

H A C C P

Hawaii Kai Corporation

Sales & Marketing Operation

6540 Lusk Blvd, Suite # C270
San Diego, CA 92121

Blending, Packing, Warehousing and Fulfillment Operations

Aaron Thomas & Company, Inc.
7390 Hunt Avenue
Garden Grove, CA 92841

Hawaiian Operations

100 Uili Street
34 Beach Place
Kaunakakai, Molokai, Hawaii 96748

Products:

Hawaiian Sea Salt Products

HACCP FINISHED PRODUCT PROFILE
Hawaii Kai

General Product Information:

Description of Product(s):	Hawaiian Sea Salts
Intended Use and Consumer/ Customer:	General Public
Method of Storage and Distribution:	Ambient
Shelf-life/ Traceability information:	Ink Jet Code Example: Line 1: Best Buy MM/DD/YYYY Line 2: Batch # ATJJYXX

Technical Product Information:

Preservative(s):	N/A
Water activity (a _w):	N/A
pH/ titratable acidity:	N/A
Packaging Requirement:	PET/LDPE Pouches

Food Safety Information:

Potential for consumer/ customer misuse:	Improper Mixing
Describe the potential food safety issues associated with this product/ process (be specific):	Biological, Physical, Chemical, Radialogical (Pathogens, Glass, Metal, Allergens)
List any support programs or ingredient, product or process parameters essential to preventing, controlling or eliminating each food safety issue identified above:	Certificate of Analysis, GMP's, glass policy, metal detection, preventative maintenance

Signature of Company Official: _____

Title: _____

Date: _____

George K.

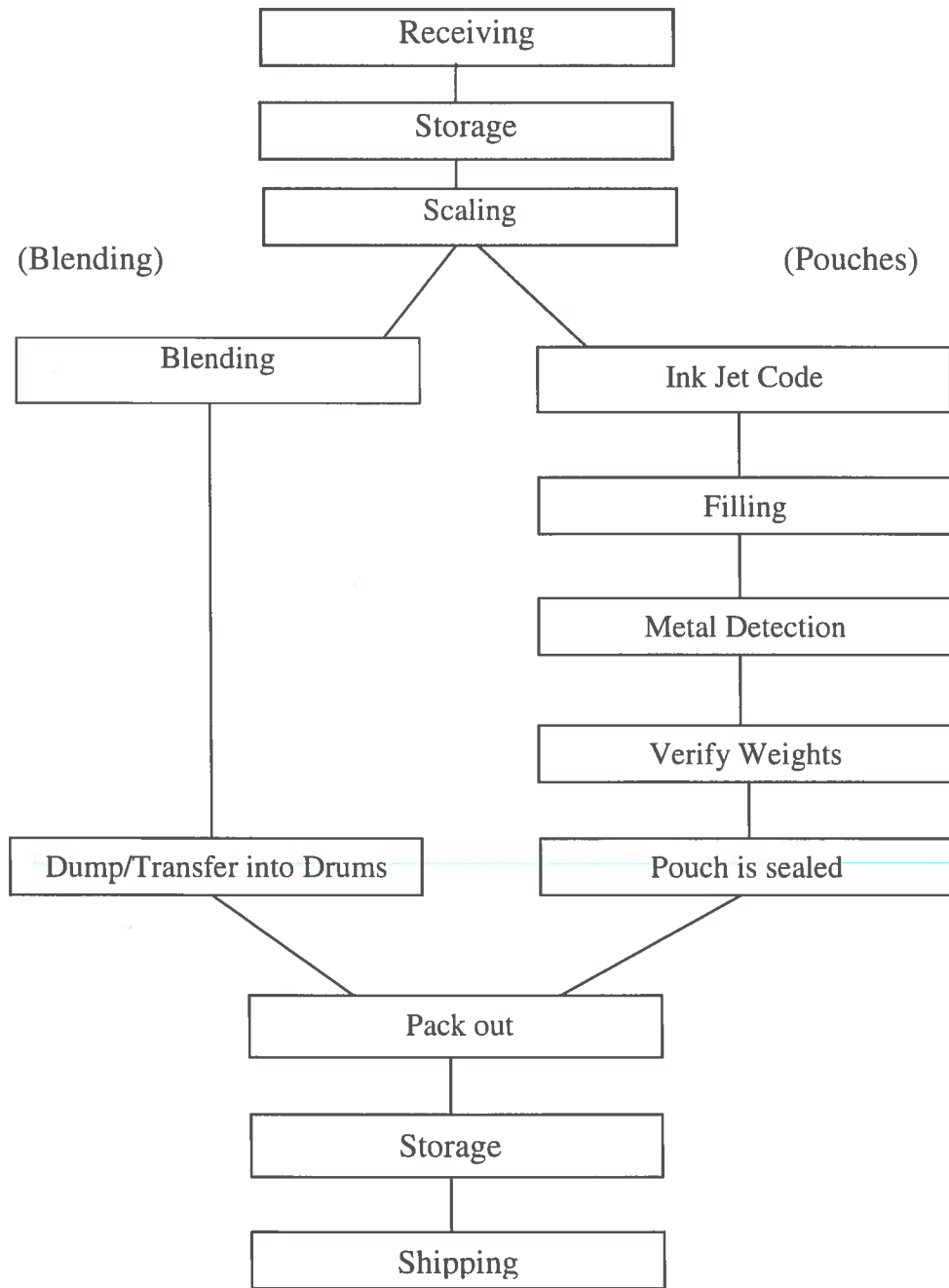
R.A. Mangar

7/8/15.



PROCESS FLOW DIAGRAM

Guidance: Accurate flow-charting is critical to ensure that raw material transfers, process steps, and distribution are analyzed for potential hazards. Typically, flow charts include receiving, warehouse/bulk storage, product manufacturing steps, and finished product storage/shipping. Make your flow charts simple, yet cover all principal process steps. Be sure any potential CPs and/or CCPs are included. Do not include process conditions or proprietary information.



Note: No CCP is identified in the process = No CCP used

El presente proyecto de ley tiene por objeto...

El artículo 1º de la ley establece que...

El artículo 2º de la ley establece que...

El artículo 3º de la ley establece que...

El artículo 4º de la ley establece que...

El artículo 5º de la ley establece que...



PROCESS HAZARD ANALYSIS WORKSHEET

Ingredient or Process	Potential hazards associated with this ingredient or process	Risk Assessment		Significance of hazard? 1-10 = CCP 11-19 = CP 20-25 = Insignificant -If CCP-Proceed to HACCP Master Plan -If CP-Proceed to column 6 -If Insignificant-STOP	Justification for Columns 3-4	If CP, what Preventive Control Measures or Programs can be applied to prevent, eliminate or significantly reduce this hazard? If the control is at a process step, specifically identify it
		*Severity of the hazard if not controlled	*Likelihood of the hazard occurring			
Hawaiian Seal Salt	B: Check w/mfg	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
Components Receiving	R: None	N/A	N/A	N/A		
	B: None	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		
Storage Bulk	R: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
	B: None	N/A	N/A	N/A		
Storage Bulk	C: Allergens	2	E	16		Allergen control program (ACP)
	P: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		
Storage of Components	B: None	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
Scaling	R: None	N/A	N/A	N/A		
	B: None	N/A	N/A	N/A		
	P: Foreign Material	1	E	11		-Pallet Management Program
Scaling	C: Cleaning chemicals/Allergens	1	E	11		-Sanitation Procedure, Chemical Control Program, Allergen Control Program
	R: NONE	N/A	N/A	N/A		



Hazards: B = Biological, C = Chemical, P = Physical, R = Radiological

No.	Description	Material	Quantity	Unit	Remarks
1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
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88
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100

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Ingredient or Process	Potential hazards associated with this ingredient or process	Risk Assessment		Significance of hazard? 1-10 = CCP 11-19 = CP 20-25 = Insignificant -If CCP-Proceed to HACCP Master Plan -If CP-Proceed to column 6 -If Insignificant-STOP	Justification for Columns 3-4	If CP, what Preventive Control Measures or Programs can be applied to prevent, eliminate or significantly reduce this hazard? If the control is at a process step, specifically identify it
		*Severity of the hazard if not controlled	*Likelihood of the hazard occurring			
Ink Jet Code	B: None	N/A	N/A	N/A		
	C: Cleaning Contamination	4	C	18		-Ink Jet Code Procedure
	P: None	N/A	N/A	N/A		
Metal Detection	R: None	N/A	N/A	N/A		
	B: None	N/A	N/A	N/A		
	C: Chemical Contamination	2	D	12		-Sanitation Program, Chemical Control Program, Allergen Control Program.
Filling	R: None	N/A	N/A	N/A		
	P: Foreign Material	4	C	18		-CP/CCP Metal Detection Program, Pallet Management.
	B: Pathogens-Employee health condition or personal hygiene practices. C: Chemical, Allergens	2	D	12		-GMPs, Hand washing/Sanitation Program
Verify Weights	P: Foreign Material	1	E	11		-Sanitation Program, Chemical Control Program, Allergen Control Program.
	R: None	N/A	N/A	N/A		-CP/CCP Metal Detection Program, Pallet Management
	B: Pathogens	N/A	N/A	N/A		-GMPs, Hand washing/Sanitation Program
Pouch is Sealed	C: None	2	D	12		
	P: Foreign Material	N/A	N/A	N/A		CP/CCP Metal Detection Program, Pallet Management.
	R: None	4	C	18		
	R: None	N/A	N/A	N/A		
	B: None	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		

Ingredient or Process	Potential hazards associated with this ingredient or process	Risk Assessment		Significance of hazard? 1-10 = CCP 11-19 = CP 20-25 = Insignificant -If CCP-Proceed to HACCP Master Plan -If CP-Proceed to column 6 -If Insignificant-STOP	Justification for Columns 3-4	If CP, what Preventive Control Measures or Programs can be applied to prevent, eliminate or significantly reduce this hazard? If the control is at a process step, specifically identify it
		*Severity of the hazard if not controlled	*Likelihood of the hazard occurring			
Pack into Cases	B: None	N/A	N/A	N/A		
	C:None	N/A	N/A	N/A		
	P:None	N/A	N/A	N/A		
	R:None	N/A	N/A	N/A		
Storage	B: None	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		
Shipping	B:None	N/A	N/A	N/A		
	C:None	N/A	N/A	N/A		
	R:None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		



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Likelihood of Occurrence 

	Common A	Known to Occur B	Could Occur C	Not Expected to occur D	Practically impossible E
Fatality	1	2	4	7	11
Serious Illness	3	5	8	12	16
Product Recall	6	9	13	17	20
Customer Complaint	10	14	18	21	23
Insignificant	15	19	22	24	25

**Severity -
Consequence** 

Significant Risk if Matrix Value is:

1-10	=CCP
11-19	=CP
20-25	=Insignificant

Example:

Your team determines that:

LIKELIHOOD of the hazard occurring is **B. Known to Occur**
SEVERITY or the consequence if the hazard does occur is **2. SERIOUS ILLNESS**
RESULT: 5 – CCP

RAW MATERIAL HAZARD ANALYSIS WORKSHEET

Ingredient or Process	Potential hazards associated with this ingredient or process	Risk Assessment		Significance of hazard?	Justification for Columns 3-4	If CP, what Preventive Control Measures or Programs can be applied to prevent, eliminate or significantly reduce this hazard? If the control is at a process step, specifically identify it
		*Severity of the hazard if not controlled	*Likelihood of the hazard occurring			
Hawaiian Sea Salt	B: Check w/mfg	4	C	18		CofA with each receipt
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		
PET/LDPE film	B: None	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
Ocean Essence	B: Check w/mfg	5	D	24		
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		
Hawaiian Red Alaea	B: Check w/mfg	4	C	18		CofA with each receipt
	C: None	N/A	N/A	N/A		
	P: None	N/A	N/A	N/A		
	R: None	N/A	N/A	N/A		
Coconut Shell Activated Charcoal	B: Check w/mfg	4	C	18		CofA with each receipt
	P: None	N/A	N/A	N/A		
	C: None	N/A	N/A	N/A		



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		*Severity of the hazard if not controlled	*Likelihood of the hazard occurring			
Bamboo Leaf Extract	B:Check w/mfg	4	C	18	CofA with each receipt	
	C:None	N/A	N/A	N/A		
	P:None	N/A	N/A	N/A		
	R:None	N/A	N/A	N/A		
Sea Salt	B:Check w/mfg	4	C	18	CofA with each receipt	
	C:None	N/A	N/A	N/A		
	R:None	N/A	N/A	N/A		
	P:None	N/A	N/A	N/A		

HACCP prepared by: George Ho
Quality Assurance Manager- Aaron Thomas & Company, Inc.
Certified HACCP Coordinator

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HAWAII KAI.[®]
CORPORATION