

# American Fruits and Flavors

## Supplier Quality and Safety Questionnaire

### I. General Information

Parent Company Name:	<b>Monster Beverage Corporation</b>
Company Name:	<b>American Fruits and Flavors</b>
	<b><u>Juice Division</u></b>
Street Address:	<b>10725 Sutter Avenue</b>
City, State Zip	<b>Pacoima, CA 91331</b>
Telephone:	<b>(818) 899-9574</b>
Fax:	<b>(818) 899-6042</b>
	<b><u>Flavor Division</u></b>
Street Address:	<b>1547 Knowles Avenue</b>
City, State Zip	<b>Los Angeles, CA 90063</b>
Telephone:	<b>(323) 264-7791</b>
Web Address:	<a href="https://www.Americanfruits-flavors.com">https://www.Americanfruits-flavors.com</a>
Year Established:	<b>2016</b>
Type of Business:	<b>Manufacturer of fruit/vegetable juices, concentrates and flavors</b>

### II. Contact List

Department	Contact	Title	Email	24-Hour Number
Quality Assurance	Eric Gasienica	Director, Quality Assurance	<a href="mailto:Eric_Gasienica@americanfruit.com">Eric_Gasienica@americanfruit.com</a>	(747) 232-3136
Quality Assurance	Paulo Zantua	Manager, Food Safety	<a href="mailto:Paulo_Zantua@americanfruit.com">Paulo_Zantua@americanfruit.com</a>	(818) 282-3505
Quality Control (Juice Division)	Jesus Ramirez	Manager, Quality Control	<a href="mailto:Jesus_Ramirez@americanfruit.com">Jesus_Ramirez@americanfruit.com</a>	(818) 200-7880
Quality Control (Flavor Division)	Joyce Verham	Manager, Quality Control	<a href="mailto:Joyce_Verham@americanfruit.com">Joyce_Verham@americanfruit.com</a>	(323) 264-7791
Certificate of Analysis	Customer Service	Customer Service	<a href="mailto:Customer_Service@AmericanFruit.com">Customer_Service@AmericanFruit.com</a>	(818) 899-9574
Operations (Flavor Division)	Edwin Garcia	Director, Operations	<a href="mailto:Edwin_Garcia@americanfruit.com">Edwin_Garcia@americanfruit.com</a>	(818) 200-7238
Operations (Juice Division)	Daron Canales	Sr. Director, Domestic Operations	<a href="mailto:Daron_Canales@americanfruit.com">Daron_Canales@americanfruit.com</a>	(818) 200-7687
Regulatory	Cindee Bergeron	Director, Technical Services	<a href="mailto:Cindee_Bergeron@americanfruit.com">Cindee_Bergeron@americanfruit.com</a>	(818) 322-5024
Sales	Jeff Carlson	Director, Sales	<a href="mailto:Jeff_Carlson@americanfruit.com">Jeff_Carlson@americanfruit.com</a>	(818) 294-0799
Emergency / Recall	Bill Haddad	President	<a href="mailto:Bill_Haddad@americanfruit.com">Bill_Haddad@americanfruit.com</a>	(818) 472-7268
Emergency / Recall	Daron Canales	Sr. Director, Domestic Operations	<a href="mailto:Daron_Canales@americanfruit.com">Daron_Canales@americanfruit.com</a>	(818) 200-7687

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## II. Qualifications

	Yes	No	N/A
Is a self-inspection conducted <b>daily</b> for all plant areas?	X		
Is the quality manual readily available to customers and auditors?	X		
Do you have a FDA Bio-Terrorism registration number and/or statement?  <b>FDA Bio-Terrorism Registration numbers for AFF's facilities:</b>  Juice Division - 12625522200 and 17050734428 Flavor Division - 10920478646, 12330697058 and 17549602332 Griswold location - 10037205860 Pierce locations - 12027298238 and 17294057734	X		
Do you require your suppliers to provide you with their FDA Bio-Terrorism number?	X		
Is your Quality Assurance / Food Safety system certified by any international standard authority?  SQF Certificate of Registration and Score information are available on our website at: <a href="http://www.americanfruits-flavors.com/Standard AFF Documents">http://www.americanfruits-flavors.com/Standard AFF Documents</a>	X		
Is the plant Organic certified? <b>By Quality Assurance International</b>	X		
Is the plant Kosher certified? <b>By Star-K and Orthodox Union</b>	X		
Is the plant Halal certified? <b>By IFANCA</b>	X		

## III. Facility

	Yes	No	N/A
Are paths, roadways and loading and unloading areas maintained so as not to present a hazard to the food safety operation of the premises?	X		
Are temperatures and humidity controlled throughout the facility?	X		
Are walls, floors, ceilings, and light fixtures inspected at least every 6 months to ensure of cleanliness and no cracks or holes?	X		
Are light fixtures covered and able to catch broken glass from lights?	X		
Is an 18 inch minimum wall perimeter clearly marked around the inside of the facility and kept clean of dust and debris?	X		

## IV. Food Safety / HACCP

	Yes	No	N/A
Is there a crisis management team?	X		
Do you have a formal crisis management program?	X		
Is there a qualified HACCP team in place with an assigned team leader?	X		
Is there a HACCP program that clearly defines all products and process steps?	X		
Has a full hazard analysis been conducted on each hazard at each process step?	X		
Are critical limits clearly identified, documented, and followed for each CCP?	X		
Are all line operators trained with respect to CCPs, critical limits, monitoring procedures, corrective actions, verification, validation, and record maintenance?	X		
Are there written procedures in place for each CCP which clearly define responsibilities (who, when, how) in the event of deviations?	X		
Are established corrective actions documented when specific tolerances are not met?	X		
Is the HACCP plan reviewed and updated at least annually?	X		
Are records maintained for <b>2X product shelf life</b> ?	X		
Is there an efficient written recall procedure in place?	X		

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Food Safety / HACCP (Continued)	Yes	No	N/A
Are mock recalls performed <b>annually</b> ?	X		
Is there a policy in place to control Foreign Material (ie glass, wood and hard plastic)?	X		
Are there any <b>SS screens and fabric filters of various mesh sizes</b> used in the process?	X		
Are screens and filters cleaned and inspected before and after each use?	X		
Are the cleanings and inspections documented?	X		
Does water originate from a municipal water source?	X		
Is the water quality checked for chemical and biological contaminants <b>quarterly</b> ?	X		
Are all materials supplied within maximum tolerances for pesticide residues set by the Environmental Protection Agency (EPA)?	X		
Are chemicals stored in non-processing areas?	X		
Are there documented standards regarding maximum limits for levels of heavy metals contained in materials?	X		
Is there a glass control policy?	X		
Is there a wood control policy?	X		
Are current Safety Data Sheets available for all products supplied?	X		
Are finished goods microbiologically tested in-house?	X		
<b>Physical, chemical and microbiological tests are performed</b>			
Do you contract an outside laboratory to perform microbiological tests on finished goods on an as needed basis?	X		
Is there a Change Control Management Policy?	X		
Is there a Change Notification Procedure?	X		

## V. Good Manufacturing Practices and Good Laboratory Practices

	Yes	No	N/A
Is GMP training provided to all employees at time of hire and as needed?	X		
Do you have a plant policy regarding lab coats, hairnets, beard covers, jewelry, watches, gloves, and masks?	X		
Are hand washing/sanitizing stations available and easily accessible?	X		
Is there a policy regarding designated break/lunch and smoking areas for employees?	X		
Are visitors informed of hygiene practices required of them when entering the facility?	X		
Is there a program to ensure personnel working in the production environment in contact with products reports symptoms of illness to management?	X		
Is there a written procedure in place for the calibration of all test equipment, including all measuring instruments used for the control of CCPs?	X		
Are lab instruments calibrated <b>daily</b> ?	X		
Is there an approval process for the use of third party laboratories?	X		

## VI. Quality System

	Yes	No	N/A
Is there a documented quality system?	X		
Is the documented quality system reviewed <b>annually and as needed</b> ?	X		
Is there a training program that ensures all staff has the competencies to carry out tasks relating to their job function(s)? This may include producing quality and safe products?	X		
Are records of staff training maintained?	X		
Is there a documented process to manage customer complaints?	X		
Are shelf life stability studies conducted on finished products?	X		
Is there a retain sample for each finished product that is maintained for a <b>minimum of 1 year</b> ?	X		
Do Certificates of Analysis (COA) include weight/volume, product specifications, lot number, date of manufacture, expiration date/BBD, purchase order number, and country of origin?	X		

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## VII. Purchasing and Raw Materials

	Yes	No	N/A
Is there a Supplier Approval Program?	X		
Is a current supplier list maintained?	X		
Are suppliers audited?	X		
Are goods only purchased from list of approved suppliers?	X		
Is there a formal policy for assuring raw materials are adequately checked for cleanliness, damage, pest activity, and temperature abuse upon delivery?	X		
Is there a written hold and release procedure for incoming raw materials?	X		
Is there a program for assuring and documenting the quality of incoming raw materials?	X		
Are records of received raw materials maintained and include the following: Name of item, manufacturer, lot quantity, invoice number, date received, and carrier?	X		
Is there a formal policy for rejecting incoming raw materials?	X		
Is there a retain sample for each raw material <b>kept through a minimum of 1 year</b> ?	X		
Is there an inventory system that tracks quantities of raw materials and distribution use?	X		
Are raw materials used on a First In First Out (FIFO) basis?	X		
Does the Quality Control Department evaluate and advise of the disposal of expired raw materials or materials that do not meet microbiological standards?	X		
Is there a documented raw material disposal procedure?	X		
Are outside testing laboratories used to test raw materials?	X		

## VIII. Process Control

	Yes	No	N/A
Are there written procedures for all product processes?	X		
Is equipment (e.g. scales, thermometers) checked <b>weekly</b> for accuracy?	X		
Are integrity checks documented?	X		
Is there a system to identify, monitor, control, correct quality deviations during process?	X		
Are operators aware and trained to handle non-conforming products?	X		
Are there pre-operational inspections?	X		
Are there in-line inspections to ensure products are meeting specifications?	X		
Is the production of products protected against cross contamination from other products?	X		
Do you have an environmental testing program?	X		
Does your environmental testing include <b>quarterly</b> tests for <b>Listeria spp., E.Coli and Salmonella spp.</b> ?	X		
Are there written procedures for corrective actions if results exceed limits?	X		

## IX. Handling, Labeling, Storage, Packaging and Delivery

	Yes	No	N/A
Are there established written specifications for packaging materials?	X		
Are packaging materials inspected upon receiving to ensure integrity?	X		
Are tamperproof devices used on packaging materials?	X		
Are shipping and receiving areas protected from various weather conditions?	X		
Are there documented procedures for storage, packaging, and shipping products?	X		
Do all shipments (i.e. incoming, outgoing) have tracking number & delivery confirmation?	X		
Is there a hold and release procedure with documentation for finished products?	X		
Are temperatures in the storage areas monitored and documented?	X		
Are storage areas clean and maintained?	X		
Are food products stored separately from non-food items?	X		

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Handling, Labeling, Storage, Packaging and Delivery (Continued)	Yes	No	N/A
Is there a designated storage area for packaging materials which prevents deterioration and contamination?	X		
Is there a written finished product label program?	X		
Is there secured and limited access to labels and labeling supplies?	X		
Are all labels proofread and ensured they are placed on respective finished products?	X		
Are all raw materials, packaging supplies, and finished products kept off the floor?	X		
Are security checks conducted on vehicles and trailers?	X		
Are trailers inspected before loading for cleanliness, suitable conditions, free of odors, and other conditions that may affect product quality/safety? Is this documented?	X		

## X. Cleaning and Sanitation

	Yes	No	N/A
Are cleaning supplies/equipment and non-food grade chemicals stored in a separate area away from raw materials, production lines, finished goods, shipping and receiving areas?	X		
Are material contact surfaces/equipment non-corrosive?	X		
Is there a master sanitation program which assures regular and thorough cleaning in all areas of the facility?	X		
Are there documented procedures which include time, temperature, detergent, sanitation, concentration, and rinse time?	X		
Are these procedures validated with <u>ATP, Allergen and Micro testing</u> ?	X		
Is a written procedure used to train all sanitation employees on correct cleaning procedures and the use of chemicals?	X		
Does a routine cleaning verification include microbiological checks of the plant, equipment, and product?	X		
Are all areas of facility's interior including behind and under racks free of dust, debris, spills?	X		

## XI. Pest Control

	Yes	No	N/A
Is there a written pest control program?	X		
Is a third party provider used for pest control? <u>Guarantee Pest Control</u>	X		
Are person(s) responsible of application of pesticides formally certified?	X		
Are pest control inspections conducted <u>twice per month</u> ?	X		
Are pest control inspections documented along with necessary corrective actions?	X		
Do you have updated pest control map(s) of the interior and exterior of facility?	X		
Is pesticide application information kept on record?	X		
Are outer building parameters protected against insect and rodent activity?	X		

## XII. Site Security

	Yes	No	N/A
Is there a food defense program in place?	X		
Are the facility grounds and perimeters secured against outside intrusion?	X		
Do the facility grounds have security cameras outside?	X		
Does the facility have an alarm system?	X		
Are deliveries and outgoing shipments protected against potential tampering?	X		
Are all computers and physical paper files secured against hacking or unauthorized access?	X		
Are background checks conducted as part of the pre-employment process?	X		
Is there a policy regarding visitors coming into the facility?	X		

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## XIII. Allergens

	Yes	No	N/A
Is there a written allergen control program in place?	X		
Are allergens clearly identified from point of receiving to shipping?	X		
Are allergens stored separately from non-allergens to prevent cross-contact?	X		
Are utensils/equipment clearly labeled for use with allergens only and stored separately?	X		
Are there detailed procedures in place describing all SSOPs for allergen production?	X		
Is allergen production scheduled for the end of the day or shift?	X		
Are airflow movements controlled in order to prevent cross-contact of allergens into non-allergenic materials/finished products?	X		
In the event of an allergen spill or allergen particulate transfer, are there procedures for clean-up to prevent cross-contamination?	X		
If products containing allergens are made on shared equipment, is the equipment tested for the presence of allergens to verify thorough cleaning using <b>3M Clean Trace Allergen System</b> ?	X		
Is equipment cleaned <b>before and after use</b> ?	X		
Is it documented?	X		