



HAWAII KAI®  
CORPORATION

# FOOD SAFETY & QUALITY SELF SURVEY

(Submitted for the review of its Customers and Business Associates)

Company Name: Hawaii Kai Corporation Date: July 1, 2015

Corporate Address: 6540 Lusk Blvd, Suite C270 San Diego CA 92121  
Street Address City State Zip

Salt Farm Operations: 100 Ulili Street Kaunakakai, Molokai HI 96748

Plant Address: 7390 Hunt Avenue & 7421 Chapman Avenue Garden Grove CA 92841  
Street Address City State Zip

Plant Phone Number: 714-894-4468

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Quality Control Manager: George Ho 714-894-4468 georgeho@packaging.com  
Name Phone E-mail

Plant Primary Contact: Chris Scott Title: Project Manager

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Emergency Contacts (2) George Joseph President / CEO 858-405-8284  
Name Title Phone

Pamela Brousseau QC Manager 619-246-3259  
Name Title Phone

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## **SECTION A: GENERAL**

1. Products currently supply and/or wish to supply.

Item Description
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Products are Hawaiian sea salt and blends

Various Hawaiian Sea Salt products and seasonings under the brand names: Palm Island Premium, Soul of the Sea, Hawaii Kai Gourmet, Molokai Personal Care and Aloha Gourmet.

Most of these products are available in # 12 Coarse, #35 Fine and #8 Grinder size and #70 Extra Fine

These products, depending on the variety, are available in:

- Bulk packages of 40-lb (18.1 kg), 5-lb (2.27 kg)
- Retail Packages of 12-oz (240g), 6-oz (170 g), 4-oz (113 g) 3-oz (85 g) and 2-oz (56 g)

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2. What type of analytical or microbial testing does your company perform in-house?

Test	Method
<b>Please refer to Summary of Process - Submitted Documents</b>	

3. What microbial or analytical testing does your company outsource? List the name of the testing service.

Test	Name of Testing Service
<b>Please refer to Summary of Process - Submitted Documents</b>	

4. Is there a Quality Manager on Site?

Do you have formal consumer complaint program?

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

## SECTION B: HACCP

5. Do you have an operational HACCP plan for the products that you currently supply and/or wish to supply and available for review?

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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**If no,**

Does your company plan to develop and implement a HACCP plan for these items?

<input type="checkbox"/> Yes	<input type="checkbox"/> No
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If yes, by what date? \_\_\_\_\_

If no, please explain. \_\_\_\_\_

6. Does the facility have a HACCP Team with regular HACCP meetings? **QUARTERLY**

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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7. Is there a full time HACCP Coordinator? **TOM BACON**

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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8. Is that person HACCP trained or certified?

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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9. Does the HACCP plan contain a product or process hazard analysis?

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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10. Does the facility detail appropriate corrective actions and preventative measures?

<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
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- 11. Does the HACCP plan contain a verification plan, frequency and responsibilities?  Yes  No
- 12. Have the HACCP plans been revalidated when process/product changes occurred and at least on an annual basis?  Yes  No
- 13. Are audits done on HACCP plans on a regular basis?  Yes  No  
If so, how frequently? HOURLY
- 14. Are the employee's aware of the HACCP related activities in their work area?  Yes  No

## SECTION C: FOOD SAFETY

- 15. Does the facility have a documented implemented foreign material control program?  Yes  No
- 16. Do you have a functional metal detectors or x-ray devices on all finished product lines?  Yes  No
- 17. Does the plant have a formal Good Manufacturing Practices program?  Yes  No
- 18. Does the facility conduct regular food safety (GMP) training for all employees?  Yes  No
- 19. Are records of food safety training completion maintained for all employees?  Yes  No
- 20. Does the plant maintain a separation of raw materials and finished product?  Yes  No
- 21. Does the plant conduct environmental monitoring for pathogens?  Yes  No
- 22. Does the facility do pre-operational testing of equipment surfaces to assure proper cleaning and sanitation?  Yes  No
- 23. Are magnets, traps, screens, x-ray devices and/or metal detectors in place to avoid foreign object concerns?  Yes  No
- 24. Is water used for cleaning food contact surfaces verified as potable?  Yes  No
- 25. Are incoming water lines fitted with backflow prevention devices?  Yes  No
- 26. Are you an USDA facility?  Yes  No  
If yes; what is your USDA Establishment Number? \_\_\_\_\_
- 27. Does the facility have a pest control program in place?  Yes  No



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28. Do you have an allergen control policy and procedure implemented?  Yes  No

29. Are any of the following products present in any of the ingredients used in this facility?  Yes  No

Peanuts, celery, tree nuts, shellfish (shrimp), fish (Surimi, tuna), dairy products (milk, whey, casein, caseinates, yogurt, cheese and butter), egg, legumes, wheat, soy, celery seeds, mustard seeds, poppy seeds, sesame seeds and their derivatives.

If so please identify DAIRY PRODUCTS

**Note: Hawaii Kai's products do not contain dairy products. However, the facility handles with dairy products.**

## SECTION D: QUALITY CERTIFICATION

30. Does the facility produce kosher products?  Yes  No

If yes, what kosher agency do you use? Chabad Lubavitch of Hawaii- Tel # 808-735-8161

31. Do you have a 3rd party audit of your food safety systems?  Yes  No

If yes, Name of 3rd party auditor and date: AIB (March 30, 2015) NSF (Jan 1, 2015)

32. Are you capable and willing to provide a Certificate of Analysis (COA) (as appropriate) for products supplied ?  Yes  No

Is your facility certified? **Certified by: AIB (Mar 30, 2015) NSF (Jan 1, 2015)**  Yes  No  
**: Orange County (CA) Health Dept. (April 1, 2015)**

## SECTION E: FOOD SECURITY

36. Is your facility registered with the FDA under the Bioterrorism Act of 2002?  Yes  No

33. Do you have a food security program to reduce the possibility of tampering with product, equipment, water, and storage?  Yes  No

34. Do you have a visitor/contractor control program?  Yes  No

35. Do you have a food security program to reduce the possibility of tampering with product, equipment, water, and storage?  Yes  No

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## SECTION F: QUALITY SYSTEMS

36. Does your facility have a company Quality Manual?  Yes  No
37. Does your facility have an employee-training manual?  Yes  No
38. Is training documented for all employees?  Yes  No
39. Are there periodic quality system audits to ensure compliance?  Yes  No  
 If yes, define frequency: YEARLY Date of last audit AIB (Mar 30, 2015)  
NSF (Jan 1, 2015)
40. Which organizational position has final disposition authority for release of product or service to customer? GEORGE JOSEPH
41. Does a supplier evaluation exist for your suppliers?  Yes  No
42. Are supplies/products obtained only from formally approved suppliers?  Yes  No
43. Does the facility have inspection procedures and/or requirements for the control of incoming materials?  Yes  No  
**YES, BUT SIMPLE AUDIT TESTING**
44. Does your facility have a validation process comparing in-house laboratory results with third party laboratory results?  Yes  No

## SECTION G: MANUFACTURING

45. Does your facility utilize statistical methods for process control?  Yes  No  
**(PROCEDURE IN PLACE IS : PASS / FAIL)**
46. Is there a stock rotation program for rotating raw material, work-in-process, and finished product inventory appropriately?  Yes  No
47. Are there any in-process tests? **WEIGHT, METAL DETECTOR, PRODUCT SEAL, LABELING**  Yes  No
48. Is there finished product testing for conformance to specifications?  Yes  No
49. Is there a written program for disposition of off-specification or questionable product?  Yes  No
50. Are non-conforming items identified and segregated?  Yes  No
51. Are manufacturing process and product specification changes reviewed prior to change?  Yes  No
52. Is there an established Preventative Maintenance program?  Yes  No
53. Are calibration procedures available for all measuring and test equipment?  Yes  No

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## SECTION H: TRACEABILITY

54. Does the facility have a documented recall program?  Yes  No
55. Can the facility trace a shipment of your product back to a conversion step or raw material lot?  Yes  No
56. Is there a procedure for segregating incoming raw materials until it is determined that the items are acceptable for use?  Yes  No  
MATERIALS PRE-APPROVED BY HAWAII KAI CORPORATION
57. Is there a process for testing the recall program regularly?  Yes  No
- Date of most recent lot trace exercise: April 1, 2015
- Percent of stock recovered: 100% Completion time: 26 minutes
58. Is there a lot trace exercise review process where the effectiveness of the exercise is evaluated and corrective action is implemented?  Yes  No
59. Is there a Crisis Management Program to cover emergency, including food safety concerns?  Yes  No

This questionnaire has been answered by Hawaii Kai Corporation and its Contract Manufacturers. This is submitted to customers and business associates of Hawaii Kai Corporation for their review and understanding of our quality control system.

COMPLETED BY:

GEORGE JOSEPH

Print Name



Signature

POSITION:

President / CEO - Hawaii Kai Corporation

DATE:

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## **Available Supporting Documents & Explanations**

- HACCP Plan with Flow Chart and CCPs
- Summary of Process - Production, Packing and Fulfillment
- Bioterrorism – Facility Registration Statement
- Audit Certifications
- Shelf Life and Code Dating Description
- Example of Certificate of Analysis
- Kosher Certificate
- Non-GMO Declaration
- No Allergen Declaration
- Certificate of Origin
- Certificate for products for Freesale – State of Hawaii Department of Health