



# Coopercabruca site visit 14th 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: 14th Aug 2024

## Facilities visited

- cacao roaster A - 30 KG / 30 minutes
- cacao roaster B - 30 KG / 30 minutes
- Peeler A - 30KG / 4 hours
- Peeler B - 30KG / 4 hours
- Pulverizer - 15KG / 15 minutes
- Melanger A - 50KG / 45 minutes
- Melanger B - 50KG / 45 minutes
- Melanger C - 10KG / 45 minutes
- Tempering machine A - 25KG
- Tempering machine B - 25KG
- Tempering machine C - 25KG
- cooling tunnel A
- cooling tunnel B
- Packing Facility
- Storage Facility A
- Storage Facility B

## Facilities

### Cacao Roaster A

*Capacity 30 KG / 30 minutes*



Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [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>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>
	<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>



## Cacao Roaster B

*Capacity 30 KG / 30 minutes*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [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>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>



	<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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## Peeler A

*Capacity 30 KG / 4 hours*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks
	<p>The machine is sealed. Daily cleaning to ensure properly functioning equipment Required maintenance is performed when malfunction is observed before cacao nibs are processed</p>	<p>Machine itself is sealed In between each usage, its 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>

## Peeler B

*Capacity 30 KG / 4 hours*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [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>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, its openings are sealed with plastic bag covering to prevent entry of contaminants</p>
	<p>Clean and sanitize winnowing equipment between batches.</p> <p>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.</p> <p>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>

## Pulverizer

*Capacity 15 KG / 15 minutes*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control	Remarks



	Examined	
	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass

## Melanger A - 50KG / 45 minutes

*Capacity 50 KG / 45 minutes*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks
	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass



## Melanger B

*Capacity 50 KG / 45 minutes*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks
	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass

## Melanger C - 10KG / 45 minutes

*Capacity 10 KG / 45 minutes*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)



## Observations

Visual Observation	Preventive Control Examined	Remarks
	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass

## Tempering machine A

*Capacity 25 KG*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks
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	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass
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## Tempering machine B

*Capacity 25 KG*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks



	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass
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## Tempering machine C

*Capacity 25 KG*

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks
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	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass
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## cooling tunnel A

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

## Observations

Visual Observation	Preventive Control Examined	Remarks



	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass
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## cooling tunnel B

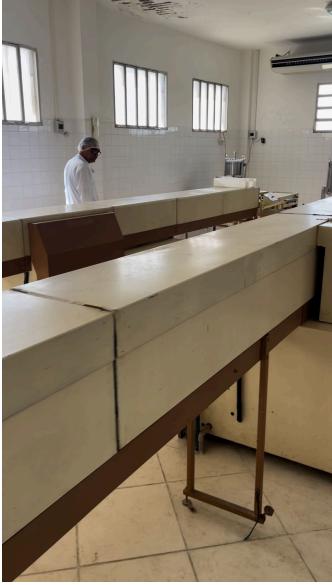
Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [Google Map location](#)

Observations

Visual Observation	Preventive Control Examined	Remarks
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	Proper maintenance, metal detection	Machine is observed to be in good working conditions with zero metal fragments in cacao mass
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## Packing Facility

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [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>Package is sealed properly to ensure against moisture content</p>	<p>Facility is observed to be clean and in a well maintained condition</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>Facility is observed to be clean and in a well maintained condition</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>Facility is observed to be clean and in a well maintained condition</p>



## Storage Facility A

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [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>Package is sealed properly to ensure against moisture content</p>	Facility is observed to be clean and in a well maintained condition
	<p>Implement effective quality control measures to detect and remove foreign objects during processing. Regularly inspect equipment for signs of wear or damage.</p>	Facility is observed to be clean and in a well maintained condition
	<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>	Facility is observed to be clean and in a well maintained condition



## Storage Facility B

Geo location:

- Latitude: -39.2971522
- Longitude: -14.8237429
- [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>Package is sealed properly to ensure against moisture content</p>	Facility is observed to be clean and in a well maintained condition
	<p>Implement effective quality control measures to detect and remove foreign objects during processing. Regularly inspect equipment for signs of wear or damage.</p>	Facility is observed to be clean and in a well maintained condition



	<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>Facility is observed to be clean and in a well maintained condition</p>
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