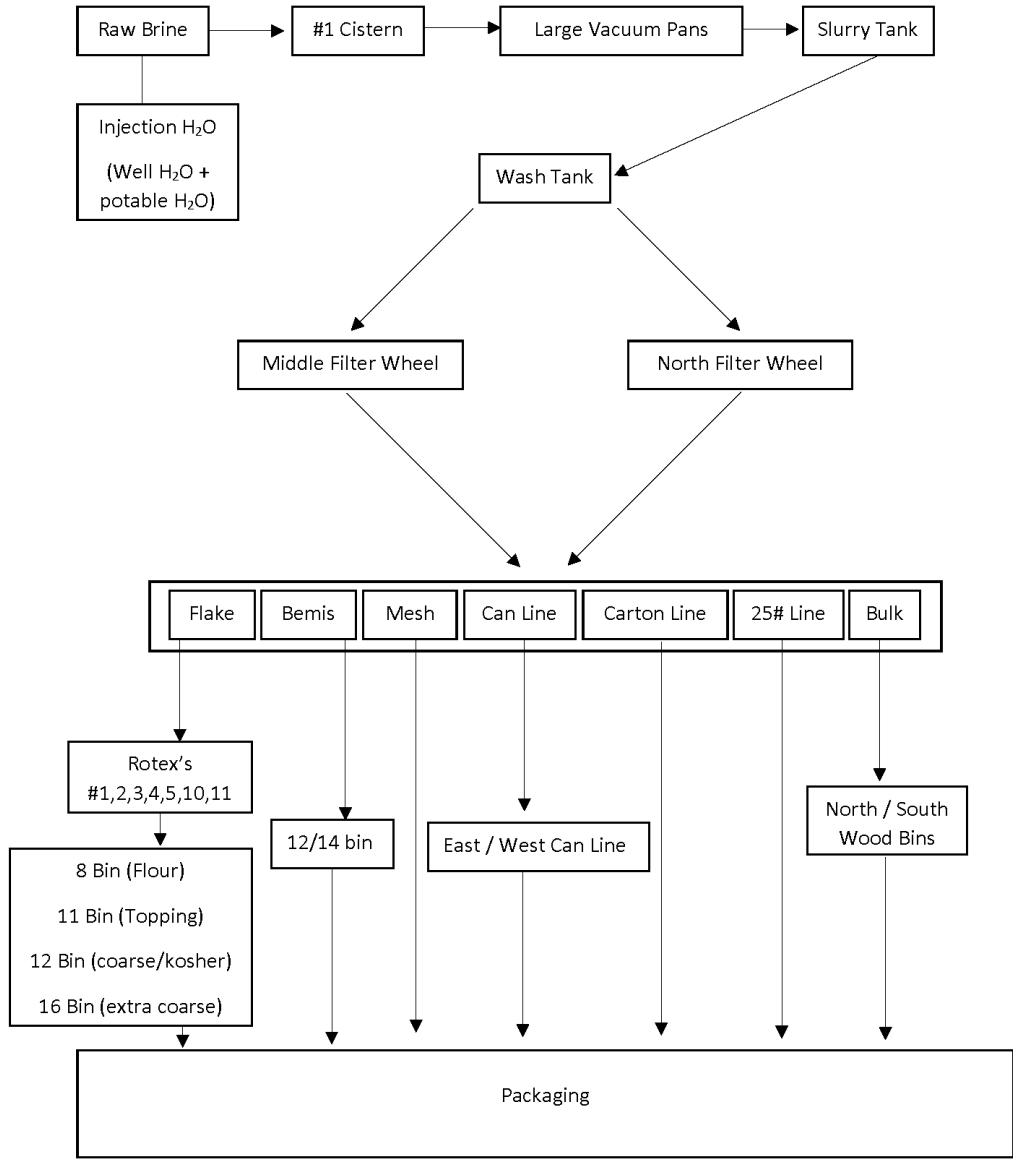
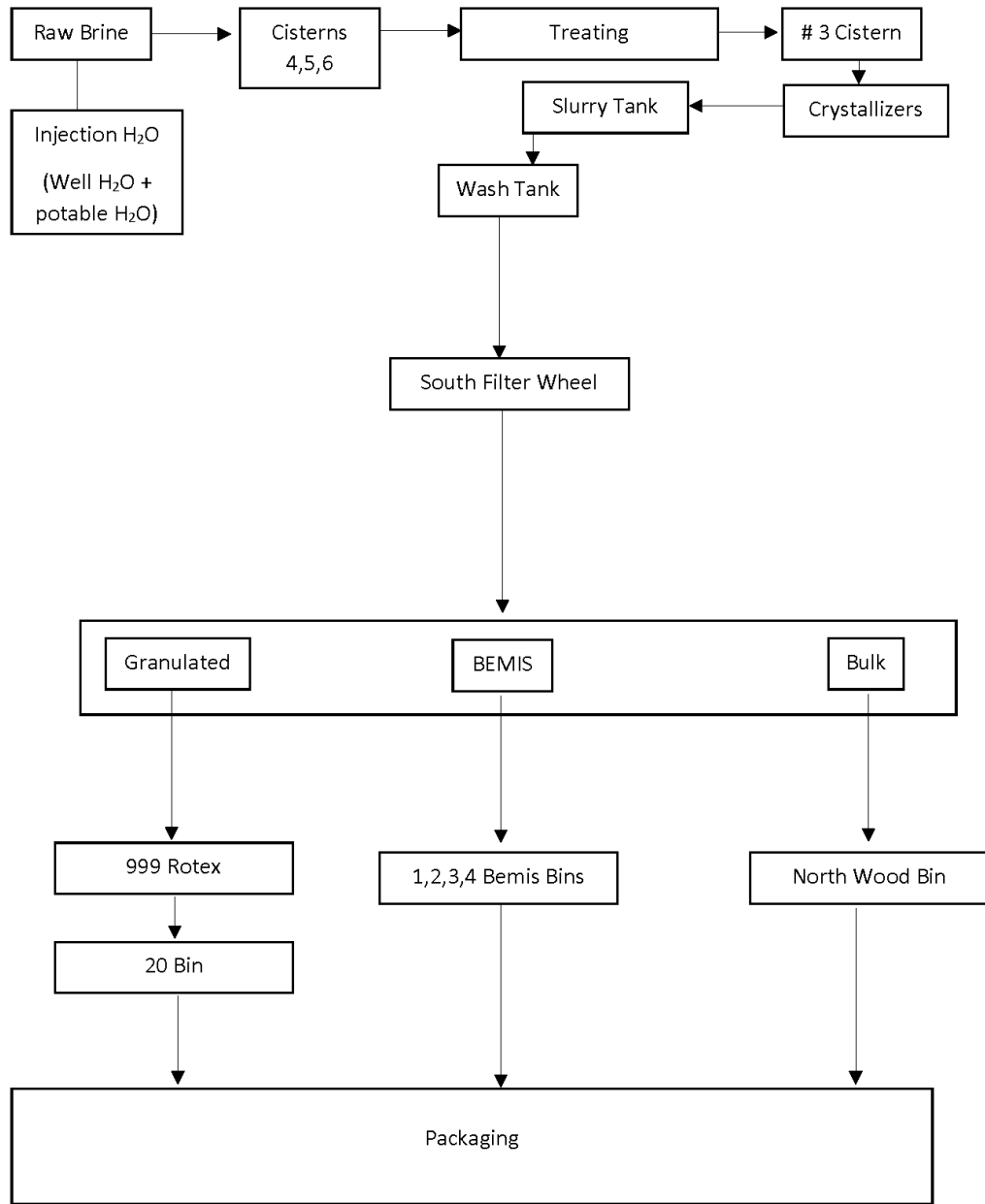


Flow Chart and HACCP/Food Safety Plan Summary

Rittman Flow Chart for Food Grade



Rittman Flow Chart for 999



Copies of the Food Safety / HACCP programs are not distributed outside of the organization due to the complexity and proprietary nature of the information. The following information is provided in an effort to remain responsive to our customers' need for information:

PC1 (CCP) – Metal Detector:

Limits: Product is discharged when challenged with a maximum test piece size of: Ferrous-2.0 mm Non-Ferrous-2.5 mm Stainless Steel-2.5 mm A maximum of three (3) diverts per two (2) hours of production.

Test Frequency: Testing is conducted at production start and end, after repair, maintenance and adjustments.

Corrective Action: Failure results in product hold and investigation.

PC2 (CCP if no metal detector on line) – Final Magnet:

Limit is established as a loss of 23% and is tested annually, and unusual findings, checks are performed by trained operators. Bulk loading checks are conducted after each trailer is loaded. Failure results in product hold and investigation.

CP – Final Scalping Screen:

(USS 12 mesh) Limit: an unusual amount or type or material larger than the screen openings. Four hour check are conducted by trained operators that identify the screen is fully intact and there are no unusual findings. Failure results in product hold and investigation.

Additional hazards are controlled by Prerequisite Programs (PRP) as part of the site's Food Safety Programs.

