



GREEN COFFEE
for roasters of all sizes

FSVP REQUIREMENTS

Green Coffee

Wholesale Origin, LLC is in the business of importing, brokering and re-packaging raw green coffee. As such, Wholesale Origin, LLC is subject to FSVP requirements due to hazard analysis which determine that raw green coffee beans cannot be consumed without identified hazards being controlled. As a result it is required to obtain from its customers their acknowledgement that they understand the FSVP requirements for control activities and to further certify that they will exercise any necessary hazard control methods to meet desired food safety levels before the product is made available to consumers.

Our analysis of raw green coffee movement, based on historical product information gathered thus far by various organization, the most prominent hazards reported have been identified as the following:

HIGH RISK: Physical Hazards

Foreign objects including but not limited to stones, wood, debris, defects in beans, and other random objects may unintentionally be included with green coffee beans.

MEDIUM RISK: Chemical Hazards

Ochratoxin (molding) specifically when exposed to high levels of moisture; pesticides during fumigation and agricultural processing; heavy metals through water sources utilized.

LOW RISK: Biological Hazards

Microbial pathogens which can result in various illnesses can be unexpectedly present at any point during coffee movement.

While Wholesale Origin, LLC takes steps to ensure the quality and integrity of the products it imports, brokers or packages, it is necessary for our customers to acknowledge the main potential hazards that are applicable and take the necessary steps to ensure proper preparation prior to sale to mitigate these risks. Customers should also be well informed of additional hazards which may be presented throughout their part of the raw coffee movement, storage, roasting or packaging processes and maintain their due diligence by having in place critical control points and good business practices to avoid any and all risks.

Shipping, storage, packing and roasting facilities with standard operating procedures that outline:

Box / Trailer Inspections, Pest Control policies for storage and processing areas, Adequate sanitation practices in place, Packaging or roasting operation procedures developed to avoid exposure to hazards.

Be advised also that our suppliers from whom we obtain inventory are also provided with a similar document that identifies the same primary risks with any additional information concerning their part of the coffee supply chain.

Please sign and date the following to acknowledge your receipt and understating of this document and to further acknowledge that you will process this product to address all potential hazards.

03/28/2020

Christopher Rodriguez

Date

Applicant Signature

Date