



- 4.1. In the event of suspected or actual incidences of food fraud in the facility, review and revise the mitigation plan and vulnerability assessment. Re-align the supplier approval process.
 - 4.2. Re-train all related personnel on this policy.
5. Review – Quality
- 5.1. There is awareness within the senior management of the need for food fraud vulnerability assessment and mitigation strategies.
 - 5.2. A current, documented vulnerability assessment is in place that identifies key ingredient vulnerabilities, including the justification for their inclusion. The methodology for selecting the key ingredient vulnerabilities shall be available.
 - 5.3. The vulnerability assessment shall include an evaluation of the site vulnerabilities from staff, contractors, and other associates.
 - 5.4. There are documented mitigation (i.e., prevention) strategies for all identified vulnerabilities, identifying what is to be done and who is responsible.
 - 5.5. The mitigation strategies are active and are being reviewed for effectiveness.
 - 5.6. The vulnerabilities and mitigation strategies are reviewed at least annually.
 - 5.7. There are records of a review of the food fraud program.

6. History

Revision No.:	Revision Date:	Description of Change:	Originator / Author Name:	Title / Department:
0	20220907	Original	Arnel Ryan	PCQI / Compliance
1	20231003	1. Aligned with the updated program. 2. Updated the Policy, Procedure, Review-Quality, and Comprehension Quiz	Arnel Ryan	PCQI / Compliance
2	20240305	1. Changed Lesson to Training Material and Comprehensive Quiz.	Arnel Ryan	PCQI / Compliance

Requirements:

- (1) The trainee (employee/visitor) has read or received a verbal translation of all or part of the policy, procedure, method, and/or SOP for which they are being trained.
- (2) The trainee has observed a demonstration of the task they are to perform or the procedure for which they are being trained as required.
- (3) The trainee has demonstrated the ability to perform the task with acceptable proficiency and minimal supervision.

TRINNEE (Print Name): <i>Douglas Damer</i>	TRINNEE (Signature): <i>[Handwritten Signature]</i>	Date: 3-1-24	Department: #60
Trainer / Supervisor (Print Name):	Trainer (Signature):	Date:	Department:

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NAME (Print):

DOUGLAS GOMEZ

Date:

3-1-24

Food Fraud Training Material and Comprehensive Quiz

Direction: Choose the best answer and encircle the letter.

1. Raw Materials, Ingredients, Packaging Materials, and Finish Products will be assessed for vulnerability to food fraud.
 A True
B. False
2. What is the likelihood of being classified as low to medium risk?
 A. Very unlikely
 B. Unlikely
C. Fairly likely
3. The following are part of Authenticity Verification, except?
A. COA
B. Letter of Guarantee
C. Certificate of Conformity
 D. None of the Above
4. The QA / QC Department shall maintain these records. It shall be re-assessed annually or when changes to the approved material or product specifications are made or per the customer's request.
 A. Vulnerability Assessment Records
B. Verification Assessment Records
C. Variable Assessment Records
5. _____ of material integrity shall be conducted on an as-needed basis or per customers' requests utilizing the mitigation plan noted above.
A. Recording
B. Assessment
 C. Verification

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