



# Cooperbruca site visit 20th June 2024

This document established record for FSVP compliance requirements of our site visit to Cooperbruca facility

## Supplier and visit dates

- Supplier name visited: Cooperbruca
- Date: 20th June 2024

## Facilities visited

- 1 roasting facility
- 1 cracking and winnowing facility
- 1 packaging facility

## Facilities

### Facility A - roasting facility

Geo location:

- Latitude: -39.1707215
- Longitude: -14.7971434
- [Google Map location](#)

### Observations

Visual Observation	Preventive Control Examined	Remarks



The roasting process itself will kill off the microbial growth.

The internal temperature of the cacao nibs during roasting reaches 180°C for 30 minutes.

Equipment observed to be in working order.

It's been confirmed that equipment is able to heat up to indicated temperature level and time



	<p>Entire machine is maintained every year</p> <p>Each part of the machine is maintained every 3 months</p> <p>Daily cleaning to ensure properly functioning equipment</p> <p>Required maintenance is performed when malfunction is observed before cacao nibs are processed</p>	<p>Equipment is observed to be in good working order</p>
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	<p>The stove is sealed during roasting Regular maintenance is done on the stove.</p>	<p>Equipment is observed to be in good working order Equipment is observed to be sealed during operations</p>
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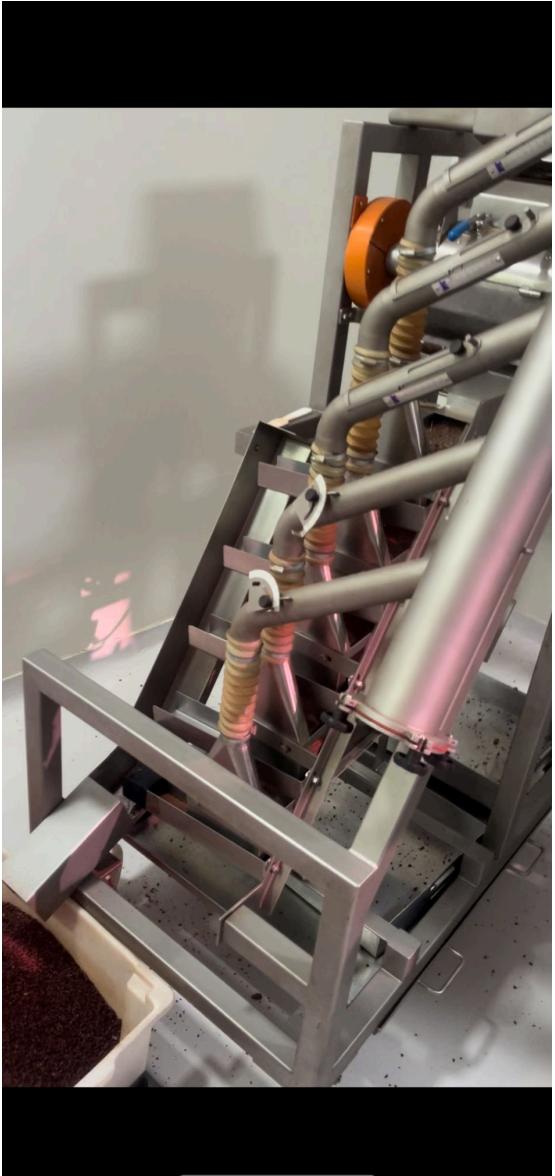
## Facility B - cracking and winnowing facility

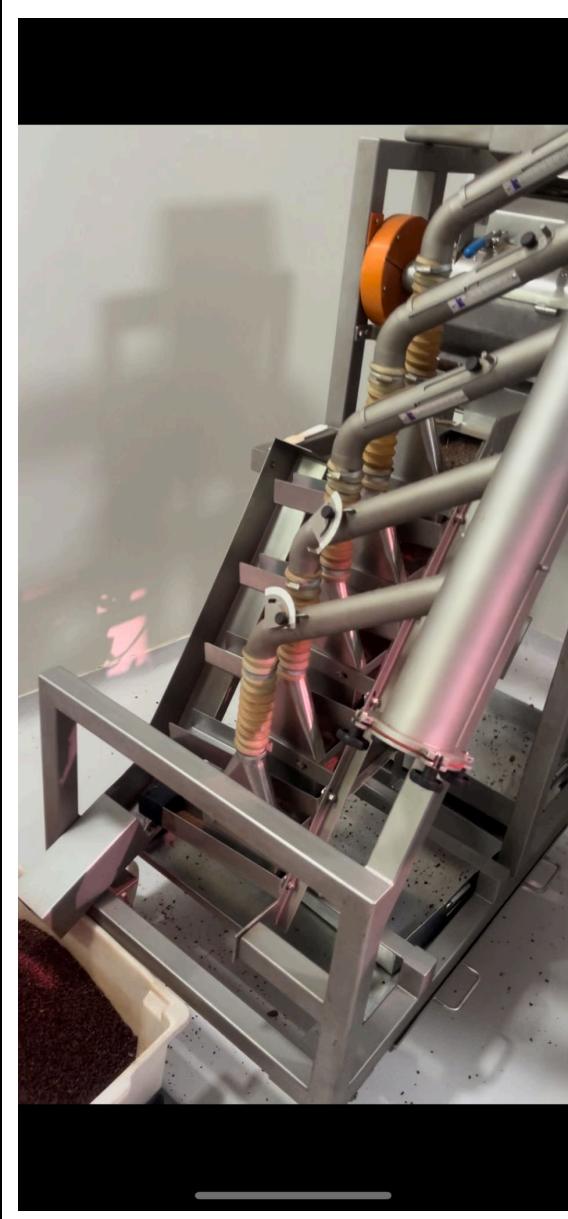
Geo location:

- Latitude: -39.1707215
- Longitude: -14.7971434
- [Google Map location](#)



## Observations

Visual Observation	Preventive Control Examined	Remarks
	<p>The machine is sealed.</p> <p>Daily cleaning to ensure properly functioning equipment</p> <p>Full maintenance is conducted every year</p> <p>Specific part maintenance is done every 3 months</p> <p>Required maintenance is performed when malfunction is observed before cacao nibs are processed</p>	Machine itself is fully sealed ensuring no external contaminants can enter



Clean and sanitize winnowing equipment between batches.  
Implement proper allergen controls to prevent cross-contact.

The facility only processes cacao nibs

No other materials were observed to be processed at operating facility other than cacao nibs



	<p>Use proper cracking and winnowing equipment to minimize shell fragments. Implement visual inspections and sieving to remove foreign materials.</p> <p>Workers are to wear hair mesh and gloves.</p>	<p>Its been observed proper cracking and winnowing equipment is in use to automate removal of shell fragment</p> <p>Hair mesh was seen worn and shoe mesh were observed to be in use.</p>
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## Facility C - Package and Sealing

Geo location:

- Latitude: -39.1707215
- Longitude: -14.7971434
- [Google Map location](#)



## Observations

Visual Observation	Preventive Control Examined	Remarks
	<p>Implement proper drying and storage practices to prevent mold growth. Regularly test for mycotoxins and reject contaminated batches.</p>	<p>Storage area is observed to be dry and above ground level with plenty of air below storage area to prevent growth of mold</p>



	<p>Implement effective quality control measures to detect and remove foreign objects during processing. Regularly inspect equipment for signs of wear or damage.</p>	<p>Container that allows for each monitoring and observation of foreign particles during process of winnowing and cracking of cacao almonds into nibs</p> <p>Machine is observed to be in well maintained condition</p>
	<p>Implement controls to prevent foreign objects from entering packaging materials. Use metal detectors or sieves to catch any contaminants before sealing.</p>	<p>Container that allows for each monitoring and observation of foreign particles during process of winnowing and cracking of cacao almonds into nibs</p> <p>Sieve is built into machine</p>
	<p>Implement a rigorous cleaning and sanitation program to ensure that heavy metals are not introduced during the packing and process of cacao nibs in the facilities.</p>	<p>No dirt or dust particles at observed at venue where cacao almonds are processed into nibs and then packed</p>



I hereby assert the above documented observations and proposed corrective actions are true  
based on my physical inspection of the site

Sincerely,

Zhiwen Teh  
President  
TrueTech Inc