responsible manner.
- Maintain vehicles to comply with relevant emission standards and other applicable regulations.
- Conduct vehicle cleaning to comply with applicable wastewater and other relevant regulations.
- Conduct maintenance and repairs in compliance with environmental standards and other relevant regulations.

Program Elements:

Inspections. Each vehicle will be inspected at the start of each shift by a driver trained in the procedure. A walk-around will be performed with a vehicle pre-trip checklist and any irregularities reported to the Mechanic before the vehicle leaves the lot.

Basic Service Routines. The mechanic would do preventive maintenance schedules to maintain the vehicles in good standard conditions. At or before the recommended mileage intervals, the mechanic will perform all the elements of maintenance due at that mileage.

Vehicle Cleaning. Interior cleaning and sweeping of each in-service vehicle will be performed at the end of each shift by Special Mobility Services' driving staff. Vehicle exteriors will be washed on a weekly basis or more frequently, as needed.

Vehicle Repairs. The need for a vehicle repair may be discovered during a pre-trip inspection, preventive maintenance inspection, or breakdown. The Mechanic will determine warranty coverage for the system requiring attention, and if appropriate, pursue warranty repairs with the vendor, bus or chassis manufacturer, or authorized warranty outlet. The Mechanic will determine whether the repair can be accomplished in-house, or because of the need for special diagnostic expertise or equipment, will be assigned to a subcontractor.

Documentation and Analysis. Vehicle condition will be regularly documented through after daily delivery and inspected of any problems. Also any problems discovered on the road will be documented on a Vehicle Condition Report by the driver.

Attachment "5"
REFERENCES
 TO BE SUBMITTED WITH PROPOSAL

Please submit two (2) current school district References requiring multiple deliveries per week. An irresponsible reference will **not** be considered a valid Reference. The proposer is expected to exercise due diligence to ensure the References listed will be responsive to communications from the District.

Reference #1

| | |
|--|---------------------------------------|
| School District | VUSD |
| Contact Person & Title | Juan Gordon, Director Child Nutrition |
| Telephone Number | (707) 453-6157 |
| Required Number of Deliveries per Week | 5 Weeks a Day |

Reference #2

| | |
|--|--|
| School District | SFUSD |
| Contact Person & Title | Nicole Cadiz, Interim Culinary Manager |
| Telephone Number | (415) 749-3604 |
| Required Number of Deliveries per Week | Twice a Month |

Attachment "6"
NONCOLLUSION AFFIDAVIT
PUBLIC CONTRACTS CODE SECTION 7106⁽¹⁾_(SEP)
TO BE SUBMITTED WITH PROPOSAL

State of California
County of Contra Costa

proposer's Name The Bonami Baking Co. being first duly sworn, deposes and says that he or she is Owner of Contractor Name Tania Cuellar the party making the foregoing Proposal that the Proposal is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation; that the Proposal is genuine and not collusive or sham; that the proposer has not directly or indirectly induced or solicited any other proposer to put in a false or sham Proposal, and has not directly or indirectly colluded, conspired, connived, or agreed with any proposer or anyone else to put in a sham Proposal, or that anyone shall refrain from proposaling; that the proposer has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the Proposal price of the proposer or any other proposer, or to fix any overhead, profit, or cost element of the Proposal price, or of that of any other proposer, or to secure any advantage against the public body awarding the contract of anyone interested in the proposed contract; that all statements contained in the Proposal are true; and further, that the proposer has not, directly or indirectly, submitted his or her Proposal price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, or paid, and will not pay, any fee to any corporation, partnership, company association, organization, Proposal depository, or to any member or agent thereof to effectuate a collusive or sham Proposal."

6/13/2023
(Date)

The Bonami Baking Co.
proposer Name
(Person, Firm, Corp.)

390 E 10th Street
Address

Pittsburg, CA 94565
City, State, Zip

Pittsburg, CA
Signed at (Place)

Authorized Representative

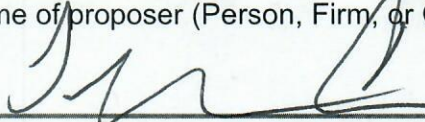
Tania Cuellar
Representative's Name
Secretary, C.F.O.
Representative's Title

Attachment "7"
proposer'S STATEMENT REGARDING INSURANCE COVERAGE
TO BE SUBMITTED WITH PROPOSAL

proposer HEREBY CERTIFIES that the proposer has reviewed and understands the insurance coverage requirements specified in the Request for Proposals. Should the proposer be awarded the contract for the work, proposer further certifies that the proposer can meet the specified requirements for insurance, including insurance coverage of the subcontractors, and agrees to name the Mountain View Whisman School District as Additional Insured for the work specified.

The Bonami Baking Co.

Name of proposer (Person, Firm, or Corporation)



Signature of proposer's Authorized Representative

Tania Cuellar, secretary

Name & Title of Authorized Representative

6/13/2023

Date of Signing

Attachment "8"
WORKERS' COMPENSATION INSURANCE CERTIFICATE
TO BE SUBMITTED WITH PROPOSAL

The Contractor shall execute the following form as required by the California Labor Code, Sections 1860 and 1861:

I am aware of the provisions of Section 3700 of the Labor Code, which require every employer to be insured against liability for workers' compensation or to undertake self insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of the work of this contract.

The Bonami Baking, Co.
Name of proposer (Person, Firm, or Corporation)

[Signature]
Signature of proposer's Authorized Representative

Tania Cuellar, Secretary, C.F.O.
Name & Title of Authorized Representative

6/13/2023
Date of Signing

ATTEST:

By _____
Signature

Printed Name & Title

Attachment "9"
DRUG-FREE WORKPLACE CERTIFICATION

TO BE SUBMITTED WITH PROPOSAL

I, Tania Cuellar, am the Secretary, C.F.O. of
(Print Name) (Title)

(proposer Name): The Bonami Baking Co. I declare, state and certify to all of the following:

1. I am aware of the provisions and requirements of California Government Code §§8350 et seq., the Drug Free Workplace Act of 1990.
2. I am authorized to certify, and do certify, on behalf of Contractor that a drug free workplace will be provided by Contractor by doing all of the following:
 - A. Publishing a statement notifying employees that the unlawful manufacture, distribution, dispensation, possession or use of a controlled substance is prohibited in Contractor's workplace and specifying actions which will be taken against employees for violation of the prohibition;
 - B. Establishing a drug-free awareness program to inform employees about all of the following:
 - i. The dangers of drug abuse in the workplace;
 - ii. Contractor's policy of maintaining a drug-free workplace;
 - iii. The availability of drug counseling, rehabilitation and employee- assistance programs; and
 - iv. The penalties that may be imposed upon employees for drug abuse violations;
 - B. Requiring that each employee engaged in the performance of the Contract be given a copy of the statement required by subdivision (A), above, and that as a condition of employment by Contractor in connection with the Work of the Contract, the employee agrees to aproposale by the terms of the statement.
 - C. Contractor agrees to fulfill and discharge all of Contractor's obligations under the terms and requirements of California Government Code §8355 by, inter alia, publishing a statement notifying employees concerning: (a) the prohibition of any controlled substance in the workplace, (b) establishing a drug-free awareness program, and (c) requiring that each employee engaged in the performance of the Work of the Contract be given a copy of the statement required by California Government Code §8355(a) and requiring that the employee agree to aproposale by the terms of that statement.
2. Contractor and I understand that if the District determines that Contractor has either: (a) made a false certification herein, or (b) violated this certification by failing to carry out and to implement the requirements of California Government Code §§8355, the Contract awarded herein is subject to termination, suspension of payments, or both.
3. Contractor and I further understand that, should Contractor violate the terms of the Drug-Free Workplace Act of 1990, Contractor may be subject to debarment in accordance with the provisions of California Government Code §§8350, et seq.
4. Contractor and I acknowledge that Contractor and I are aware of the provisions of California Government Code §§8350, et seq. and hereby certify that Contractor and I will adhere to, fulfill, satisfy and discharge all provisions of and obligations under the Drug-Free Workplace Act of 1990.

I declare under penalty of perjury under the laws of the State of California that all of the foregoing is true and correct.

Executed at Pittsburg, CA this day of 6/13/2023
(City and State) (Date)

[Signature]
(Signature)

Tania Cuellar, C.F.O.
(Name Handwritten or Typed Name)

Attachment "10"
EQUAL OPPORTUNITY EMPLOYMENT
TO BE SUBMITTED WITH PROPOSAL

Federal affirmative action regulations mandate that Federal contractors include an Equal Opportunity (EO) clause in all contracts, subcontracts and purchase orders. The intent is to make the nondiscrimination and affirmative action provisions of Executive Order 11246, Section 503 of the Rehabilitation Act of 1973, the Vietnam Era Veterans' Readjustment Assistance Act, and the Jobs for Veterans act flow down to all tiers of contractors. This contractor and subcontractor shall comply with the requirements of 41 CFR §§ 60-1.4(a), 60-300.5(a) and 60-741.5(a). These regulations prohibit discrimination against qualified individuals based on their status as protected veterans or individuals with disabilities, and prohibit discrimination against all individuals based on their race, color, religion, sex, sexual orientation, gender identity or national origin. Moreover, these regulations require that covered prime contractors and subcontractors take affirmative action to employ and advance in employment individuals without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability or veteran status.

CERTIFICATE

I/We hereby certify that the The Bonami Baking Co (Company) is an equal opportunity employer as defined in the Equal Opportunity Act.

DATE: 6/13/2023



CONTRACTOR

By: Tania Cuéllar, C.F.O.

Attachment "11"
FINGERPRINTING/CRIMINAL BACKGROUND INVESTIGATION CERTIFICATION
TO BE SUBMITTED WITH PROPOSAL

One of the three boxes below **must** be checked, with the corresponding certification provided:

- Consultant's employees will have only limited contact, if any, with District pupils and the District will take appropriate steps to protect the safety of any pupils that may come in contact with Consultant's employees so that the fingerprinting and criminal background investigation requirements of Education Code section 45125.1 shall not apply to Consultant for the services under this Agreement. As an authorized District official, I am familiar with the facts herein certified, and am authorized to execute this certificate on behalf of the District. (Education Code § 45125.1 (c))

Date: 6/13/2023

District Representative's Name and Title: _____

District Representative's Signature: _____

- The fingerprinting and criminal background investigation requirements of Education Code section 45125.1 apply to Consultant's services under this Agreement and Consultant certifies its compliance with these provisions as follows: "Consultant certifies that the Consultant has complied with the fingerprinting and criminal background investigation requirements of Education Code section 45125.1 with respect to all Consultant's employees, subcontractors, agents, and subcontractors' employees or agents ("Employees") regardless of whether those Employees are paid or unpaid, concurrently employed by the District, or acting as independent contractors of the Consultant, who may have contact with District pupils in the course of providing services pursuant to the Agreement, and the California Department of Justice has determined that none of those Employees has been convicted of a felony, as that term is defined in Education Code section 45122.1. A complete and accurate list of all Employees who may come in contact with District pupils during the course and scope of the Agreement is attached hereto."
- Consultant's services under this Agreement shall be limited to the construction, reconstruction, rehabilitation, or repair of a school facility and although all Employees will have contact, other than limited contact, with District pupils, pursuant to Education Code section 45125.2 District shall ensure the safety of the pupils by at least one of the following as marked:
- The installation of a physical barrier at the worksite to limit contact with pupils.
 - Continual supervision and monitoring of all Consultant's on-site employees of Consultant by an employee of Consultant, whom the Department of Justice has ascertained has not been convicted of a violent or serious felony.
 - Surveillance of Employees by District personnel.

Date: _____

District Representative's Name and Title: _____

District Representative's Signature: _____

I am a representative of the Consultant entering into this Agreement with the District and I am familiar with the facts herein certified, and am authorized and qualified to execute this certificate on behalf of Consultant.

Date: 6/13/2023

Name of Consultant: The Bonanni Baking Co.

Signature: [Handwritten Signature]

Print Name and Title: Tania Cuellar, Secretary, C.F.O.

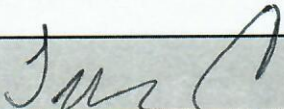
Attachment "12"
CERTIFICATE OF INDEPENDENT PRICE DETERMINATION
TO BE SUBMITTED WITH PROPOSAL

Both the SFA and proposer shall execute this Certificate of Independent Price Determination.

| | | |
|------------------|-------------------|-------------|
| | | |
| Name of proposer | The Bonami Baking | Name of SFA |

1. By submission of this offer, the offeror (proposer) certifies and, in the case of a joint offer, each party thereto certifies as to its own organization that in connection with this procurement:
 - a. The prices in this offer have been arrived at independently—without consultation, communication, or agreement—for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;
 - b. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening the case of an advertised procurement, directly or indirectly to any other offeror or to any competitor; and
 - c. No attempt has been made or will be made by the offeror to induce any person or firm to submit, or not to submit, an offer for the purpose of restricting competition.
2. Each person signing this offer on behalf of the offeror certifies that:
 - a. He or she is the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to (1)(a) through (1)(c) above; or
 - b. He or she is not the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated, and will not participate, in any action contrary to (1)(a) through (1)(c) above and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (1)(a) through (1)(c) above.

To the best of my knowledge, this vendor and its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to proposaling on any public contract, except as follows (provide detail):

| | | | |
|---|---|-----------------|-----------------|
| | | | |
| Signature of proposer's Authorized Representative |  | Title C.F.O. | Date 6/13/23 |

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred to above.

| | | | |
|--|--|-------|------|
| | | | |
| Signature of SFA's Authorized Representative | | Title | Date |

Attachment "15"
CERTIFICATION REGARDING LOBBYING
TO BE SUBMITTED WITH PROPOSAL

INSTRUCTIONS: To be completed and submitted ANNUALLY by (1) any child nutrition entity receiving Federal reimbursement in excess of \$100,000 per year and (2) potential or existing contractors/Vendors as part of an original Proposal, contract renewal or extension when the contract exceeds \$100,000.

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts
Exceeding \$100,000 in Federal Funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

| | | |
|---|---------------------------------|----------------------|
| Name of School Food Authority Receiving Child Nutrition Reimbursement In Excess of \$100,000: | Agreement Number: | |
| Address of School Food Authority: | | |
| Printed Name and Title of Submitting Official: | Signature : | Date: |
| OR | | |
| Name of Vendor: <i>The Bonami Baking, Co., Inc.</i> | | |
| Printed Name and Title: <i>Tania Cuellar, Secretary</i> | Signature <i>[Signature]</i> | Date: <i>6/13/23</i> |

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352 0348-0046

| | | |
|---|--|---|
| 1. Type of Federal Action: <input checked="" type="radio"/> a. contract <input type="radio"/> b. grant <input type="radio"/> c. cooperative agreement <input type="radio"/> d. loan <input type="radio"/> e. loan guarantee <input type="radio"/> f. loan insurance | 2. Status of Federal Action: <input checked="" type="radio"/> a. proposal/offer/application <input type="radio"/> b. initial award <input type="radio"/> c. post-award | 3. Report Type: <input checked="" type="radio"/> a. initial filing <input type="radio"/> b. material change For material change only: Year ____ quarter ____ Date of last report _____ |
| 4. Name and Address of Reporting Entity: <input checked="" type="checkbox"/> Prime _____ Sub awardee _____ Tier _____, if Known: <u>The Bonanni Baking</u> <u>340 E 10th St.</u> <u>Pittsburg, CA 94565</u> Congressional District, if known: _____ | | 5. If Reporting Entity in No. 4 is Sub awardee, Enter Name and Address of Prime: Congressional District, if known: _____ |
| 6. Federal Department/Agency: | 7. Federal Program Name/Description: CFDA Number, if applicable: _____ | |
| 8. Federal Action Number, if known: <u>(RFP) NO-2023-24-04</u> | 9. Award Amount, if known: \$ _____ | |
| 10. a. Name and Address of Lobbying Registrant <i>(if individual, last name, first name, MI):</i> | 10. b. Individuals Performing Services <i>(including address if different from No. 10a) (last name, first name, MI):</i> | |
| <small>11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</small> | Signature: <u>Tania Cuellar</u> Print Name: <u>Tania Cuellar</u> Title: <u>Secretary, C.F.O</u> Telephone No. <u>(925) 473-9736</u> Date: <u>6/13/2023</u> | |
| Federal Use Only | Authorized for Local Reproduction Standard Form - LLL (Rev. 7-97) | |

Attachment "16"

BUY AMERICAN CERTIFICATION FORM

Mountain View Whisman School District is to purchase, to the maximum extent practicable, domestic commodity or product. Section 12(n) of the National School Lunch Act defines "domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. "Substantial" means that over 51% of the final processed product consists of agricultural commodities that were grown domestically.

Mountain View Whisman School District must be notified in writing at least 10 days prior to delivering a nondomestic agricultural commodity or product and request prior approval. The written notification must list alternative domestic substitutes for the SFA to consider and provide an explanation for the following:

- a) Why the domestic product is not produced or manufactured in sufficient and reasonably available quantities of a satisfactory quantity; and/or
- b) Why competitive proposals reveal the cost of the domestic product is significantly higher than the nondomestic product

I/we The Bonami Baking Co., Inc., certify that only domestic commodity or food/beverage products will be supplied to Mountain View Whisman School District unless otherwise mutually agreed upon and pre-approved by Mountain View Whisman School District.

[Signature] C.F.O. 6/13/23
Signature Date

If the District has agreed to purchase a non-domestic food or beverage item, justification documentation will be kept on file by the District.

Mountain View Whisman School District will monitor the contract to ensure that the correct domestic food components contracted for are delivered as required by 2 CFR, Section 200.318(b) unless otherwise agreed upon between Mountain View Whisman School District and the vendor and documented.

Attachment "17"
IRAN CONTRACTING ACT OF 2010 COMPLIANCE AFFIDAVIT
TO BE SUBMITTED WITH PROPOSAL

The California Legislature adopted the Iran Contracting Act of 2010 to respond to policies of Iran in a uniform fashion (PCC § 2201(q)). The Iran Contracting Act prohibits proposers engaged in investment activities in Iran from proposaling on, submitting proposals for, or entering into or renewing contracts with public entities for goods and services of one million dollars (\$1,000,000) or more (PCC § 2203(a)). A proposer who "engages in investment activities in Iran" is defined as either:

1. A proposer providing goods or services of twenty million dollars (\$20,000,000) or more in the energy sector of Iran, including provision of oil or liquefied natural gas tankers, or products used to construct or maintain pipelines used to transport oil or liquefied natural gas, for the energy sector of Iran; or
2. A proposer that is a financial institution (as that term is defined in 50 U.S.C. § 1701) that extends twenty million dollars (\$20,000,000) or more in credit to another person, for 45 days or more, if that person will use the credit to provide goods or services in the energy sector in Iran and is identified on a list created by the California Department of General Services (DGS) pursuant to PCC § 2203(b) as a person engaging in the investment activities in Iran.

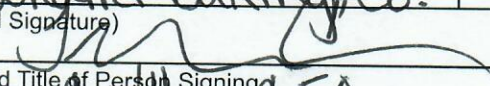
The proposer shall certify that at the time of submitting a Proposal for new contract or renewal of an existing contract, the proposer is not identified on the DGS list of ineligible businesses or persons and that the proposer is not engaged in investment activities in Iran in violation of the Iran Contracting Act of 2010.

California law establishes penalties for providing false certifications, including civil penalties equal to the greater of \$250,000 or twice the amount of the contract for which the false certification was made; contract termination; and three-year ineligibility to proposal on contracts (PCC § 2205).

To comply with the Iran Contracting Act of 2010, the proposer shall provide its vendor or financial institution name, and City Business Tax Registration Certificate (BTRC) if available, in completing **ONE** of the options shown below.

OPTION #1: CERTIFICATION

I, the official named below, certify that I am duly authorized to execute this certification on behalf of the proposer or financial institution identified below, and that the proposer or financial institution identified below is not on the current DGS list of persons engaged in investment activities in Iran and is not a financial institution extending twenty million dollars (\$20,000,000) or more in credit to another person or vendor, for 45 days or more, if that other person or vendor will use the credit to provide goods or services in the energy sector in Iran and is identified on the current DSG list of persons engaged in investment activities in Iran.

| | |
|--|--|
| Vendor Name/Financial Institution (printed) <i>The Bongami Baking Co.</i> | BTRC (or n/a) <i>n/a</i> |
| By (Authorized Signature)  | |
| Print Name and Title of Person Signing <i>Jania Cuellar, C.F.O.</i> | |
| Date Executed <i>6/13/2023</i> | City Approval (Signature) (Print Name) |

OPTION #2: EXEMPTION

Pursuant to PCC § 2203(c) and (d), a public entity may permit a proposer or financial institution engaged in investment activities in Iran, on a case-by-case basis, to be eligible for, or to proposal on, submit a proposal for, or enter into, or renew, a contract for goods and services. If the proposer or financial institution identified below has obtained an exemption from the certification requirement under the Iran Contracting Act of 2010, the proposer or financial institution shall complete and sign below and attach documentation demonstrating the exemption approval.

| | |
|---|--|
| Vendor Name/Financial Institution (printed) | BTRC (or n/a) |
| By (Authorized Signature) | |
| Print Name and Title of Person Signing | |
| Date Executed | City Approval (Signature) (Print Name) |

CHINA PROHIBITION CERTIFICATION - Attachment "19"

To ensure compliance with the Consolidated Appropriations Act of 2021 that was signed into law on December 27, 2020, all Child Nutrition Programs are prohibited from using federal funds to procure raw or processed poultry products that are imported into the United States from the People's Republic of China. It is the program operator's responsibility to ensure the country of origin for all nondomestic raw or processed poultry products, whether purchased directly by the program operator or on their behalf. The prohibition set forth in the Consolidated Appropriations Act of 2021 (Public Law 116-260) Division A, Section 764, does not allow for any exceptions.

To ensure compliance with the prohibition, this certification of acknowledgement acknowledges your agreement to comply with the prohibition stated within the Consolidated Appropriations Act of 2021 (Public Law 116-260).

This certification shall be in effect for the entire term of the contract if awarded.

I/we The Bonami Baking Co., Inc., certify that we will not manufacture or distribute raw or processed poultry products that are imported into the United States from the People's Republic of China to be sold/distributed to the Mountain View Whisman School District for use in their school meal programs and paid for by federal funds.

Tania Cuellar, C.F.O.

Printed Name and Title of Person Signing

[Handwritten Signature]

Signature

6/13/2023

Date

END OF RFP



School Products

| PRODUCT | COUNT | PRICE |
|---|----------------|---------|
| 23049 Jalapeno | 72 | \$40.00 |
| 23051 Everything | 72 | \$38.00 |
| 23048 Cinnamon Raisin | 72 | \$36.00 |
| 23052 Chocolate | 72 | \$36.00 |
| 23046 Blueberry | 72 | \$36.00 |
| 23045 Whole Wheat | 72 | \$32.40 |
| 01631 Whole Wheat Mini Bagels | 160 | \$45.00 |
| 23016 Frozen Whole Wheat Bagels 3oz | 100 | \$30.10 |
| 3004 Pizza Sheets | 7 in a Case | \$75.20 |
| 4055 White Whole Wheat Dinner rolls | 200 Case | \$48.20 |
| 4107 Sour White Whole Wheat Parisian | 20 Case | \$42.70 |
| 25777 White Whole Wheat Croissants 3oz | 144 Case | \$99.36 |
| 24001 (96) Medium Cinnamon Roll | 96 Case | \$65.86 |
| 25035 (144)S Wheat Choc. Croissants 2 oz | 144 Case | \$83.89 |
| 25076 2oz (144) Frz White Wheat Croissant | 144 Case | \$71.50 |
| 6031 6" Hot Dogs | 12 Pack | \$4.04 |
| 4914 Whole Wheat Ciabatta 3oz | 10/12 Per Case | \$52.80 |
| 6483 Whole Wheat Hamburger Buns 2oz | Per dozen | \$4.80 |
| 6484 Whole Wheat Hamburger Buns 3oz | Per Dozen | \$5.40 |
| 6450 20oz SourWheat | Individually | \$3.00 |
| 6449 20oz RyeWheat | Individually | \$3.00 |
| 6445 20 oz Sour Jalapeno | Individually | \$3.00 |

ITEMIZED BID LIST - Attachment "19" TO BE SUBMITTED WITH PROPOSAL

| (WG = WHOLE GRAIN 51%, IW = INDIVIDUALLY WRAP) | Item | MFG ITEM # (or similar, list in column K) | PACK | SIZE (VOLUME) | UNIT | REQUIRED SPECIFICATION | BRAND (or similar, list in column L) | Quantity | Identify Product Where (City/State/Country) | Identify Brand if quoting a like (Item) | Item Description, if quoting a like (Item) | Manuf. Item Number if quoting a like (Item) | Case Pack Information if quoting a like (Item) | Cost per Size (measurement in column J) | Case Cost | Extended Cost | NOTES |
|--|--|---|------|---------------|------|--------------------------|--------------------------------------|----------|---|---|--|---|--|---|-----------|---------------|-------|
| | Wheat Pancake Buns | 6444 | 144 | 3oz | Case | BAKED FRESH NEVER FROZEN | The Bonam | 187 | Pittsburg, CA | | | | 20 Items / Case | \$48.86 | | | |
| | Par-baked Soft White Whole Wheat Panaman | 4197 | 20 | count | Case | BAKED FRESH NEVER FROZEN | The Bonam | 2 | Pittsburg, CA | | | | 20 Case | \$42.76 | | | |
| | Whole Loaf | 4725 | 1 | 2lb | Loaf | BAKED FRESH NEVER FROZEN | The Bonam | 4 | Pittsburg, CA | | | | Individually | \$3.06 | | | |
| | Fitz White Wheat Croissant | 26276 | 144 | 2oz | Case | BAKED FRESH NEVER FROZEN | The Bonam | 6 | Pittsburg, CA | | | | 144 Case | \$1.50 | | | |
| | Whole Hamburger Buns | 6482 | 144 | 2oz | Case | BAKED FRESH NEVER FROZEN | The Bonam | 297 | Pittsburg, CA | | | | 12 Dozen / Case | \$57.66 | | | |
| | White Whole Wheat Crispy Roll | 10041 | 1 | 3oz | each | BAKED FRESH NEVER FROZEN | The Bonam | 7,300 | Pittsburg, CA | | | | Individually | \$6.90 | | | |
| | Country Roll | 2135 | 1 | 3lb | each | BAKED FRESH NEVER FROZEN | The Bonam | 35 | Pittsburg, CA | | | | Individually | \$13.90 | | | |
| | Fitz White Wheat Croissant | 25777 | 144 | 3oz | case | BAKED FRESH NEVER FROZEN | The Bonam | 7 | Pittsburg, CA | | | | 144 Case | \$98.36 | | | |
| | Medium Cinnamon Roll | 11220 | 1 | 3oz | each | BAKED FRESH NEVER FROZEN | The Bonam | 9,200 | Pittsburg, CA | | | | Individually | \$1.10 | | | |
| | 5" Starbuck Roll Sheet | 4573 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 1,200 | Pittsburg, CA | | | | Individually | \$6.76 | | | |
| | Assorted Small Donutlers | 11010 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 48 | Pittsburg, CA | | | | Individually | \$6.83 | | | |
| | Large Plain Croissant | 10050 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 12 | Pittsburg, CA | | | | Individually | \$1.65 | | | |
| | Medium Blueberry Muffin | 10444 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 9,580 | Pittsburg, CA | | | | Individually | \$1.10 | | | |
| | Medium Chocolate Muffin | 10061 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 58,530 | Pittsburg, CA | | | | Individually | \$1.10 | | | |
| | Pancake | 4025 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 324 | Pittsburg, CA | | | | Individually | \$1.00 | | | |
| | Small Carrot Muffin | 15155 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 4,400 | Pittsburg, CA | | | | Individually | \$1.00 | | | |
| | Small Carrot Pineapple Muffin | 15156 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 4,400 | Pittsburg, CA | | | | Individually | \$1.00 | | | |
| | Small Cheese Croissant | 10072 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 15,700 | Pittsburg, CA | | | | Individually | \$6.83 | | | |
| | Small Chocolate Croissant | 10070 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 7,250 | Pittsburg, CA | | | | Individually | \$6.83 | | | |
| | Small Chocolate Muffin | 10000 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 86,670 | Pittsburg, CA | | | | Individually | \$6.83 | | | |
| | | 15009 | 1 | count | each | BAKED FRESH NEVER FROZEN | The Bonam | 2,550 | Pittsburg, CA | | | | Individually | \$1.10 | | | |



The Bonami Baking Co.
380 E. 10th St.
Pittsburg, CA 94565

PRODUCT INFORMATION SHEET

Company: The Bonami Baking Co. Date: December 1, 2022
 Product: Wheat Brioche Hamburger Bun Product Code: 6482
 Unit Weight: 2.0 oz (56.7g) Count/Case: 120 Net Wt. 15.0 Lbs Delivery: Fresh
 Serving Size: 2.0 oz (56.7g)

Ingredients: Whole Wheat Flour, Enriched Wheat Flour (Unbleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid), Eggs, Butter (Pasteurized Cream, Natural Flavorings), Sugar, Water, Dried Whey, Salt, Yeast.
Contains: Egg, Milk, Wheat

Product Composition:

Type of Flour/Grain: 52% Whole Wheat Flour / 48% Enriched Wheat Flour

Weight per Serving: 2.0 oz
 Weight of Flour/Grain: 32.63 g

National School Lunch/Breakfast Requirements:

Each 2.0 oz. Portion will provide:
2.0 oz. Bread Equivalents

Nutrition Information:

| Nutrients | Per Serving | Per 100g | Nutrients | Per Serving | Per 100g |
|-----------------------------|-------------|----------|--------------------------------|-------------|----------|
| Gram Weight (g) | 56.70 | 100.00 | Ash (g) | 1.20 | 2.11 |
| Basic Components | | | Vitamins | | |
| Calories (kcal) | 200.83 | 354.20 | Vitamin A - RAE (mcg) | 68.08 | 120.07 |
| Calories from Fat (kcal) | 66.36 | 117.05 | Vitamin B1 - Thiamin (mg) | 0.23 | 0.40 |
| Calories from SatFat (kcal) | 36.15 | 63.75 | Vitamin B2 - Riboflavin (mg) | 0.21 | 0.38 |
| Fat (g) | 7.47 | 13.18 | Vitamin B3 - Niacin Equiv (mg) | 3.27 | 5.76 |
| Saturated Fat (g) | 4.02 | 7.08 | Vitamin B6 (mg) | 0.11 | 0.19 |
| Poly Fat (g) | 0.78 | 1.37 | Vitamin B12 (mcg) | 0.17 | 0.31 |
| Mono Fat (g) | 1.99 | 3.51 | Vitamin C (mg) | 0.42 | 0.75 |
| Trans Fatty Acid (g) | 0.23 | 0.40 | Vitamin D - mcg (mcg) | 0.37 | 0.65 |
| Cholesterol (mg) | 64.86 | 114.39 | Vitamin E - Alpha-Toco (mg) | 0.48 | 0.85 |
| Protein (g) | 5.97 | 10.54 | Folate, DFE (mcg DFE) | 57.04 | 100.61 |
| Carbohydrates (g) | 28.45 | 50.18 | Minerals | | |
| Dietary Fiber (2016) (g) | 2.23 | 3.93 | Calcium (mg) | 31.99 | 56.42 |
| Total Sugars (g) | 5.08 | 8.97 | Iron (mg) | 1.57 | 2.77 |
| Added Sugar (g) | 3.37 | 5.94 | Sodium (mg) | 258.39 | 455.73 |
| Water (g) | 13.61 | 24.00 | Potassium (mg) | 137.28 | 242.12 |

Nutrition information based on calculated analysis from USDA SR28 and data submitted by the manufacturer and their suppliers.

Nutrition Facts

120 servings per container
 Serving size 1 bun (57g)

| Amount per serving | % Daily Value* |
|--------------------------|----------------|
| Calories 200 | |
| Total Fat 7g | 9% |
| Saturated Fat 4g | 20% |
| Trans Fat 0g | |
| Cholesterol 65mg | 22% |
| Sodium 260mg | 11% |
| Total Carbohydrate 28g | 10% |
| Dietary Fiber 2g | 7% |
| Total Sugars 5g | |
| Includes 3g Added Sugars | 6% |
| Protein 6g | |
| Vitamin D 0.4mcg | 2% |
| Calcium 30mg | 2% |
| Iron 1.6mg | 8% |
| Potassium 140mg | 2% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

For Further Information Contact:

The Bonami Baking Co.
 Tania Cuellar
 424-653-8704

Tania Cuellar
 Authorized Officer - Manufacturer
 Secretary, C.F.G.
 Title
 Signature



Food and Nutrition Service

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: Wheat Brioche Hamburger Bun Code No.: 6482

Manufacturer: The Bonami Baking Co. Serving Size: 2.0 oz (56.7g) (raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes [X] No

II. Does the product contain non-creditable grains? Yes No [X] How many grams? (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs: B

Table with 4 columns: DESCRIPTION OF CREDITABLE GRAIN INGREDIENT, GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION, GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ, CREDITABLE AMOUNT. Rows include Whole Wheat Flour, Enriched Wheat Flour, and Total Creditable Amount.

* Creditable grains vary by Program. See the FBG for specific Program requirements. 1 (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams. 2 Standard grams of creditable grains from the corresponding Group in Exhibit A. 3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 2.0oz (56.7g)

Total contribution of product (per portion) 2.0 oz eq

I certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving) provides 2.0 oz eq grains. I further certify that non-creditable grains are not above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Signature: Tania Cuellar Printed Name

Secretary, C.F.O. Title 12/6/22 Date Phone Number

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Wheat Hamburger Bun

Code No.: 2160

Manufacturer: Bonami Baking Company

Serving Size: 1 Hamburger, 85 g (3oz.)
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No How many grams: n/a
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ¹ A | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B | Creditable Amount A ÷ B |
|---|---|---|-------------------------|
| Whole Grain Flour | 26.42 | 16 | 1.65 |
| Enriched Flour | 17.6 | 16 | 1.1 |
| | | | 2.75 |
| Total Creditable Amount³ | | | 2.75 |

Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

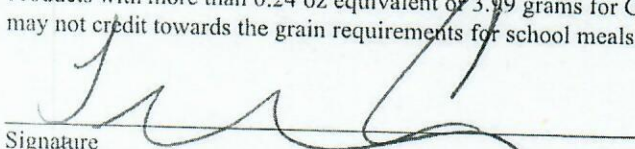
² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3 oz.

Total contribution of product (per portion) 2.75 oz. equivalent

I certify that the above information is true and correct and that a 3 oz. ounce portion of this product (ready for serving) provides 2.75 oz. equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature 
 Printed Name Tania Cuellar

Title secretary, C.F.O.
 Date 3/19/19 Phone Number (424) 653-8704

Test (Bonami Wheat Hamburger Bun) (TR2160)

Generated on: 3/14/2019 4:16:45 PM by Sheri Nielsen

HACCP Process: Process 2: Same day service
 Allergens: Contains Egg, Gluten, Milk, Wheat;
 Number of Servings: 515.00 Serving Size: 1 bun
 Moisture gain/loss%: 0.0000 Yield: 96 Pound, 8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$61.6154 Cost Per Serving: \$0.1196

| Step # | Stock Item# | Stock Item | Stock Quantity | Cost (\$) | Ingredient | Quantity |
|--------|-------------|---|----------------|-----------|---|----------|
| 1 | 1704 | Flour, Wheat , As Purchased | 30 Pound | 21.0180 | Flour WHl Wheat Med Organic LI100056 | 30 Pound |
| 2 | 1712 | Flour, Wheat , As Purchased | 20 Pound | 24.5917 | Flour, All purpose LI100614 | 20 Pound |
| 3 | | | | | Salt Granulated Iodize Round LI100095 | 1 Pound |
| 4 | 6902 | Water, GENERIC , As Purchased | 25 Pound | 0.0000 | Water GENERIC LI100571 | 25 Pound |
| 5 | 1701 | Sugar, Granulated, 1 lb. , As Purchased | 4 Pound | 3.6367 | Sugar Granulated Xfine Cane LI100123 | 4 Pound |
| 6 | 2100 | Butter , As Purchased | 4 Pound | 10.6707 | Butter 1lb. LI100248 | 4 Pound |
| 7 | 9905 | Liquid Eggs, Pasteurized , Cooked | 8 Pound | 0.0000 | Eggs, Liquid, Pasteurized LI100872 | 8 Pound |
| 8 | 2404 | Milk, 1% White , As Purchased | 4 Pound | 1.6984 | Milk, 1% White LI100195 | 4 Pound |
| 9 | | | | | Leavening agents, yeast, bakers, active dry 18375 | 8 Ounce |

| CCP Name | CCP Description | Critical Temperature (F) | Corrective Action |
|----------|-----------------|--------------------------|--|
| Cook | Cooking | 165.00 | Continue cooking food until the internal temperature reaches the required temperature. |

| Nutritional Information | | | | | |
|-------------------------|-------|------|-------|---------|-------|
| % of Calories | Fat | Sfat | Carb | Protein | Sugar |
| | 19.70 | 9.60 | 70.96 | 12.69 | 7.542 |

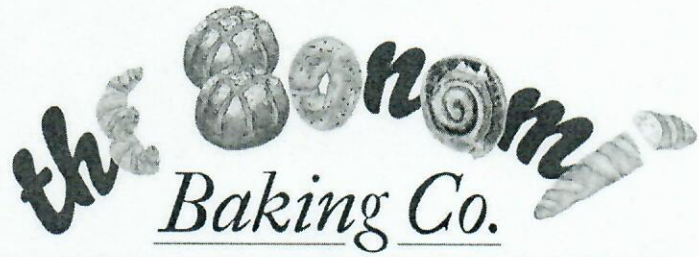
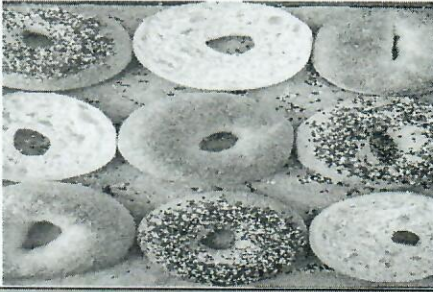
Nutrients per 100 g

| Calories (Kcal) | Fat (g) | Sfat (g) | TFat (g) | Chol (mg) | Na (mg) | Carb (g) | TDF (g) | Sugars (g) | Pro (g) | Fe (mg) | Ca (mg) | A, IU | VitC (mg) | Mois (g) | Ash (g) |
|-----------------|---------|----------|----------|-----------|---------|----------|---------|------------|---------|----------|------------|-------------|-----------|------------|----------|
| 241.129 | 5.279 | 2.572 | 0(M) | 44.97 | 423.533 | 42.775 | 3.963 | 4.546 | 7.649 | 2.026(M) | 21.352 (M) | 130.368 (M) | 0.024(M) | 25.928 (M) | 0.048(M) |

Nutrients per serving (84.994 g)

| Calories (Kcal) | Fat (g) | Sfat (g) | TFat (g) | Chol (mg) | Na (mg) | Carb (g) | TDF (g) | Sugars (g) | Pro (g) | Fe (mg) | Ca (mg) | A, IU | VitC (mg) | Mois (g) | Ash (g) |
|-----------------|---------|----------|----------|-----------|---------|----------|---------|------------|---------|----------|------------|-------------|-----------|------------|----------|
| 204.944 | 4.487 | 2.186 | 0(M) | 38.222 | 359.976 | 36.356 | 3.368 | 3.864 | 6.501 | 1.722(M) | 18.148 (M) | 110.804 (M) | 0.02(M) | 22.037 (M) | 0.041(M) |

(M) Indicates missing nutrient values.



Whole Grain Par Baked Plain Bagel

Heating Instructions

Place frozen bagels on lined sheet pan or 5300 pan day before meal service. On day of meal service, preheat oven to 350 degrees. Place bagels in oven and bake for 8-10 minutes until top of bagels start to turn slight brown. Remove from oven and let cool. Serve warm or at room temperature.

Item: Whole Grain Par Baked Bagel

Brand: THE BONAMI BAKING COMPANY

Product Code: 23045

Delivery: Frozen

Net Case Weight: 13.5 lbs.

Unit Weight: 3 oz.

Portion: 1 Bagel (3 oz./85 grams)

Servings Per Case: 72

Child Nutrition Information:

Each 3 oz. portion will provide 3.5 Equivalent Grains

Whole White Wheat Flour, Water, Brown Sugar, Malt Extract, Salt, Yeast.

Nutrition Facts

| | |
|---------------------------|-----------------|
| 72 servings per container | |
| Serving size | 3.0 ounce (85g) |
| Amount Per Serving | |
| Calories | 220 |
| % Daily Value* | |
| Total Fat 1.5g | 2% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 330mg | 14% |
| Total Carbohydrate 46g | 17% |
| Dietary Fiber 6g | 21% |
| Total Sugars 4g | |
| Includes 4g Added Sugars | 8% |
| Protein 8g | 16% |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 1.8mg | 10% |
| Potassium 188mg | 4% |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Allergen Statement: Wheat

Shipping Information

| | |
|-------------|--------------|
| Gross Wt. | 14.5 lbs. |
| Net Wt. | 13.5 lbs. |
| Cube | 0.07 |
| Case Pallet | 50 |
| Tie / High | 10 / 5 |
| Box Dims | 16 x 12 x 10 |



Whole Grain Par Baked Parisian Sourdough Baguette

Heating Instructions

Preheat oven to 375 degrees. Remove Loaves of Bread from Box. Place Bread on Baking Sheet lined with Parchment Paper 4" a part. Bake at 375 degrees for 5-8 minutes until golden brown. 5 – 4 ounce serving per baguette.



Nutrition Facts

1 servings per container
 Serving size 1 serving (113g)
 Amount Per Serving
Calories 190

| | % Daily Value* |
|--------------------------|----------------|
| Total Fat 0.5g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 640mg | 28% |
| Total Carbohydrate 39g | 14% |
| Dietary Fiber 4g | 14% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 6g | 12% |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 1.8mg | 10% |
| Potassium 5170mg | 110% |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Item: Whole Grain Par Baked Parisian Sourdough Baguette

Brand: The Bonami Baking Company

Delivery: Frozen par bake

Product Code: 4107

Case Count: 20 Loaves

Net Case Weight: 25 lbs. oz.

Unit Weight: 20.00

Portion: 4.0 oz (113 g)

Servings Per Case: 100

Child Nutrition Information:

Each 4.0 oz. portion will provide 2.75 Eq.Grains

Water, Whole White Wheat Flour, Enriched Wheat Flour (Unbleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid), Sourdough Base (Enriched Wheat Flour {Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid}, Salt, Corn Starch, Fumaric Acid, Acetic Acid, Lactic Acid And 2% Or Less Of: Sodium Stearoyl Lactylate, Ascorbic Acid, Enzymes, L-Cysteine Hydrochloride), Yeast, Salt,

Allergen Statement: Contains Wheat



Whole Grain French Croissant

Heating Instructions

Place frozen croissant on lined sheet pan or 5300 pan the day before service. Cover and keep refrigerated overnight. The day of meal service place 5300 pan in warm environment for (1) one hour to proof. Once croissant reaches proof stage then place in preheated 350-degree oven and bake for 12 to 14 minutes or until golden brown. Remove from oven and let cool. Note: Croissant can be prepared one day before meal service, covered, and kept at room temperature.

Item: Whole Grain French Croissant

Brand: The Bonami Baking Company

Product Code:

Delivery: Frozen

Net Case Weight: 27.0 lbs.

Unit Weight: 3.00 oz.

Portion: 1 Croissant (3.00 oz. 85g) Servings Per Case: 144

Child Nutrition Information:

Each 3.00 oz. portion will provide 2.25 Equivalent Grains

Whole White Wheat Flour, Enriched Wheat Flour (Unbleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate (Vitamin B1) Riboflavin, Folic Acid), Water, Sugar, Dried Whey, Salt, Yeast.

Allergen Statement: Contains Wheat, Milk

Nutrition Facts

| | |
|-------------------------------|---------------------|
| 144 servings per container | |
| Serving size | 1 Each (85g) |
| Amount Per Serving | |
| Calories | 290 |
| <small>% Daily Value*</small> | |
| Total Fat 16g | 21% |
| Saturated Fat 10g | 50% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 0g | |
| Cholesterol 40mg | 13% |
| Sodium 310mg | 13% |
| Total Carbohydrate 33g | 12% |
| Dietary Fiber 3g | 11% |
| Total Sugars 6g | |
| Includes 5g Added Sugars | 10% |
| Sugar Alcohol 0g | |
| Protein 5g | 10% |
| Vitamin D 0mcg | 0% |
| Calcium 26mg | 2% |
| Iron 1.44mg | 8% |
| Potassium 94mg | 2% |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Shipping Information

| | |
|--------------------|--------------------|
| Gross Wt. | 28.0 lbs. |
| Net Wt. | 27.0 lbs. |
| Cube | 0.02 |
| Case Pallet | 80 |
| Tie / High | 10 / 8 |
| Box Dims | 16 x 12 x 6 |



SB 12 COMPLIANT & Trans Fat FREE-

PRODUCT: **Whole Grain Blueberry Muffin**

CODE: 15044

SERVING SIZE: 3.0 oz

| |
|--------------------|
| FAT 34.6% |
| SATURATED FAT 6.4% |
| SUGAR 20.3% |

INGREDIENTS: Whole Wheat & Bleached Enriched Wheat Flour, Sugar, Eggs, Milk, Blueberries, Soybean Oil, & Leavening.

| | | | |
|----------------------|----------|----------------------|----------|
| CALORIES | 239 | VITAMIN A | 67.5 IU |
| CARBOHYDRATES | 36.0 g | VITAMIN C | .1 mg |
| PROTIEN | 4.8g | VITAMIN D | 4.5 IU |
| FAT-TOTAL | 9.2g | DIETARY FIBER | 2.9 g |
| SATURATED FAT | 1.7g | SUGAR | 17.3 g |
| TRANS FAT | 0g | THIAMIN | .04 mg |
| CHOLESTEROL | 54.7 mg | RIBOFLAVIN | .09 Mg |
| ASH | 1.3g | NIACIN | .5 mg |
| SODIUM | 338.4 mg | VITAMIN B6 | .04 mg |
| IRON | .6 mg | FOLIC ACID | 8.0 mcg |
| CALCIUM | 19.8 | POTASSIUM | 238.4 mg |

USE OF COMMODITES: All Purpose Flour, Eggs, Milk, Blueberries, Vegetable Oil

ALLERGENS: Eggs, Soy, Wheat, Milk

SIGNATURE

Secretary, C.F.O.

TITLE

6/15/2023

DATE

(925) 473-9736

PHONE NUMBER

Product Formulation Sheet

Formulation Statement for Documenting Grains in School Meals

(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Whole Grain Cinnamon Rolls

Code No.: 24001

Manufacturer: The Bonami Bakery

Serving Case: 96 Case Weight: 28.0

Serving Size: 1 Cinnamon Roll (84g)

Contribution: 2.75 Grain

I. Does the product meet the Whole Grain-Rich Criteria: Yes: No:

II. Does the product contain non-creditable grains: Yes: No:

III. Indicate which Exhibit A Group (A -I) Product Belongs: B

| Description of Creditable Grain Ingredient | Grams of Creditable Grain Ingredient per Portion | Grams of Standard of Creditable Grain per oz. equivalent (16g or 28g) | Creditable Amount |
|--|--|---|-------------------|
| | A | B | A / B |
| Whole White Wheat Flour | 33.35 | 16 g | 2.08 |
| Enriched Flour | 11.12 | 16 g | 0.69 |
| Total Creditable Amount | | | 2.75 |

Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased: 3.00 ounces

Total Contribution of product (per portion) 2.75 oz. equivalent.

I certify that the above information is true and correct and that a 3.00 ounce portion of this product or (ready for serving) provides 2.75 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature _____

Title Secretary, C.F.O.

Printed Name Tania Cuellar

Date 04/5/2023

Phone Number (925) 473-9736

Product Formulation Sheet

Formulation Statement for Documenting Grains in School Meals

(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Whole Grain Chocolate Chip Croissant

Code No.: 25035

Manufacturer: The Bonami Bakery

Serving Case: 144 Case Weight: 28.0

Serving Size: 1 Croissant (2 oz. / 57g)

Contribution: 2.75 Grain

I. Does the product meet the Whole Grain-Rich Criteria: Yes: No:

II. Does the product contain non-creditable grains: Yes: No:

III. Indicate which Exhibit A Group (A -I) Product Belongs: B

| Description of Creditable Grain Ingredient | Grams of Creditable Grain Ingredient per Portion | Grams of Standard of Creditable Grain per oz. equivalent (16g or 28g) | Creditable Amount |
|--|--|---|-------------------|
| | A | B | A / B |
| Whole White Wheat Flour | 25.01 | 16 g | 1.56 |
| Enriched Flour | 8.34 | 16 g | 0.52 |
| Total Creditable Amount | | | 2.75 |

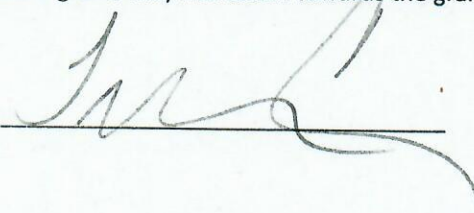
Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased: 2.00 ounces

Total Contribution of product (per portion) 2.75 oz. equivalent.

I certify that the above information is true and correct and that a 2.00 ounce portion of this product or (ready for serving) provides 2.75 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature _____



Title Secretary, C.F.O.

Printed Name Tania Cuellar

Date 04/12/2023

Phone Number (925) 473-9736

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Wheat Sourdough Loaf % of serving

Code No.: 2158

Manufacturer: Bonami Baking Company

Serving Size: 1/2 Sourdough Loaf 93.5 g (3.3 oz.)
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No **How many grams:** n/a
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ¹ A | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B | Creditable Amount A ÷ B |
|---|---|---|-------------------------|
| Whole Grain Flour | 28.35 | 16 | 1.77 |
| Enriched Flour | 18.71 | 16 | 1.17 |
| | | | 2.94 |
| Total Creditable Amount³ | | | 2.75 |

Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.3 oz.

Total contribution of product (per portion) 2.75 oz. equivalent

I certify that the above information is true and correct and that a 3.3 oz. ounce portion of this product (ready for serving) provides 2.75 oz. equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature [Handwritten Signature]
 Printed Name Tania Cuellar

Title Secretary, C.F.O.
 Date 3/18/19
 Phone Number (424) 653-8704

Test (Bonami Wheat Sourdough) (TR2158)

Generated on: 3/14/2019 4:07:50 PM by Sheil Nielsen

HACCP Process: Process 2: Same day service
 Allergens: Contains Gluten, Wheat;
 Number of Servings: 80.00 Serving Size: 1 Loaf
 Moisture gain/loss%: 0.0000 Yield: 100 Pound, 8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss%: 0.0000
 Total Recipe Cost: \$45.6097 Cost Per Serving: \$0.5701

| Step # | Stock Item# | Stock Item | Stock Quantity | Cost (\$) | Ingredient | Quantity |
|--------|-------------|-------------------------------|----------------|-----------|--|----------|
| 1 | 1704 | Flour, Wheat , As Purchased | 30 Pound | 21.0180 | Flour Wht Wheat Med Organic LI100056 | 30 Pound |
| 2 | 1712 | Flour, Wheat , As Purchased | 20 Pound | 24.5917 | Flour, All purpose LI100614 | 20 Pound |
| 3 | | | | | Leavening agents, yeast, baker's, active dry 18375 | 8 Ounce |
| 4 | | | | | Salt Granulated Iodize Round LI100095 | 3 Pound |
| 5 | | | | | Sourdough Starter LI100319 | 12 Pound |
| 6 | 6902 | Water, GENERIC , As Purchased | 35 Pound | 0.0000 | Water GENERIC LI100571 | 35 Pound |

| CCP Name | CCP Description | Critical Temperature (F) | Corrective Action |
|----------|-----------------|--------------------------|--|
| Cook | Cooking | 165.00 | Continue cooking food until the internal temperature reaches the required temperature. |

| Nutritional Information | | | | | |
|-------------------------|------|------|-------|---------|-------|
| % of Calories | Fat | Sfat | Carb | Protein | Sugar |
| | 4.64 | 0.65 | 83.94 | 14.22 | 0.266 |

Nutrients per 100 g

| Calories (Kcal) | Fat (g) | Sfat (g) | TFat (g) | Chol (mg) | Na (mg) | Carb (g) | TDF (g) | Sugars (g) | Pro (g) | Fe (mg) | Ca (mg) | A, IU | VitC (mg) | Mois (g) | Ash (g) |
|-----------------|---------|----------|----------|-----------|---------|----------|---------|------------|---------|---------|---------|-------|-----------|----------|----------|
| 197.642 | 1.018 | 0.144 | 0(M) | 0 | 1176.14 | 41.474 | 4.076 | 0.131 | 7.027 | 2.298 | 14.417 | 2.687 | 0.002 | 34.844 | 0.052(M) |

Nutrients per serving (569.825 g)

| Calories (Kcal) | Fat (g) | Sfat (g) | TFat (g) | Chol (mg) | Na (mg) | Carb (g) | TDF (g) | Sugars (g) | Pro (g) | Fe (mg) | Ca (mg) | A, IU | VitC (mg) | Mois (g) | Ash (g) |
|-----------------|---------|----------|----------|-----------|---------|----------|---------|------------|---------|---------|---------|--------|-----------|----------|----------|
| 1126.21 | 5.801 | 0.819 | 0(M) | 0 | 6701.97 | 236.33 | 23.228 | 0.748 | 40.039 | 13.096 | 82.151 | 15.309 | 0.009 | 198.551 | 0.299(M) |

(M) Indicates missing nutrient values.

Bread, Whole grain 20oz. (Test) (TR2537)

Generated on: 10/21/2019 12:51:32 PM by Sheri Nielsen

HACCP Process: Process 2: Same day service
 Allergens: Contains Egg, Gluten, Milk, Wheat;
 Number of Servings: 75.00 Serving Size: 1 Loaf
 Moisture gain/loss%: 0.0000 Yield: 93 Pound, 8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$28.3157 Cost Per Serving: \$0.3775

| Step # | Stock Item# | Stock Item | Stock Quantity | Cost (\$) | Ingredient | Quantity |
|--------|-------------|---|----------------|-----------|--|----------|
| 1 | 1703 | Flour, AP White _ 25 lb , As Purchased | 20 Pound | 13.4080 | Flour All Purp H&r Bl En Mt LI100054 | 20 Pound |
| 2 | 1701 | Sugar, Granulated, 1 lb. , As Purchased | 4 Pound | 3.6633 | Sugar Granulated Xfine Cane LI100123 | 4 Pound |
| 3 | 2412 | Milk, Whole 1 Gallon , As Purchased | 1 Pound | 0.2350 | Milk, Whole LI100323 | 1 Pound |
| 4 | 9905 | Liquid Eggs, Pasteurized , Cooked | 8 Pound | 0.0000 | Eggs, Liquid, Pasteurized LI100872 | 8 Pound |
| 5 | 5809 | Spice, Salt Kosher , As Purchased | 1 Pound | 0.4314 | Salt Kosher Flake Coarse LI100096 | 1 Pound |
| 6 | 6900 | Water Do not use , As Purchased | 25 Pound | 0.0000 | Water LI100227 | 25 Pound |
| 7 | | | | | Leavening agents, yeast, baker's, active dry 18375 | 8 Ounce |
| 8 | | | | | Margarine-like spread, SMART BALANCE Regular Buttery Spread with flax oil 4673 | 4 Pound |
| 9 | 1704 | Flour, Wheat , As Purchased | 30 Pound | 10.5780 | Flour Whl Wheat Med Organic LI100056 | 30 Pound |

| CCP Name | CCP Description | Critical Temperature (F) | Corrective Action |
|----------|-----------------|--------------------------|--|
| Cook | Cooking | 165.00 | Continue cooking food until the internal temperature reaches the required temperature. |

Nutritional Information

| | Total Fat | Sat Fat | Carb | Protein | Total Sugars |
|---------------|-----------|---------|-------|---------|--------------|
| % of Calories | 17.98 | 4.54 | 72.47 | 12.79 | 7.366 |

Nutrients per 100 g

| Calories (Kcal) | Total Fat (g) | Sat Fat (g) | Trans Fat (g) | Chol (mg) | Sodium (mg) | Carb (g) | Total Fiber (g) | Sugars (g) | Added Sugars (g) | Protein (g) | Iron (mg) | Calcium (mg) | VitA (IU) | VitC (mg) | VitD (mcg) | Potassium (mg) | Mois (g) | Ash (g) |
|-----------------|---------------|-------------|---------------|-----------|-------------|----------|-----------------|------------|------------------|-------------|-----------|--------------|-------------|-----------|------------|----------------|----------|----------|
| 242.378 | 4.842 | 1.223 | 0.018(M) | 37.121 | 462.843 | 43.911 | 4.09 | 4.463 | (M) | 7.748 | 2.091(M) | 16.654 (M) | 167.627 (M) | 0.007(M) | 0(M) | 6.305(M) | 1.48(M) | 0.079(M) |

Nutrients per serving (565.479 g)

| Calories (Kcal) | Total Fat (g) | Sat Fat (g) | Trans Fat (g) | Chol (mg) | Sodium (mg) | Carb (g) | Total Fiber (g) | Sugars (g) | Added Sugars (g) | Protein (g) | Iron (mg) | Calcium (mg) | VitA (IU) | VitC (mg) | VitD (mcg) | Potassium (mg) | Mois (g) | Ash (g) |
|-----------------|---------------|-------------|---------------|-----------|-------------|----------|-----------------|------------|------------------|-------------|------------|--------------|-------------|-----------|------------|----------------|----------|----------|
| 1370.59 | 27.38 | 6.918 | 0.103(M) | 209.912 | 2617.28 | 248.307 | 23.13 | 25.24 | (M) | 43.812 | 11.823 (M) | 94.176 (M) | 947.894 (M) | 0.04(M) | 0(M) | 35.653 (M) | 8.367(M) | 0.447(M) |

(M) Indicates missing nutrient values.

Mountain View Whisman School District

**Request for Proposal (RFP) No. 2023-24-04
Bread and Bakery Goods**

Mountain view Whisman School District
Deborah Austin, Director, Child Nutrition Services
1400 Montecito Ave., Mountain View, CA. 94043
daustin@mvwsd.org

Issue Date: Jun 2, 2023

RFP Submission Deadline: June 19, 2023 at 10:00am

**AMountain View Whisman School District
Request for Proposal No. 2023-24-04
Bread and Bakery Goods**

PRODUCT DELIVERY SPECIFICATIONS AND CONDITIONS

Product Specifications and Conditions: All bread and bakery products shall be delivered as freshly bread and bakery as possible and shall be whole grain rich. Foods that qualify as whole grain-rich for the school meal programs are foods that contain 100-percent whole grain or contain a blend of whole-grain meal and/or flour and enriched meal and/or flour of which at least 50-percent is whole grain. Whole grain-rich products must contain at least 50-percent whole-grains and the remaining grain, if any, must be enriched.

Packaging: Packages shall be so construed as to ensure safe and sanitary transportation to the point of delivery. Damaged packages may be rejected and returned for credit or immediate replacement to the original site at no cost to the District for product or delivery. All packaging materials shall be FDA approved and meet all pertinent state and federal regulations for safe use with foods. Packaging materials shall impart no odor, flavor, or color to the product. Product shall be clearly and legibly labeled with product name, code, weight, and count. All costs for packaging shall be borne by the vendor.

Ordering: The District will place orders online (preferably) and be sent confirmations. The District reserves the right to add, remove or delete product based on school needs.

Substitutions: Substitutions in quality or quantity shall receive prior approval from the Student Nutrition Services Department in order to qualify for payment.

Delivery: The District reserves the right to make additions to, or deletions from, the lists of school sites to be served at any time during the period of the contract, and revise delivery times as required. Awarded vendor may be required to make direct deliveries to 3 sites. The central kitchen requires 5 days per week deliveries. Deliveries shall be made utilizing proper delivery trucks and equipment. All deliveries shall occur between 5:30am and 7:30 am unless otherwise arranged with the District. Dark drops will not be accepted. If Monday is a scheduled delivery day and Monday is a holiday, deliveries will occur on the Tuesday after the holiday. Refer to the table below for delivery sites, times, and locations.

| Delivery Locations | | | | |
|--------------------------|---|-------------------|--|-------------------------------|
| Location | Address | Delivery Times | Preferred Delivery Days | Number of Deliveries Per Week |
| Crittenden Middle School | 1701 Rock Street, Mountain View, California 94043 | 5:30 am - 7:30 am | Monday, Tuesday, Wednesday, Thursday, Friday | 5 |

I/We The Bonami Baking Co., Inc. can/will meet the conditions listed above if/when awarded this contract.
Vendor Name

Printed Name Tania Cuellar
 Title Secretary, C.F.O.

Recall Program Procedures

The Bonami Baking Co., Inc. offers high quality food products manufactured in our facility. We hold our highest standard receiving the best quality ingredients and supplies from our vendor suppliers.

The Bonami Baking Co., Inc. with its strategic in manufacturing is proud to provide a recall program in the event of a Product Recall. In the event of an ingredient, supply, or product contamination we are prepared to track, locate, and notify all parties necessary to protect the public and valued customers.

The procedure in case of a recall event is as follows:

1. The Plant Manager receives notification of a contamination event affecting ingredients, supply inventory, or a finished product from either:
 - A) Ingredient or Supply Vendor to Manufacturer
 - B) The Plant Manager
2. Completed Recall Manufacture Product Recall Form is copied to The Bonami Baking Co., Inc., Plant Manager, and Recall Administrator.
3. Upon receiving the completed Manufacture Product Recall Form, The Bonami Baking Co., Inc. and the Recall Administrator will locate the following affected areas:
 - A) Inventory
 - B) Production Batches
 - C) Finished Goods Inventory with Lot Numbers used in the daily production
 - D) Customers in Receipt of Affected Lot Numbers
4. The Bonami Baking Co., Inc. Manufacturer Recall Administrator to complete the Manufacture Product Recall Form.
5. Completed Recall Event Findings Form copied to Customers and The Bonami Baking Co., Inc.
6. File completed Manufacture Product Recall Form in the The Bonami Baking Co., Inc. recall file.
7. Customer to pull all remaining product from customer inventory to be destroyed or returned. The Bonami Baking Co., Inc. will inform customer the correct procedure.
8. The Bonami Baking Co., will notify legal counsel on course of action required (press release, supply notices, and other communication tools).

The Bonami Baking Company Recall Plan

Version Verification

The Bonami Baking Company Recall Plan shall be reviewed annually and revised as necessary when personnel, procedures, processes, suppliers, or as other factors change. The Plan will also be reviewed after any company recall.

Version May 05, 2022

Approved by: Tania Cuellar

Title: Secretary, C.F.O

Date Approved: May 05, 2022

Introduction

The primary goal of a food recall is to protect public health by removing products from commerce that have been determined to be unsafe. A recall plan can aid in the execution of a recall by apportioning duties, centralizing current contact information, and providing prewritten templates for communications. Key Individuals that will be participating in a company recall should review the recall plan and be familiar with the execution of the plan.

Definitions

- Class I Recall – A situation in which there is a reasonable probability that the use of, or exposure to, a violative product will cause serious adverse health consequences or death.
- Class II Recall - A situation in which use of, or exposure to, a violative product may cause temporary or medically reversible adverse health consequences or where the probability of serious adverse health consequences is remote.
- Class III Recall - A situation in which use of, or exposure to, a violative product is not likely to cause adverse health consequences.
- Depth of Recall: The level of product distribution for the recall (consumer, retail, institutional, wholesale).
- Distribution List - A product specific distribution list which identifies accounts that received the recalled product. Requested information includes type of business, account name, addresses, and contact information.
- FDB – California Department of Public Health, Food and Drug Branch · Market Withdrawal - A firm's removal or correction of a distributed product which involves a minor violation that would not be subject to legal action by the regulatory agency or which involves no violation, e.g., normal stock rotation practices, routine equipment adjustments and repairs, etc.
- Press Release - A notice that alerts the public (including regulators, retailers, consignees, other distributors, processors, and consumers) that a product presents a serious hazard to health. Not all recalls require a press release; the regulatory agency will advise the firm when a press release is necessary.
- Recall - A firm's removal or correction of a marketed product that the regulatory agency considers to be in violation of the laws it administers and against which the agency would initiate legal action, e.g., seizure. Recall does not include a market withdrawal or a stock recovery.
- Recall Committee – The group comprised of key staff with the expertise, authority, and responsibility to manage the recall.

- Recall Plan - A written contingency plan for use in initiating and implementing a recall in accordance with 21 CFR Sec. 7.40 through 7.49, 7.53, and 7.55. The Recall Plan should be reviewed annually and revised as necessary when personnel, procedures, processes, suppliers, or as other factors change.
- Recall Strategy - A planned specific course of action to be taken in conducting a specific recall, which addresses the depth and scope of recall, need for public warnings, and extent of effectiveness checks for the recall.
- Scope of Recall: Defines the amount and kind of product in question.
- Stock Recovery - A firm's removal or correction of a product that has not been marketed or that has not left the direct control of the firm, i.e., the product is located on premises owned by, or under the control of, the firm and no portion of the lot has been released for sale or use.

Statement of Recall Plan

The Bonami Baking Company maintains a recall plan which provides specific procedures, defines terms, and assigns roles and responsibilities when a food safety issue arises with any of our products.

The plan will be activated whenever a potential recall requirement arises and includes the following elements:

1. Recall committee member designations
 2. Recall responsibility assignments
 3. Key personnel and external contact information
 4. Recall procedures
 5. Communication templates
- Success of the plan relies on the proper execution of plan elements and up-to-date information.

Recall Plan Flow Charts

The following two diagrams are graphical representations of the various steps of a recall.

Figure 1, illustrates the typical evaluation of complaints or conditions which may lead to a recall.

Figure 2, outlines the various steps of a recall.

Figure 1: Complaint/ Condition Evaluation Flow

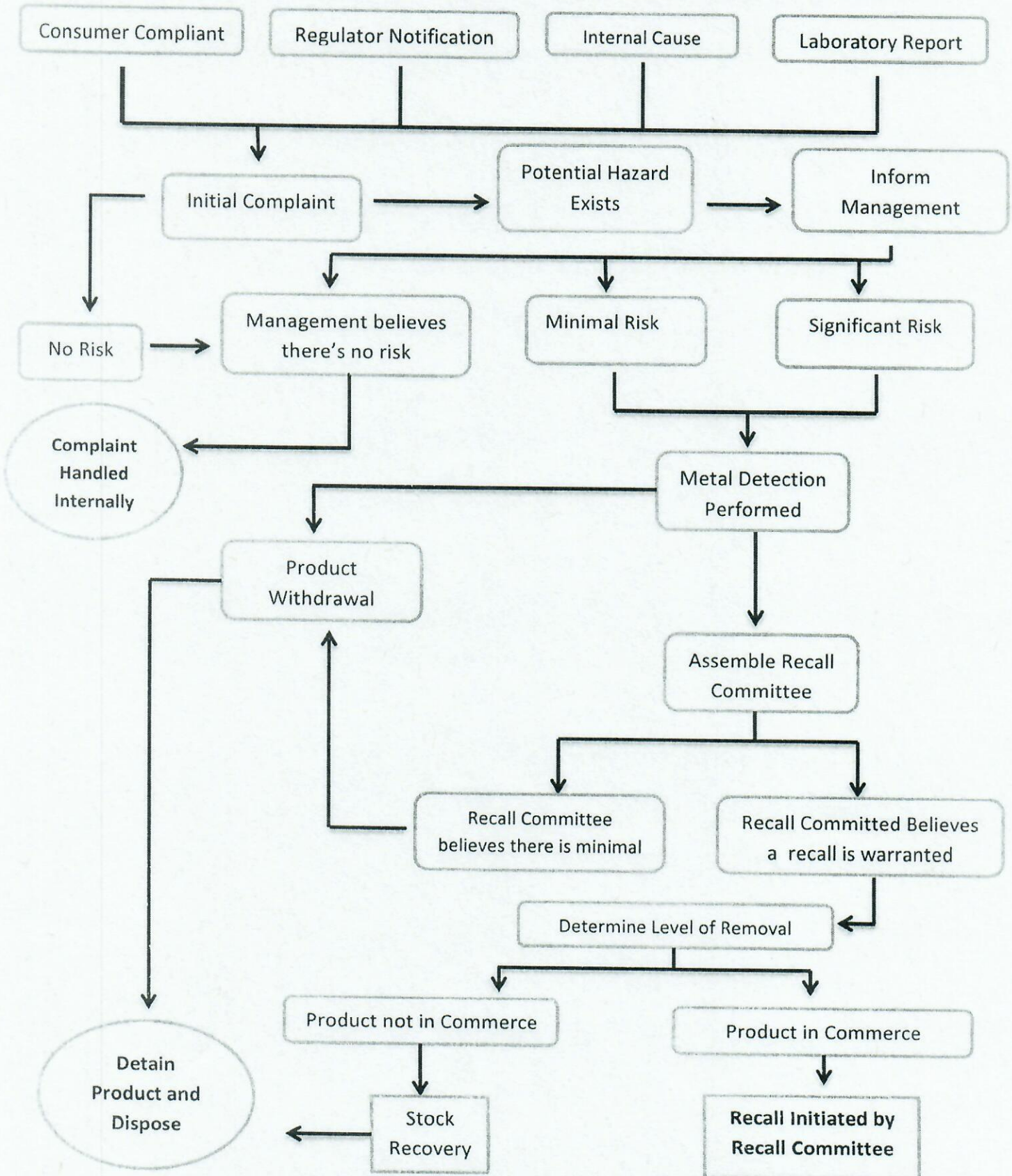
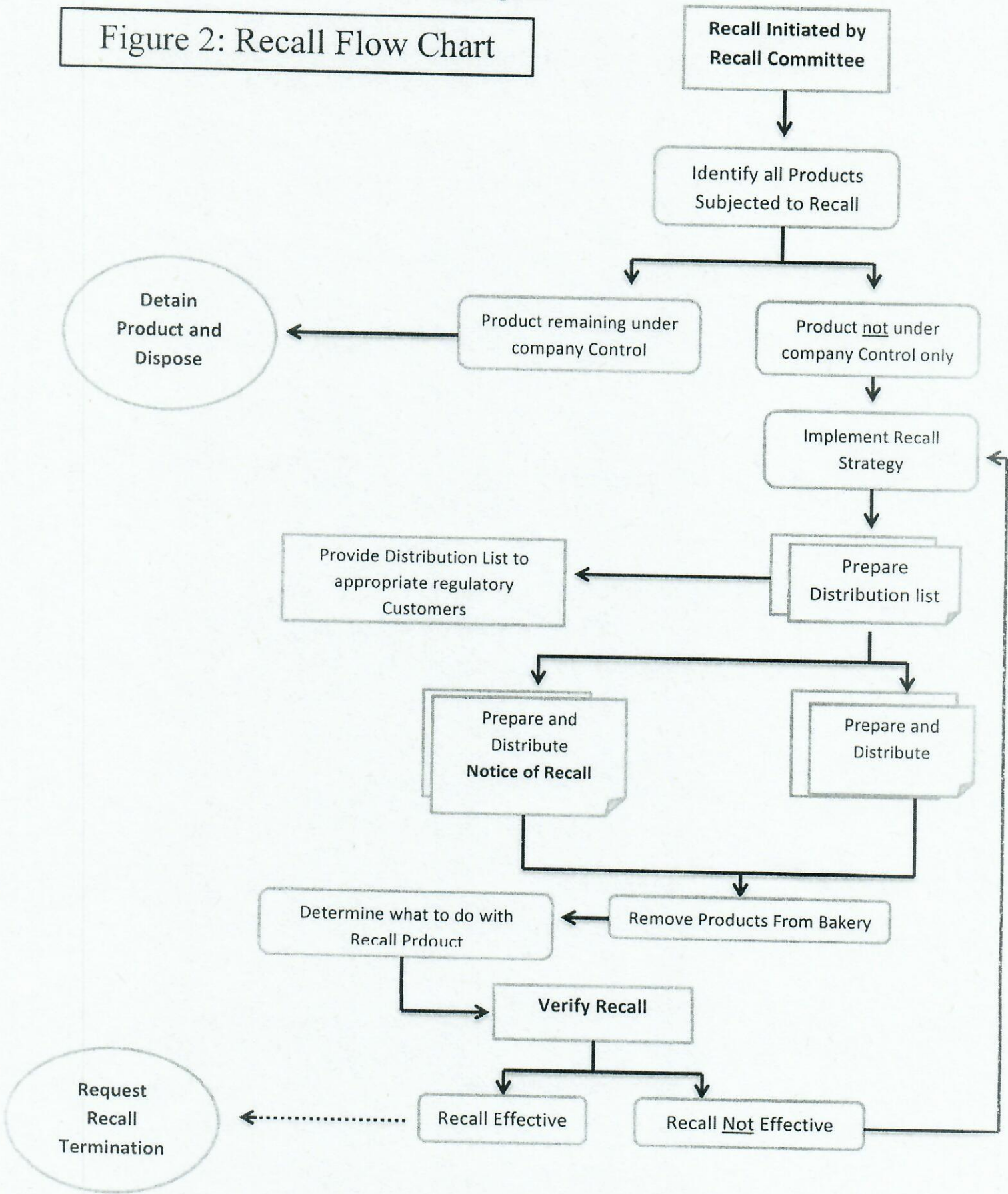


Figure 2: Recall Flow Chart



Recall Procedures

The recall procedure outlines the activities that The Bonami Baking Company will take to manage the recall of our product(s) which has/have been determined to be unsafe and/or subject to regulatory action. The procedure contains the major recall elements below:

- Assignment of Roles and Responsibilities
- Evaluation of the Complaint or Condition
- Identification of Implicated Products
- Notification of Affected Parties
- Removal of Affected Products

Assignment of Roles and Responsibilities

The roles and responsibilities of every individual on the Recall Committee should be clearly defined in the recall plan. Oversight of the following recall elements should be assigned to a member of the Recall team. Note that individuals may be responsible for more than one recall element.

Recall Coordinator The recall co-coordinator, has been given authority by the management of The Bonami Baking Company to execute the activities of the recall. Responsibilities of the Recall Coordinator include, but are not limited to:

- Assure the documentation of all recall decisions and actions in a master recall file.
- Initiate the formation of the recall committee.
- Activate various components within the company for priority assistance.
- Make recall decisions on behalf of OUR COMPANY.
- Manage and coordinate the implementation of the company's product recall.
- Keep management informed at all stages of the recall.

Recall Committee The Bonami Baking Product Recall Committee is composed of the various components of the company's organization. The following functions should be represented on the committee (an individual may be responsible for more than one function):

- Management (Administration)
- Recall Coordinator
- Accounting
- Consumer Affairs/Public Relations
- Customer Service
- Distribution and Supply
- Information Technology
- Legal Counsel
- Marketing
- Operations
- Production
- Purchasing
- Quality Assurance
- Sales
- Maintenance
- Records Management
- Regulatory Affairs
- Sanitation

Note: Outside resources may need to be obtained for some of the functions.

Responsibilities Individual recall activities should be assigned prior to a recall event to avoid confusion during a recall. Assignment of the recall responsibilities are found in **Appendix D** (assign an individual to each activity).

Evaluation of the Complaint or Condition Complaint receipt, processing, and evaluation are the first steps in the recall process. The steps involved in the evaluation process are:

· Receive the complaint – A file should be maintained containing any product complaints the company receives. Information that should be maintained in the product complaint file is:

- I. Complainant contact information
- II. Reported problem with the product
- III. Product Identification
- IV. Product Storage
- V. Product purchase date and location
- VI. Illness and Injury details

- Provide the complaint to knowledgeable staff for initial evaluation. If an initial assessment indicates a recall may be necessary, the Recall Coordinator assembles the Recall Committee for a full evaluation.
- Determine the hazard and evaluate the safety concerns with the product.
- Determine the product removal strategy appropriate to the threat and location in commerce. · Contact the appropriate regulatory authorities.
- Alert legal counsel, insurance, etc. as appropriate.
- Maintain a log of the events of the recall including information such as dates, actions, communications, and decisions.

Identification of Implicated Products It is OUR COMPANY'S responsibility to ensure the identification of all products and quantities of products implicated in the recall. In addition, determination should be made if any other codes, brands or sizes of product handled by the company are affected.

A distribution list should be prepared as part of the Identification process. The distribution list should at minimum identify:

- Account name (consignees) that received the recalled product(s)
- Account addresses
- Contact names
- Contact telephone numbers
- Type of account (e.g., manufacturer, distributor, retailer)

Additional information relating to product information may include:

- Amount of product received/shipped
- Product ship date(s)
- Amount of product returned
- Amount of product consumed A link to the FDB Distribution Template can be found in Appendix B.

Notification of Affected Parties Notifications during a recall must be done in a timely manner and should include the appropriate regulatory agencies, the product distribution chain, and consumers when necessary. Recall notices are typically used to notify regulatory agencies and those businesses in the distribution chain. Press releases are generally oriented to consumers, but may be used to notify any affected party.

- Regulatory Agencies should be notified at the earliest opportunity after the decision has been made to conduct a recall. Regulatory guidance may be found online.
- Subsequent to the initial notification, the regulatory authority should be updated throughout the recall process.
- Distribution Chain contacts will be notified by appropriate means (telephone, fax, email, letter, etc.). It is recommended that a written recall notice be provided to all consignees. The Recall Notice must include all relevant recall information (**see Appendix B, section (a)(II)**).
- Confirm receipt of the Notice of Recall with all accounts. A record of all account communications should be maintained.
- Consumers should be notified by the most effective method available. If appropriate, a press release can be used to notify consumers. Considerations for preparing a press release include:
 - Issuance of a press release should be the highest priority and should be issued promptly.
 - The local FDA District Recall Coordinator should be consulted before issuance of a press release whenever possible.
 - All relevant information should be included in the press release (see sample templates in Appendix B).

Removal of Affected Product

The procedure for product removal can be divided into five components including: removal, control, and disposition of affected product, recall effectiveness, and recall termination.

Removal

All reasonable efforts must be made to remove affected products from commerce.

- Products in commerce should be detained, segregated, and handled in a manner determined by the recalling firm.
- Products that are still in the recalling firm's control (e.g. inventory located onsite, in transit, in off-site storage, and in offsite distribution) should be detained, and segregated.

- All quantities and identification codes shall be documented to assist in the reconciliation of product amounts.

Control of Recalled Product

When The Bonami Baking Company chooses to retain recalled product, control must be regained to prevent reentry of the product into commerce.

- All affected product returned will be clearly marked, not for sale or distribution, and stored in an area that is separated from any other food products.

All quantities and identification codes shall be documented to assist in the reconciliation of product amounts.

Product Disposition The final disposition of the recovered product must be determined. The final disposition must be reviewed and approved by the regulatory agency. Options include:

- Redirection – Products may be redirected for uses other than human consumption.
- Destruction - Products determined to be unsafe for human consumption may be destroyed or denatured, and disposed by appropriate means.
- Recondition – Products may be reworked to remove the safety risk. For example, would be relabeling a product to declare an allergen originally omitted from the label.

All quantities, identification codes, and disposition shall be documented

Recall Effectiveness

The Bonami Baking Company is responsible for determining whether the recall is effective. Recall Effectiveness Checks verify that all consignees have been notified and have taken the appropriate action. Steps include:

- Verifying that all consignees have received the notification.
- Verifying that consignees have taken appropriate action.
- If the response from our consignees is less than 100%, then the recall should be deemed ineffective and the recall strategy should be reassessed. Certain circumstances (e.g. amount of product actually returned vs. expected, potential for consumption, shelf-life, etc.) may also require a reassessment of the recall strategy.

All verifications shall be documented.

Termination of a recall Termination of the recall may be considered after all reasonable efforts have been made to remove the affected products from commerce, including reconciliation, recall effectiveness, and disposition.

A termination of the recall may be requested by submitting a written request to the regulatory authorities. Guidance for the termination of a recall is provided in **Appendix C**.

Mock Recall

In addition to an annual verification of the recall plan, OUR COMPANY will conduct a mock recall annually or whenever there are significant changes to the plan or personnel. The mock recall will include the following elements:

- Selecting a product which has reached the consumer market.
- Tracing the product from the raw ingredient (e.g. source) level to the finished product in the marketplace.
- Verifying communications systems (e.g. contact information, test emails and faxes, etc.) to outside contacts.
- Modifying the recall plan to correct any problems encountered during the test.

Records of these mock recalls will be documented and filed appropriately.

Appendix A – Contact Information

Recall Committee and Key Personnel Contact Information The contact information including phone number, fax number, email address, and alternate 24/7 information of all committee members, their alternates, and “outside” key personnel should be confirmed and updated as often as necessary to assure accuracy.

Contact Information · Recall Committee (24/7)

I. Recall Committee Members Tania Cuellar(424) 653-8704 Jose Alvarado (925) 305-4595

II. Alternate Committee Members Magdiel Cuellar (415)637-0229 Jose Gonzalez (925) 497-7917

· Regulatory Contacts

I. CDPH Emergency Contact (916)558-1784

II. FDA District Recall Coordinator (510) 337-6791

· Technical Consultants

I. Laboratory (877)435-5227

II. Food Safety Consultant(s) (800) 535-1376 or (510)452-8000

III. Sanitation Consultants (877)819-0829

IV. Engineering (877) 921-2263

V. Information Technology (IT) (408)571-8721

VI. Legal Counsel (800)559-4628

· Distribution Chain Contacts

· Associated Press

San Francisco Bureau (415)836-6700

Los Angeles Bureau (323)993-5000

Internet AP Website

· Secondary Language Media Contacts (415)765-4000

Appendix B – Templates

1. Communication Templates

I. Model Press Releases(FDA)

- a. Allergens (Allergy Alert)
- b. Listeria monocytogenes
- c. Clostridium botulinum
- d. Salmonella (all serotypes)
- e. E. coli 0157:H7

II. FDA Guidance for Written Recall Notification Letters

III. FDB Distribution List Template

2. Recall Events Log (should include the following information):

- I. Name of the person creating the action
- II. Dates
- III. Actions
- IV. Communications
- V. Decisions vi. Product disposition

3. Recalled Product Information Data Sheet (should include the following information):

- I. Product description: brand, product name, size, etc.
- II. Lot codes
- III. Quantity of recalled product
- IV. Date of the action
- V. Action taken for each product

4. Model Product Complaint Report

Appendix C

– Additional Resources

1. California Food and Drug Branch – Industry Education and Training Unit
2. Termination of a recall – 21 CFR Sec. 7.55
3. Industry Guidance: Information on Recalls of FDA Regulated Products
4. Recall policy – 21 CFR Recall Regulations Sec. 7.40
5. California Food and Drug Branch
6. US Food and Drug Administration
7. USDA (FSIS)
8. Center for Disease Control
9. FDA District Recall Coordinators
10. FDA Guidance: Action levels for Poisonous or Deleterious Substances in Human and Animal Feed
11. FDA Defect Levels Handbook

APPENDIX D – Assigned Responsibilities

Sample Assignments

Assignment

1. Management of the Recall – Tania Cuellar, Secretary, C.F.O. is responsible for the coordination of all recall activities.
2. Assemble the Recall Committee – Magdiel F Cuellar, President, C.E.O. is responsible for communicating the decision to recall to the members of the Recall Committee and that each member knows their responsibilities.

Evaluation

1. Management Approval of the Recall – Magdiel F Cuellar, President, C.E.O. is responsible to decide if the recall should go forward.

Identification

1. Create a Product Recall Log – Tania Cuellar, Secretary, C.F.O. is responsible to create and maintain a product recall log to document all events, when they occur and the company's response to each.
2. Identify all Products to be Recalled – Jose Alvarado Production Manager is responsible for identifying all products which need to be recalled.

Notification

1. Notify the Appropriate Regulatory Authority – Tania Cuellar, Secretary, C.F.O. is responsible for notifying the appropriate regulatory authority (use the contact information in the Recall Plan). Contacts shall only be made through the designated committee member. Recommended information to be submitted can be found in the FDA guidance document.
2. Prepare the Press Release (if required) – Tania Cuellar, Secretary, C.F.O. is responsible for the recall press release if the decision to prepare a press release is made.

Considerations for preparing a press release include:

- a. Issuance of a press release should be the highest priority and it should be issued promptly.
- b. Consult with your local District Recall Coordinator before issuance of a press release whenever possible.

c. If the company decides to prepare the press release, include all relevant information **(see sample templates in Appendix B)**

3. Prepare the Distribution List – Prepare the Distribution List – Tania Cuellar, Secretary, C.F.O. is responsible for preparing the recalled product distribution list. The FDB distribution list template requests account type, name, address, phone number, and contact name.

4. Prepare the Notice of Recall – Tania Cuellar, Secretary, C.F.O. is responsible for preparing the written notice includes all recall relevant information (see FDA Guidance for Written Recall Notification Letters in Appendix).

5. Distribute the Notice of Recall – Tania Cuellar, Secretary, C.F.O. is responsible for distribution of the Notice of Recall to all accounts that received the recalled product.

Responsibilities include:

d. Confirm receipt of the Notice of Recall with all accounts.

e. Contact accounts that have not responded to the request for conformation.

f. Maintain records of the account communications.

Removal

1. Detain and Segregate all Products to be Recalled which are in your Firm's Control – Tania Cuellar, Secretary, C.F.O. – is responsible to ensure that all products to be recalled in the firm's control are not distributed (identify, detain, and segregate products on-site, in transit, off-site storage, and off-site distribution).
2. Control the recalled product(s) – Magdiel Felipe Cuellar, President C.E.O. is responsible to ensure that recalled products do not re-enter commerce. Responsibilities include:
 - a. Quarantine and clearly identify recalled products.
 - b. Reconcile quantities, identification codes, and monitor recalled products.
 - c. Document the returned products.
3. Decide what to do with the recalled product(s) – Magdiel Felipe Cuellar, President C.E.O. is responsible for determining the action to be taken on the recalled product (destruction, reworking, and redirection). Other related responsibilities include:
 - a. Determine if the regulatory authority requires actions such as witnessing destruction of the recalled product.
 - b. Verify that the action taken has been effective.
 - c. Document the action(s) taken.
4. Verify Recall Effectiveness Tania Cuellar, Secretary, C.F.O. – is responsible for verifying the effectiveness of the recall. Responsibilities include:
 - a. Verify that distribution of recalled products has ceased.
 - b. Verify that all consignees at the recall depth specified by the recall strategy have received notification about the recall.
 - c. Verify that consignees have taken appropriate action.
 - d. Document all verifications.