



Cooperabruca site visit 21st June 2024

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

Supplier and visit dates

- Supplier name visited: Cooperabruca
- Date: 21st June 2024

Facilities visited

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

Facilities

Facility A - roasting facility

Geo location:

- Latitude: -39.2787682
- Longitude: -14.7912887
- [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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Facility B - cracking and winnowing facility

Geo location:

- Latitude: -39.2787682
- Longitude: -14.7912887
- [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>	<p>Machine itself is fully sealed ensuring no external contaminants can enter</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 and shoe mesh were observed to be in use.</p>



Facility C - Grinding

Geo location:

- Latitude: -39.2787682
- Longitude: -14.7912887
- [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

Facility D - Package and Sealing

Geo location:

- Latitude: -39.2787682
- Longitude: -14.7912887
- [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 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,

A handwritten signature in black ink, appearing to read "Zhiwen Teh".

Zhiwen Teh
President
TrueTech Inc