



Coopercabruca site visit 21st Sep 2023

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

Supplier and visit dates

- Supplier name visited: Coopercabruca
- Date: 21st Sep 2023

Facilities visited

- 1 roasting facility
- 1 cracking and winnowing facility

Facilities

Facility A - roasting facility

Geo location:

- Latitude: -39.4028297
- Longitude: -14.6289989
- [Google Map location](#)


Observations

Visual Observation	Preventive Control Examined	Remarks



	<p>The roasting process itself will kill off the microbial growth.</p> <p>The internal temperature of the cacao nibs during roasting reaches 180°C for 30 minutes.</p>	<p>Equipment observed to be in working order.</p> <p>It's been confirmed that equipment is able to heat up to indicated temperature level and time</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> <p>Corrective Action</p> <p>To include instructions on how to use</p>



	<p>The stove is sealed during roasting</p> <p>Regular maintenance is done on the stove.</p>	<p>Equipment is observed to be in good working order</p> <p>Equipment is observed to be sealed during operations</p>
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Proposed corrective action

- Make instructions on proper usage prominently visible
- Make schedule of maintenance and cleaning prominently visible

Facility A - cracking and winnowing facility



Geo location:

- Latitude: -39.4028297
- Longitude: -14.6289989
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Observations

Visual Observation	Preventive Control Examined	Remarks
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	<p>The machine is sealed.</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>Machine itself is sealed</p> <p>In between each usage, it's openings are sealed with plastic bag covering to prevent entry of contaminants</p>
	<p>Clean and sanitize winnowing equipment between batches. Implement proper allergen controls to prevent cross-contact.</p> <p>The facility only processes cacao nibs</p>	<p>No other materials were observed to be processed at operating facility other than cacao nibs</p>



	<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.</p>
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Proposed corrective action

- Make instructions on proper usage prominently visible
- Make schedule of maintenance and cleaning prominently visible

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