 THE FRENCH'S FOOD COMPANY Operating Standard		Controlled Temperature Storage Requirements for Contracted Facilities	
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Revision History Table			
Revision	Date	Change Author	Reason for Change

1.0 PURPOSE

To assure that French's Food Cy standard are agreed on and comply with in all contracted freezers and cold storage facilities.

2.0 APPLICATION

- 2.1 The Corporate Supply Chain Manager will ensure that all contracts shall contain all food safety and quality requirements per French's Food Cy Cranberries , Food and Drug Administration and all other industry standards..
- 2.2 Corporate Supply Chain (SC) and Corporate Agriculture(Ag) Supply and /or Corporate Quality Manager shall review expectations with all contracted facilities and agree on the requirements
- 2.3. Quality (QA), Ag Supply and /or Supply shall audit the facility to review records and employee practices prior to contract approval.

3.0 DEFINITIONS-N/A

4.0 ASSOCIATED MATERIALS

- CFR -21 Part 110 (FDA website)
- French's Food Cy Cranberries Record Retention
- Food Defense- (FDA website)
- CFR 21 Part 120 (FDA website)
- Allergen- (FDA website)
- SQF 7.1 Document
- QOS 6.5 Controlled Temperature
- QOS 6.22 Container Security for raw materials and finish products

5.0 PROCEDURE

- 5.1.0 All freezers and cold storage shall comply with Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food (CFR Title 21, part 110) and applicable frozen food storage industry standards.



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5.1.1 Good Manufacturing practice, Sec 110.10 Personnel, Subpart B- Building and Facilities, Sec 110.20 Plant and grounds, Sec 110.35 Sanitary Operations, Sec.110.37 Sanitary Facilities and Controls, Subpart C- Equipment , Sec 110.40 Equipment and utensils, Subpart E -Production and Process Control and Sec 110.80 Process and Controls

5.1.2 The temperature shall be mechanically or electronically recorded 24 hours per day on an hourly basis in a strategic location or locations, which will provide a representative temperature reading of the entire room. The device used for verifying the temperature shall be calibrated against an standard. These temperature records must be emailed daily during the receipt of fruit and afterwards until temperatures reach 0 Fahrenheit (-17.78 Celsius), to the designated OS Ag Operations Area Manager.

5.1.3 All records (Bill Of Lading, temperature, Fruit logs, sanitation etc.) shall be kept for seven years per French's Food Spray Cranberries records retention policy and are readily available upon on request. Freezer shall maintain lot records of cranberries received, stored & shipped. The freezer will keep a location map of all cranberry lots and be prepared to locate & ship by lot #.

5.1.4 Freezers storing Cranberries shall not exceed 20 F during the loading process. Bins shall be put away in alternate stacking pattern to maximize freezing of Cranberries.

5.1.5 Freezer used to store other concentrates shall range from -10 to 10 Fahrenheit (-23.33- -12.22 Celsius). Cold Storage Facility shall maintain temperature of 35-45 Fahrenheit (1.67- 7.22 Celsius) or 55- 65 F (12.78-18.33 Celsius) for raw materials and/ or finish goods under controlled temperature. The Quality Operating Standard 6.5 must be utilized for a detail review of all ingredients and products.

5.1.6 A Deviation form shall be submitted to Corporate Quality for any process parameters that cannot be met. A risk assessment will be completed prior to any decision being made for deviations

5.1.7 All Freezer and Cold Storage facilities shall have the following programs in place:

- Food Defense
- Plant Security
- Maintenance Program



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- Allergen
- Glass and Brittle Plastic Registry
- Traceability
- Foreign Material
- Hazard Analysis Critical Control
- Internal Audit
- Stock Rotation
- Holds
- Training (GMP, Food Safety, Food Defense, Allergen)
- Rework
- Calibration
- Pest Control
- Waste Removal
- Master Document Program

5.1.8 Freezer and Cold storage facilities shall notify French's FoodCranberry Ag Supply and QA of all regulatory visits (FDA, USDA, OSHA, State, etc.). The Regional Ag Supply Manager must notify by phone and email prior to fruit sampling.

5.1.9 All ingredients shall be stored safely to prevent cross contamination from any outside source. No Allergen shall be stored on top or beside non allergen ingredients

5.2.0 All ingredients that are deemed non-conforming shall be segregated and tagged. French's Food Cy QA, Supply Chain and Ag Supply must also notified of all deviation from this contract including any catastrophic events that will affect the integrity of the ingredients such power outage or refrigeration issues within eight hours .

5.2.1 Freezer shall receive and unload only sealed trailers whose seal number matches the paperwork from the French's Food Cy receiving station or original shipper. If trucks arrive without seals, with broken or otherwise compromised seals, or with seals that do not match to the seal number on the paperwork, Freezer must immediately contact the Receiving Station or shipper for instructions.

5.2.2 Freezer shall ensure all outgoing shipments of cranberries are sealed with a high barrier seal upon loading. Seal numbers must be recorded on the shipping documentation. Seals must comply with ISO / PAS 17712 standards. All freezers shall comply with French's Food Cy Cranberries Quality Operating Standard 6.22 Container security for raw materials and finish product.



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5.2.3 All Freezers and Cold Storage shall complete a third part audit at least once per year.

5.2.4 French's Food Cy Cranberries Quality, Supply Chain and/or Ag Supply team shall audit all storage facility on a specific frequency.

5.2.5 A French's Food Cy Cranberries contact list will be created and distributed to all freezers and cold storage facilities.

6.0 ATTACHMENTS

6.1 QOS. 622


6.2- OOS. 6.5

6.3 OSC Allergen QOS

6.4 OSC Foreign Material QOS

6.5 OSC Pest Control QOS

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 <p>Quality French's</p> <p>THE FRENCH'S FOOD COMPANY</p> <p>Operating Standard</p>		<h2>Controlled Temperature Storage Requirements for Contracted Facilities</h2>	
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1.0 Document Overview

Purpose The purpose of this document is to assure French’s Food Cy specifications are complied with in all controlled temperature storage facilities.

Scope **Application:**
This document applies to all storage locations used for ingredients / products requiring controlled temperatures.

Who is Responsible:
Those responsible for controlled temperature storage requirements are

Role	Responsibilities
Corporate Supply Chain Manager	Ensure that all contracts shall contain all food safety and quality requirements per French’s Food Cy Cranberries, Food and Drug Administration (FDA) and all other industry standards.
<ul style="list-style-type: none"> ● Corporate Supply Chain (SC) ● Corporate Agriculture (Ag) Supply, and/or ● Corporate Quality Manager 	Review expectations with all contracted facilities and agree on the requirements.
<ul style="list-style-type: none"> ● Facility or Corporate Quality (QA) ● Agriculture (Ag) Supply, and/or ● Facility or Corporate Supply Chain 	Audit the facility to review records and employee practices prior to contract approval.

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1.0 Document Overview, Continued

In This Document

The document contains the topics listed in the table below.

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2.0 Controlled Temperature Requirements

Introduction This topic covers the controlled temperature storage requirements for all locations.

General Requirements The table below outlines the general specifications for controlled temperature locations.

Standard	Details	
Temperature	The QOS 6.5 <i>Control Temperature Storage Requirements</i> must be utilized for a detail review of all finished goods.	
	Goods	Temperature Range
	Concentrates	-10 to 10 °F (-23.33 to -12.22 °C)
	Raw Materials	35 to 45 °F (1.67 to 7.22 °C)
	Finished Products	55 to 65 °F (12.78 to 18.33 °C)
Note: See QOS Vol. 1 for specific temperature requirements for ingredients.		

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2.0 Controlled Temperature Requirements, Continued

General Requirements,
continued

Standard	Details
	<ul style="list-style-type: none"> • Mechanically or electronically record temperature 24 hours per day on an hourly basis in a strategic location or locations, which will provide a representative temperature reading of the entire room. • The device used for verifying the temperature shall be calibrated against a standard. • These temperature records must be emailed daily during the receipt of fruit and afterwards until temperatures reach 0 °F (-17.78 °C), to the designated French's Food Cy Cranberries Ag Operations Area Manager.
Regulations	<p>Assure compliance to</p> <ul style="list-style-type: none"> • Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food (CFR Title 21, part 110) and applicable frozen food storage industry standards. • Good Manufacturing practices: <ul style="list-style-type: none"> – Sec 110.10 Personnel, Subpart B- Building and Facilities – Sec 110.20 Plant and grounds – Sec 110.35 Sanitary Operations – Sec.110.37 Sanitary Facilities and Controls, Subpart C- Equipment – Sec 110.40 Equipment and utensils, Subpart E -Production and Process Control, and – Sec 110.80 Process and Controls

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2.0 Controlled Temperature Requirements, Continued

General Requirements -
continued

Standard	Details
Approved Materials at Storage Location	<ul style="list-style-type: none"> All ingredients shall be stored safely to prevent cross contamination from any outside source. No Allergen shall be stored on top or beside non allergen ingredients
Auditing	<ul style="list-style-type: none"> All Freezers and Cold Storage shall complete a third part audit at least once per year. French's Food Cy Cranberries Quality, Supply Chain and/or Ag Supply team shall audit all storage facility on a specific frequency.
Notifications	An French's Food Cy Cranberries contact list will be created and distributed to all freezers and cold storage facilities for use during emergency situations / regulatory visits, etc.
Deviations	<ul style="list-style-type: none"> A deviation form shall be submitted to Corporate Quality for any process parameters that cannot be met. A risk assessment will be completed prior to any decision being made for deviations.
Regulatory Visits	<ul style="list-style-type: none"> Freezer and Cold storage facilities shall notify French's FoodCranberry Ag Supply and QA of all regulatory visits (FDA, USDA, OSHA, State, etc.). The Regional Ag Supply Manager must notify by phone and email prior to fruit sampling.
Loading / Shipping	<ul style="list-style-type: none"> Freezer shall ensure all outgoing shipments of cranberries are sealed with a high barrier seal upon loading. Seal numbers must be recorded on the shipping documentation. Seals must comply with ISO / PAS 17712 standards. All freezers shall comply with French's Food Cy Cranberries QOS 6.22 <i>Container Security for Raw Materials and Finish Product.</i>

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2.0 Controlled Temperature Requirements, Continued

General Requirements - continued, continued

Standard	Details
Record Keeping	<ul style="list-style-type: none"> • All records (Bill Of Lading, temperature, Fruit logs, sanitation etc.) shall be kept for seven years per French's Food Cy Cranberries records retention policy and are readily available upon on request. • Freezer shall maintain lot records of cranberries received, stored & shipped. • The freezer will keep a location map of all cranberry lots and be prepared to locate & ship by lot #.

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2.0 Controlled Temperature Requirements, Continued

General Requirements - continued

Standard	Details
Ingredient / Finished Product Receipt	<p>All ingredients / finished products that are deemed non-conforming shall be segregated and tagged.</p> <p>IMPORTANT: French's Food Cy QA, Supply Chain and Ag Supply must also be notified of all deviation from this contract including any catastrophic events that will affect the integrity of the ingredients or products such power outage or refrigeration issues within eight hours.</p>
Fruit / Concentrate Receipt	<ul style="list-style-type: none">• Freezer shall receive and unload only sealed trailers whose seal number matches the paperwork from the French's Food Cy receiving station or original shipper.• If trucks arrive without seals, with broken or otherwise compromised seals, or with seals that do not match to the seal number on the paperwork, Freezer must immediately contact the Receiving Station or shipper for instructions.
Cranberry Receipt	<ul style="list-style-type: none">• Freezers storing Cranberries shall not exceed 20 °F during the loading process.• Bins shall be put away in alternate stacking pattern to maximize freezing of Cranberries.



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3.0 Controlled Temperature Storage Facility Specific Programs

Introduction This topic covers the facility requirements applicable to French's Food Cy controlled temperature storage locations.

Facility Program Requirements All Freezer and Cold Storage facilities should have the following programs in place:

- Allergen
 - Calibration
 - Facility Security
 - Food Defense
 - Foreign Material Control
 - Glass and Brittle Plastic Registry
 - Hazard Analysis Critical Control
 - Holds
 - Internal Audit
 - Maintenance Program
 - Master Document Program
 - Pest Control
 - Rework
 - Stock Rotation
 - Traceability
 - Training (GMP, Food Safety, Food Defense, Allergen)
 - Waste Removal
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4.0 Related Resources and Revision History

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4.1 Related Resources

Related Documents The table below provides a listing of documents related to this topic.

Document Number	Title
CFR Title 21, part 110	Code of Federal Regulations – Equipment & Utensils
QOS 6.5	<i>Controlled Temperature Storage Requirements</i>
QOS 6.22	<i>Container Security for Raw Materials and Finish Product</i>
QOS Vol. 1	<i>Raw Material Specifications</i>

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4.2 Revision History

History of Revisions

The table below provides the revision history for this document.

Revision	Date	Change Author	Reason for Change
B	28FEB11	D. Churchill	<ul style="list-style-type: none">• Aligned to new document format and put into new template.• Supersedes 8/1/96 – A. Estes
C	TBD	C. Boxhill	<ul style="list-style-type: none">• Applied the Information Mapping® Method to standardize content, and improve readability and implementation.• Adjusted / clarified program requirements.• Removed the insurance / liability requirements to focus on food safety and quality elements.