



## HARPC Compliance Statement

January 12, 2021

To Whom It May Concern:

Adams Vegetable Oils utilizes the Hazard Analysis Risk Based Preventative Controls (HARPC) risk assessment method as an integral part of the Food Safety Programs. As part of the hazard analysis, an assessment of potential physical, chemical (including allergen and radiological), microbiological hazards was conducted for each processing step and raw materials and ingredients. Below are the controls identified:

### **PROCESS CONTROL(s):**

- Process Controls in place for foreign material detection and removal. Process Controls consist of loadout filter (last filter in process) and tanker inspection completed before loading.
- Steps (57) (58) CP #1 & 2 will be monitored on the Bulk Outbound Load Tag by the Tank Farm Operators daily. Any deviations will be noted on the ILC form (F01.004) and no product will ship if any CP has been compromised.
- Step (55) Annual Product Testing will be conducted on select oils for Heavy metals, PAH, Benzo(a)pyrene, Dioxin, PCBs, pesticides and other contaminants.

### **ALLERGEN CONTROL(s):**

- Fully refined oils do not contain allergens per FALPCA. Separate lines and storage systems are used for crude and refined oils to prevent cross contamination.
- Soy Lecithin is added to some blends in Step (54). Soy Lecithin is added in very small (<5%) quantities. Product is labeled as containing soy lecithin. Tanks are cleaned after blend. Allergen swab conducted annually to verify tank cleanout see SOP 02.027.

### **SANITATION CONTROL(s):**

- No Preventative Controls: All transportation, storage and production equipment are cleaned between commodity type. All cleaning is documented.

### **SUPPLIER CONTROL(s):**

- No Preventative Controls: Raw materials, processing aids and packaging materials are purchased from Approved Suppliers. Inbound crude oils are tested before unloading into inventory to ensure it meets Adams specification. Verification testing is conducted on processing aids and packaging materials are inspected before use. Specifications are maintained for all raw materials, processing aids and packing materials.



All our programs are available for review onsite only.

Should you have any questions, please feel free to contact me.

Regards,

A handwritten signature in grey ink, appearing to read "Mary Khlok", is positioned to the left of a vertical grey line.

Mary Khlok  
Food Safety & Quality Manager  
Adams Group