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## **Morton Salt, Inc. & Windsor Salt, Ltd.**

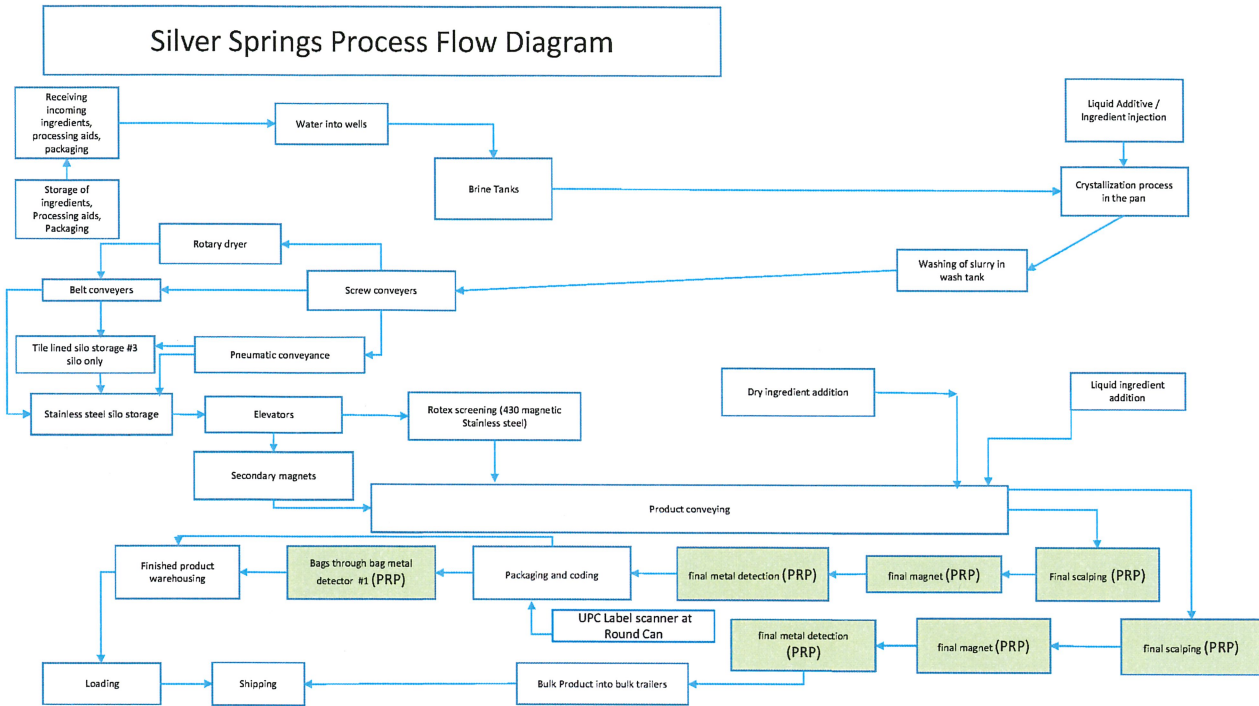


**Silver Springs, NY**

### **Food Safety and Quality Information Packet**

The information that is provided in this document is proprietary and CONFIDENTIAL to Morton Salt, Inc. and Windsor Salt Ltd./ Sel Windsor Ltée. This information is to be used only for the purpose intended by the requester. All other uses are expressly prohibited. The information contained in this document is accurate and correct to the best of our knowledge and is subject to change by Morton Salt, Inc./Windsor Salt Ltd./ Sel Windsor Ltée without notice.

# Flow Chart and HACCP/Food Safety Plan Summary



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-1.5 mm Non-Ferrous- 1.8 mm Stainless Steel-2.0 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.