



# Coopercabruca site visit 1st Aug 2024

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

## Supplier and visit dates

- Supplier name visited: Coopercabruca
- Date: 1st Aug 2024

## Facilities visited

- 1 cacao honey extraction facility
- 1 frozen cacao honey storage facility
- 1 boiling facility
- 1 packaging facility

## Facilities

### Facility A - cacao honey extraction facility




Geo location:

- Latitude: -39.2982779
- Longitude: -15.691646
- [Google Map location](#)




## Observations

| Visual Observation | Preventive Control<br>Examined | Remarks |
|--------------------|--------------------------------|---------|
|--------------------|--------------------------------|---------|



|   |  |   |
|---|--|---|
|    | Regular cleaning and sanitizing of equipment                                     | Microbial count within acceptable limits                    |
|   | Implement proper hygiene practices<br>Wear protective gear (e.g., gloves, masks) | No visual signs of contamination                            |
|  | Proper rinsing of equipment after cleaning                                       | Residual levels of cleaning agents below established limits |



|   |   |  |
|---|---|--|
|    | <p>Proper storage and handling of chemicals</p> <p>Isolate cacao honey extraction from chemical-related processes</p> | <p>No evidence of cross-contamination with chemicals</p>   |
|   | <p>Regular maintenance of equipment</p> <p>Monitor extraction conditions (e.g., temperature, pressure)</p>            | <p>Equipment functioning within operational parameters</p> |
|  | <p>Regular inspection of equipment</p> <p>Use screens or filters</p>  | <p>No foreign objects detected in final product</p>        |





## Facility B - frozen cacao honey storage facility




### Geo location:

- Latitude: -39.2982779
- Longitude: -15.691646
- [Google Map location](#)

### Observations

| Visual Observation  | Preventive Control Examined   | Remarks                                     |
|---|---|---|
|   | Monitor storage temperature<br>Proper thawing procedures<br>Regular cleaning and sanitizing of storage area | Temperature maintained below freezing point |
|  | Separate cacao honey from other products<br><br>Regular cleaning and sanitizing of storage area             | No visual signs of contamination            |



|   |   |  |
|---|---|--|
|    | <p>Separate cacao honey from strong-smelling products</p> <p>Proper packaging and sealing of cacao honey containers</p> | <p>No noticeable off-flavors or odors</p>                |
|   | <p>Proper storage and handling of chemicals</p> <p>Isolate cacao honey storage from chemical-related processes</p>      | <p>No evidence of cross-contamination with chemicals</p> |
|  | <p>Monitor storage temperature</p> <p>Regular maintenance of refrigeration equipment</p>                                | <p>Temperature maintained within specified range</p>     |





|   |   |  |
|---|---|--|
|  | <p>Proper handling of containers</p> <p>Regular inspection of storage area and containers</p> | <p>No visible damage to containers</p> |
|---|---|--|




## Facility C - Boiling facility

Geo location:

- Latitude: -39.2982779
- Longitude: -15.691646
- [Google Map location](#)

Observations

| Visual Observation   | Preventive Control Examined  | Remarks   |
|--|--|---|
|  | <p>Rapid heating to prevent microbial growth</p> <p>Monitor heating process to ensure consistent boiling until cacao molasses is at concentration level that prevents microbial growth</p> <p>Regular cleaning and sanitizing of equipment</p> | <p>Temperature reduced to safe levels within specified time</p> |



|   |   |  |
|---|---|--|
|   | <p>Proper hygiene practices<br/>Regular cleaning and sanitizing of equipment<br/>Wear protective gear (e.g., gloves, masks)</p> | <p>No visual signs of contamination</p>                            |
|  | <p>Proper rinsing of equipment after cleaning<br/>Use approved cleaning agents</p>  | <p>Residual levels of cleaning agents below established limits</p> |





|   |  |  |
|---|--|--|
|   | <p>Proper storage and handling of chemicals</p> <p>Isolate cacao honey boiling from chemical-related processes</p> | <p>No evidence of cross-contamination with chemicals</p>   |
|  | <p>Regular maintenance of equipment</p> <p>Monitor boiling conditions (e.g., temperature, pressure)</p>            | <p>Equipment functioning within operational parameters</p> |



|  |  |   |
|--|--|---|
|  | <p>Regular inspection of equipment</p> <p>Use screens or filters</p> | <p>No foreign objects detected in final product</p> |
|--|--|---|

## Facility D - Packaging facility



Geo location:

- Latitude: -39.2982779
- Longitude: -15.691646
- [Google Map location](#)

Observations

| Visual Observation | Preventive Control Examined | Remarks |
|--------------------|-----------------------------|---------|
|--------------------|-----------------------------|---------|





|   |   |  |
|---|---|--|
|   | <p>Proper hygiene practices</p> <p>Regular cleaning and sanitizing of equipment</p> <p>Wear protective gear (e.g., gloves, masks)</p> | <p>No visual signs of contamination</p>              |
|  | <p>Maintain proper packaging and storage temperatures</p> <p>Monitor packaging and storage conditions</p>                             | <p>Temperature maintained within specified range</p> |



|   |   |  |
|---|---|--|
|   | <p>Proper rinsing of equipment after cleaning<br/>Use approved cleaning agents</p>                              | <p>Residual levels of cleaning agents below established limits</p> |
|  | <p>Proper storage and handling of chemicals<br/><br/>Isolate packaging area from chemical-related processes</p> | <p>No evidence of cross-contamination with chemicals</p>           |



|   |  |   |
|---|--|---|
|   | <p>Regular maintenance and inspection of equipment</p>                                   | <p>Equipment functioning properly without posing physical hazards</p> |
|  | <p>Regular inspection of packaging materials</p> <p>Use approved packaging materials</p> | <p>No foreign objects detected in final product</p>                   |





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

Sincerely,

A handwritten signature in black ink, consisting of a long, sweeping horizontal stroke followed by a small, stylized flourish.

Zhiwen Teh  
President  
TrueTech Inc