

Date: January 1, 2018



GOOD MANUFACTURING AND SANITARY CONDITIONS

MINED CALCIUM SULFATE

At the mine the calcium sulfate goes through visual inspection as it is being mined. Before the rock is blasted a visual examination is made to assure there is nothing that can contaminate the calcium sulfate for use as a food additive. As the calcium sulfate is being loaded into the trucks for transportation to the crusher, it is again examined by the loader operator to ensure there are no contaminants in the material. Before the calcium sulfate ore is loaded into the rock crusher, the loader operator examines the material as he/she is feeding the material into the crusher. There is a magnet on the production belt to remove any small pieces of metal that may have been missed by the operator. The material is again examined as it is loaded from the stockpile onto the road trucks that will haul it to the processing plant at Bessie. Trucks are also examined by the loader operator to ensure cleanliness.

CONTROL MEASURES AT PROCESSING PLANT

At the processing plant the material is inspected and the documented to record weight as well as assuring no foreign material is present. It is then unloaded and transported to the rock shed where it is stored prior to processing. When the material leaves this building it is transported by conveyor belt, which also utilizes a magnet as a redundant means of removing any contaminating metallic objects. The conveyor belt delivers the material to the milling machine in the processing plant. The material is ground in the milling machine to meet specification. From this point on the material is in a totally enclosed system. All material leaving the mill must pass through an ASTM No. 50 mesh screen. As an added precaution, food grade oils are used in all air compressors as well as in the mill to endure that non-food grade material will never contact the calcium sulfate in process. After the material has passed through the 50 mesh screen it is placed in the holding tank where it is fed to the bagging machine by air. Before it reaches the bagging machine it again passes through a magnet and another stainless steel 50 mesh screen. Air is used to fill the bags with calcium sulfate; once the bags are filled with calcium sulfate they are moved by conveyor belt to the machine where they are placed on pallets and stretched wrapped for transportation. The forklift operator is responsible for air cleaning each pallet before it is loaded into a truck or rail car for transportation. Likewise, the forklift operator also inspects the trucks/rail cars for cleanliness. Food-grade calcium sulfate is never transported in trucks or railcars that contain non-food grade freight or other materials with strong odors. Bulk loads of food-calcium sulfate are transported in tanks that are clean and certified by the freight company as suitable for transport of food grade material.



PEST CONTROL

ACG Materials will use a professional exterminator approved by the plant manager to control insect and rodent activity. The exterminator will provide appropriate documentation of what organism he or she is targeting, material applied, quantity applied, specific area where he or she applied it, method of application, rate of application, date and time it was treated, and his or her signature. In addition the exterminator is bound by contract, and will provide his or her Certificate of Insurance, SDS sheets for material used, sample labels for pesticide applications, and completion documents.

Furthermore, bait stations (exterior) and catchall traps (interior) are placed throughout the facility walls. The catchall traps will be checked weekly by employees, and the bait stations will be checked monthly by the exterminator. A log will be kept on the mechanisms to insure inspections of the traps are being recorded. A Schematic for both bait stations and catchall traps will be kept on file at the plant, and any changes made by the plant manager or the will be recorded, and the schematic will be updated. Records are kept and maintained in accordance with 29 CFR regulations dealing with pest control.

Finally, bird control devices will be placed at the end of the Warehouse in order to deter birds from attempting to get into the facility. If at any time bird, insect, or rodent activity is found, the plant manager will be notified, and assessment will be made. If rodents are found in the catchall traps the plant manager will be notified. At no time should any bait be placed inside the facility, and employees are not to handle any pesticides.

SANATION AND STANDARD OPERATION PROCEDURES

In order to work at ACG Materials new employees must go through extensive training. Upon being hired, new employees must watch numerous videos before starting in operations. After the completion of these training videos the plant manager will instruct them on their specific duties, and do on the job training with them. At this time all questions or concerns will be addressed by the plant manager. Following their training with the plant manager the warehouse supervisor will then be responsible to ensure new employees are doing their tasks correctly. This training is conducted to ensure the production of a safe and unadulterated product.

Employees are monitored by the plant manager and the warehouse supervisor for illness and open wounds. In the event an employee is ill or has open wounds they are moved out of the production line until the illness or wounds are healed. This is to ensure that there is no contamination or adulteration of the food additive.

ACG MATERIALS

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SUMMARY

A Hazard Analysis was conducted at the Bessie facility. There were no significant hazards found at this time that were likely to cause injury or illness. Therefore there is no need for a Hazard Analysis Critical Control Points Policy.

There are no chemicals used in the production of our food additive or in the production area of the food additive.

The Food and Drug Administration has recognized Calcium Sulfate as safe (gras). 21 CFR section 184.1230 (d). The ingredient is used in food at levels not to exceed manufacturing practice in accordance with section 184.1 (b). 21 CFR section 184.1230 (a) (b) (c) (d) (e).