

1. Company Profile

I. Policy Statement

BROOKLYN PROVISIONS Company prides itself in providing the consumer with safe products of **superior quality**. Located in a small Carlstadt community, we are dedicated to supporting the community and the neighbors we touch.

We have a long-standing commitment to improving what we do and to supplying quality products that are safe, wholesome, and consistently exceed our customers' expectations. We achieve this by maintaining a HACCP based on food safety Plan and a comprehensive quality management, which is independently audited by an auditing agency. In addition, we are in full compliance in achieving USDA rules and FSMA new guidelines.

We maintain and exceed New Jersey Health Department and USDA-FSIS rules and regulations in which we are audited daily by onsite USDA/FSIS inspectors. Our site is fully committed to meeting the highest quality standards and to meeting our customers' requirements for quality.

Our owners are involved in all aspects of production; they understand our policies, commitment, and our customer requirements. They are an integral part of the continuous improvement efforts driving change throughout the company. We have implemented food safety and quality teams and have provided them with tools, financial resources, and training to facilitate continuous improvement.

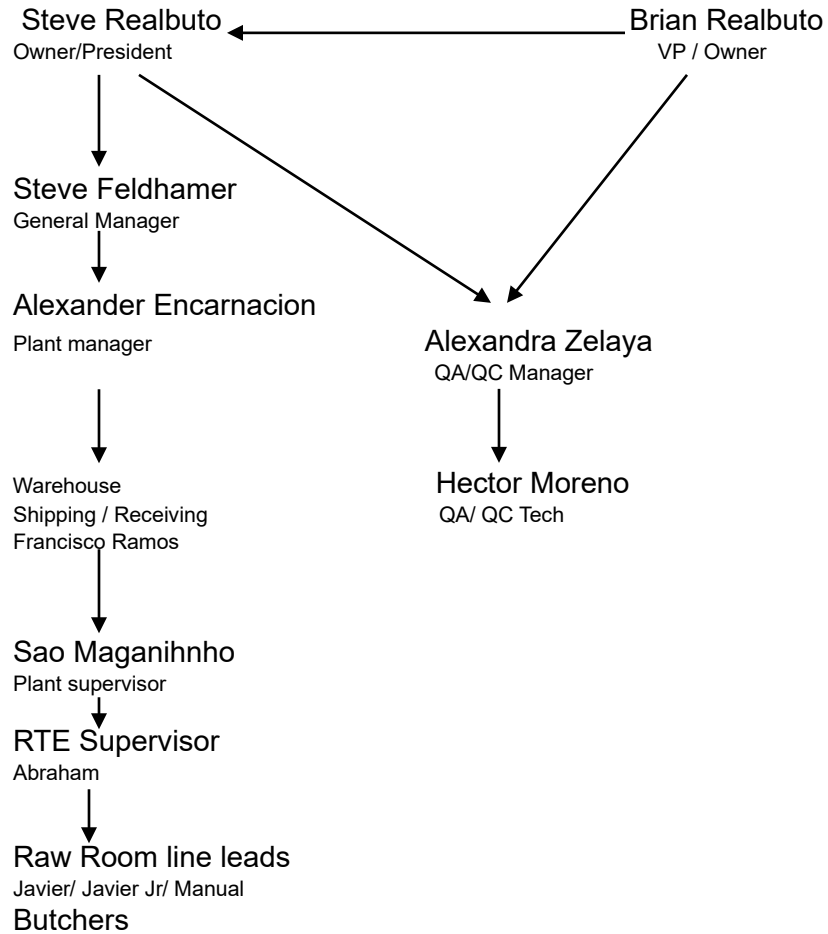
This continuing involvement of our owners is the driving force behind our success.

President Signature: _____ **Date:** _____

II. Company Information

COMPANY INFORMATION	
ADRESS	BROOKLY PROVISIONS 605 WASHIGTON AVE CARLSTADT, NEW JERSEY 07072
CONTACT/OWNER	STEAVE REALBUTO
EXE. VICE-PRESIDENT/OWNER	BRIAN REALBUTO
GENERAL PLANT MANAGER	STEAVE FELDHAMER
PLANT MANAGER	ALEXANDER ENCARNACION
QA MANAGER	ALEXANDRA ZEALAYA
QA/QC TECH	HECTOR MORENO

III. Company organization Chart.

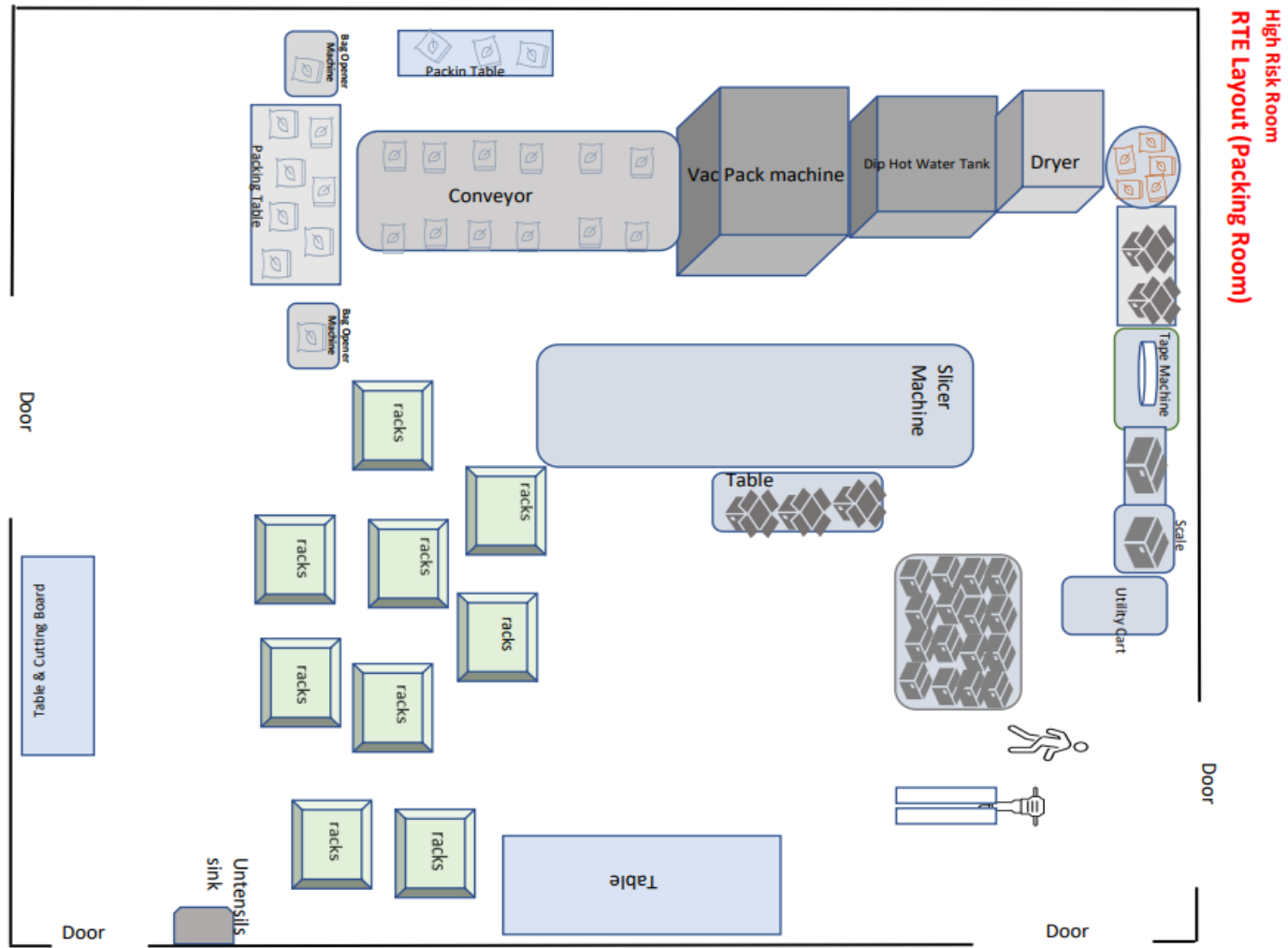


Luis

IV. Halal Products Listing

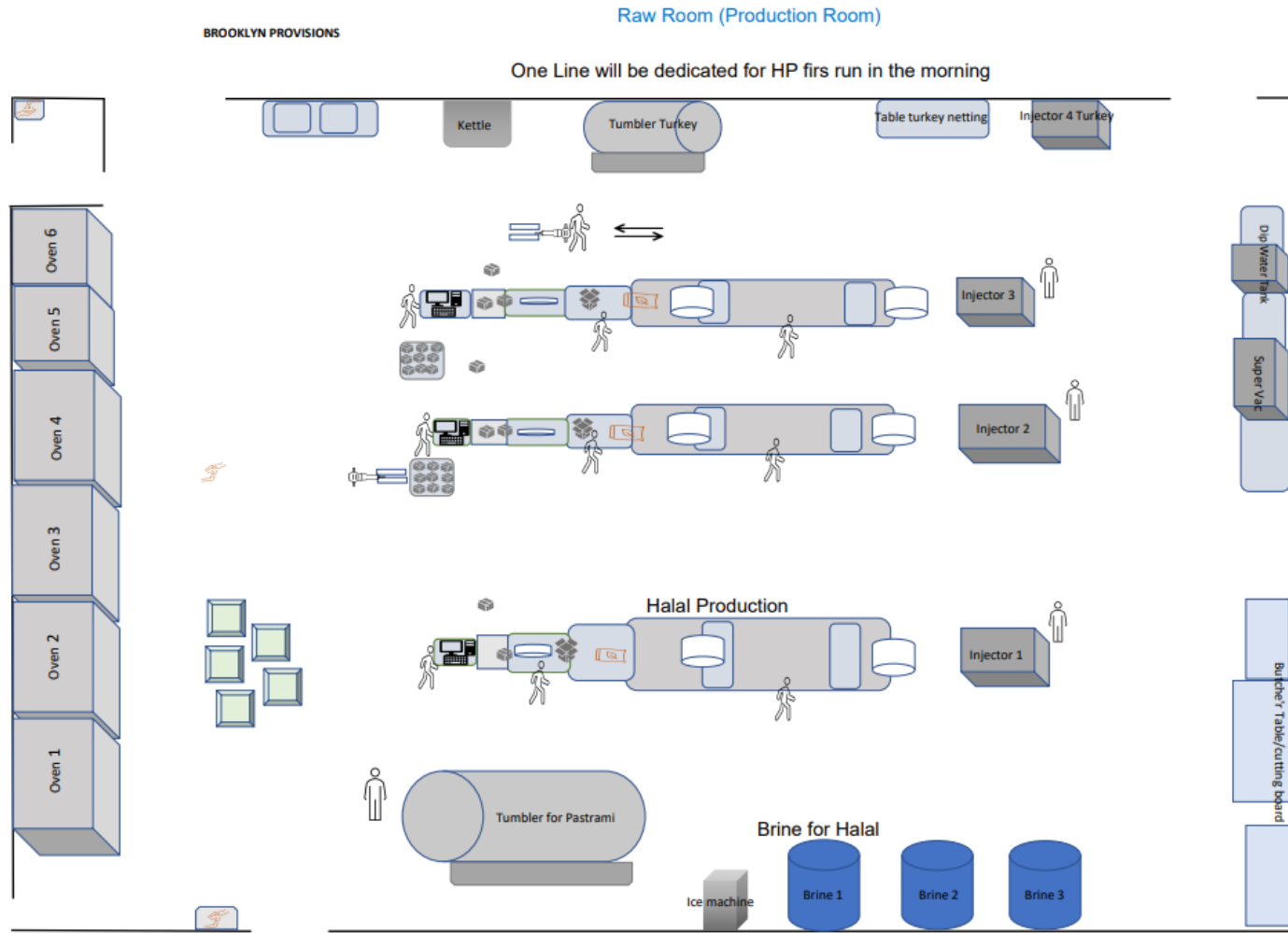
- a. Corned Beef
- b. Pastrami

V. Factory Floor Plan



Brooklyn Provisions

Halal Control System

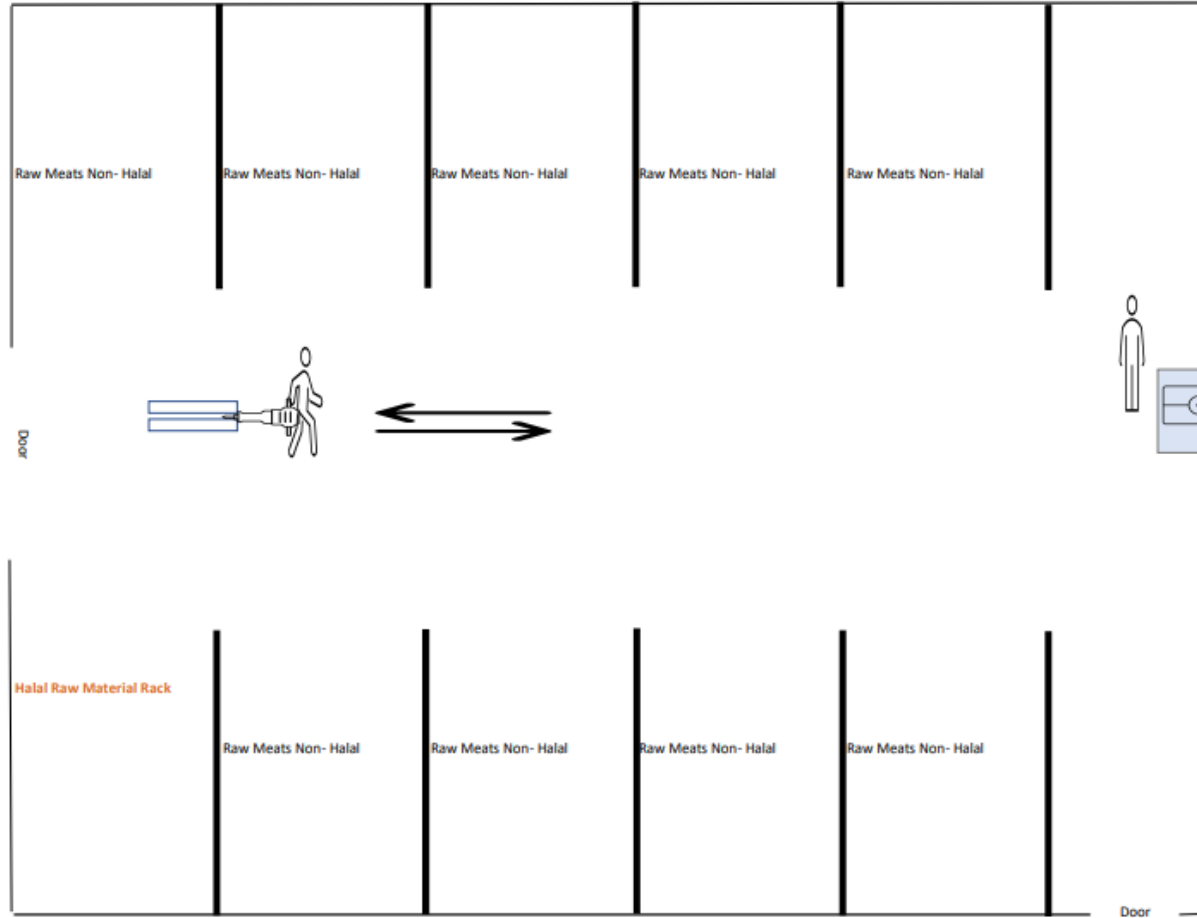


Brooklyn Provisions

Halal Control System

Cooler

BROOKLYN PROVISIONS



VI. Raw Material Control

- a. Raw material control is an essential part of the HCS program in the company.
- b. Halal Ingredients received at our facility are clearly marked as Halal and have the Halal symbol.
- c. All Halal material must be listed and declared.
- d. Changes in the material must be notified.
- e. Every staff shall follow the SOP In their daily operations.
- f. SOP shall be reviewed at least annually to measure effectiveness.
- g. A dedicated area in cooler for raw material halal product.

VII. Standard Operating Procedure (SOP) for Purchasing.

1. Purpose

a) To establish the procedure for the process of purchasing and related process.

2. Scope

b) This SOP applies to every procurement procedure, including the purchase through designated suppliers and direct purchase.

Description	Task
1. Material specification for Halal raw materials must be recognized and approved by management/purchasing/ QA manager	Management/ Purchasing/QA Manager
2. The selected supplier must have a good reputation and good track record of delivering Halal materials.	Management/ Purchasing/QA Manager
3. Raw Material purchase must be accompanied by a recognized Halal certification, still within the expired date.	Management/ Purchasing/QA Manager
4. Critical raw materials without Halal certification must be accompanied by supporting documents such as letter of guarantee, third party audit and product specification.	Management/ Purchasing/QA Manager
5. Any change in raw material should be notified to the certified body.	Management/ Purchasing/QA Manager
6. Every purchase must be recorded.	Management/ Receiving Manager/QA Manager
7. Management must be informed if there is a problem purchasing the Halal material.	Management /QA Manager
8. For purchase, make sure only the ingredients listed in the main raw material list are purchased. Using raw material other than listed and declared is a serious offence.	Management/ Purchasing/QA Manager

VIII. Standard Operation Operating Procedure Receiving (SOP).

1. Purpose

a) To establish the procedure for the process of receiving related process.

2. Scope

b) This SOP applies to every procurement procedure, including the purchase through designated suppliers and direct purchase.

Description	Task
1. The raw material received is the same as the raw ingredients master list which is declared to the Certified Body.	Management/ Purchasing/QA Manager/ Receiving Manager
2. The raw material received must be accompanied by a valid Halal certificate.	Management/ Purchasing/QA Manager/ Receiving Manager
3. Every receiving process shall be monitored. Receiving lag must be completed to receive each shipment of materials.	Management/ Purchasing/QA Manager/ Receiving Manager
4. Any changes in raw material shall be communicated to the certified body.	Management/ Purchasing/QA Manager/ Receiving Manager
5. Management shall be informed of any issues on acceptance of Halal materials.	Management/ Purchasing/QA Manager/ Receiving Manager
6. Management assisted with QA Manager to conduct monitoring in process of accepting Halal raw material. See Receiving Program.	Management/ Purchasing/QA Manager/ Receiving Manager
7. Halal raw material must be identified and verified to its source.	Management/ Purchasing/QA Manager/ Receiving Manager
8. Delivery process shall accompany delivery order, invoice, copy of purchase order by supplier for tracking.	Management/ Purchasing/QA Manager/ Receiving Manager
9. This SOP should be observed at all times.	Management/ Purchasing/QA Manager/ Receiving Manager

X. Standard Operating Procedure for Storage SOP

1. Purpose

a) To establish the procedure for the process of storage and related processing.

2. Scope

b) This SOP applies to every storage area.

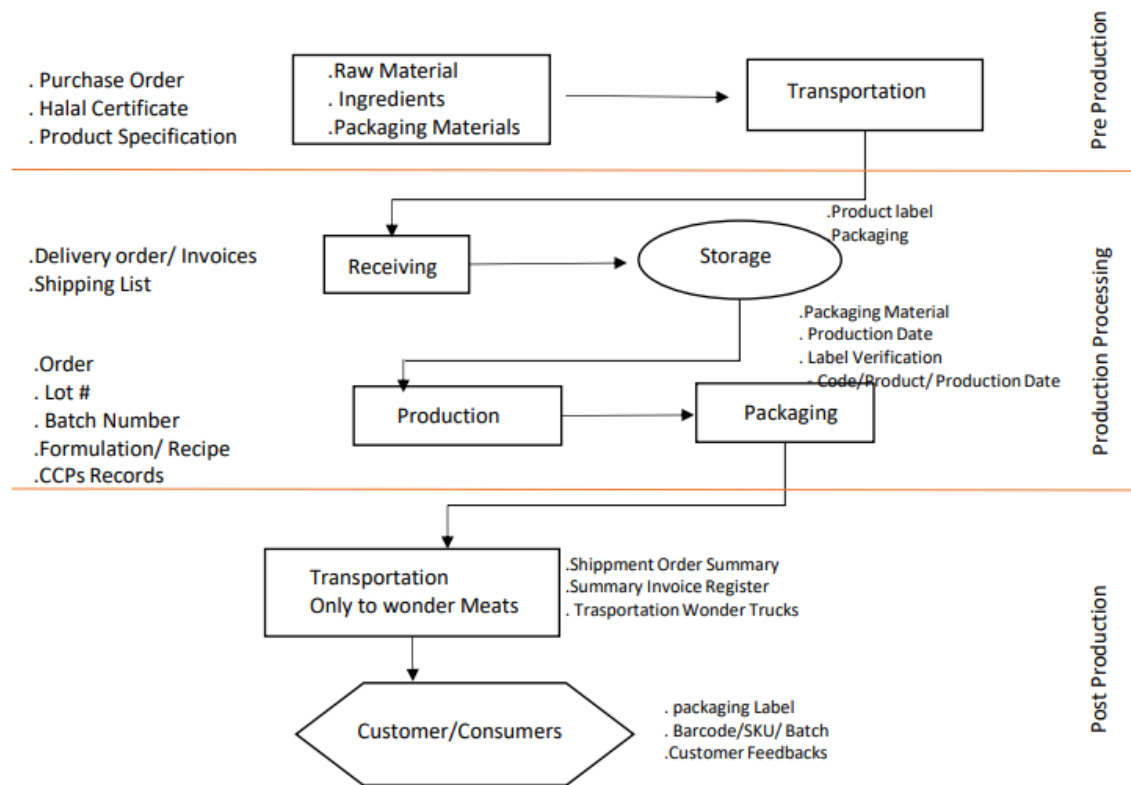
Description	Task
1. The management shall be promptly notified if there is any problem relating to the storage of Halal raw material.	Management/ Purchasing/QA Manager/ Receiving Manager
2. The management assisted by QA Department shall monitoring all storage areas- raw materials store and finished products store.	Management/ QA Manager/ Receiving Manager
3. Halal raw material must be identified and verified from its source.	Management/ Purchasing/QA Manager/ Receiving Manager
4. The stored material must be maintained in top quality and safety according to acceptable storage practices.	QA Manager/ Receiving Manager/Plant Manager
5. Raw material that doesn't meet Halal will be removed from area.	QA Manager/ Receiving Manager/Plant Manager

XI. Traceability Program

1. The traceability system of food business has in place suppliers, customers, and products, and the records kept including:
 - a) Name and address (and other contact details) of suppliers and description of products or inputs supplied.
 - b) Name and address (and other contact details) of customer and a description of the products provided to them.
 - c) Date and transaction or delivery.
 - d) Batch or lot identification (or other markings).
 - e) The volume or quantity of the product supplied or received.
 - f) Any other relevant production records.

XII. Raw Material Traceability Program

- a) Each delivery of an item must be accompanied by documentation.
- b) Raw material traceability program must:
 - i. Ensure that every product can be traced to its origin.
 - ii. Ensure that the item received is its original packaging.
 - iii. Ensure that the manufacturer/ batch number/ info on the packaging can be recognized.
 - iv. Ensure the safety of the products in terms of direct and cross contamination.
- c) Traceability Program Flow.



XIII. Finish Products traceability Program

- a) During Postproduction, every step of transaction must be recorded from the moment the products leave the factory gates or shipping area.
- b) It involves some logistic tracking capabilities, but most important is that the product can be traced through the supply chain, if in the worst- case scenarios, the product needs to be recalled.

XIV. Lot Identification and Batch Information

- i. A simple way of creating a batch number or lot identification for finished products is using the date of production.
- ii. Using production batching records, the lot number for identification can be made against the productions.
- iii. For every production of Halal product, a batch number must be created.
- iv. Products formulation and its corresponding ingredients must be recorded.
- v. Batch manufacturing records shall be kept for traceability and product recall purposes.

BACHT NUMBER

1

2

3

4

REV.05/04/2022

VERIFIEL BY QA:



BROOKLYN PROVISIONS EST.#5341

**ROASTED BRISKET-PASTRAMI - CORNED BEEF - TURKEY BREAST – BEEF BACON – CAP OFF
PRODUCTION LOG**

NAME: _____

BATCH #	PRODUCT	DATE	WEIGHT		% OF PUMPING	PIECE COUNT	SUPPLIER INFO		COOKED
			GREEN WEIGHT	PUMPED WEIGHT			SOURCE DATE	PRODUCT SOURCE	

Rev. 05/05/22

QA Verified: _____ Date _____



**BROOKLYN PROVISIONS EST.#5341
PRODUCT TEMPERATURE CCP**

INJECT/PUMP LOG

BEEF/POULTRY
NON-INTACT

Date	TIME	room Temp<=50	Product/Pack Date	Product Temp	VERIFICATION					Results(ok,X : not ok)	Pre-Shipper Signature	Date
					Initials	Verified by	Verified Date	Verified Time	Verified Method			

Temperature Critical Limits: Product temperature should not exceed 44.5 ° F.

HACCP Form 02 Rev.#2 01/03/22

Verification Methods: O - Direct Observation R- Record Review



**BROOKLYN PROVISIONS EST.#5341
PRODUCT TEMPERATURE CCP 1 COOKING LOG**

Date: _____

OVEN/ TANK	PRODUCT	INTERNAL TEMP AT HOLDING START	TIME CHECK	CHECKED BY INITIALS	VERIFIED BY	VERIFIED TIME	VERIFIED METHOD(O or R)	Sensory Evaluation (OK or Not OK)	INTERNAL TEMP AT HOLDING END	TIME OF CHECK	TOTAL HOLD TIME	INITIALS	CHECK HUMIDITY AT LEAST EVERY 2 HOURS DURING COOKING CYCLE	TOTAL COOKING TIME (HOURS)	FOR EXPOSED TURKEY BREAST-90% HUMIDITY OF >25% COOKING CYCLE (Y/N)
													Time check: Humidity level		
													Time check: Humidity level		
													Time check: Humidity level		
													Time check: Humidity level		
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													Time check: Humidity level		

Pre- Shipment Signature: _____ Date: _____

HACCP FORM-03

*VERIFICATION METHOD: O: DIRECT OBSERVATION R: RECORD REVIEW

Rev :2 4/20/2023

Issued: 05/10/2010

(Turkey >=165, Rare roast beef >= 130 hold for 112min or any variant from appendix A , Red meat >=160)



**BROOKLYN PROVISIONS EST.#5341
PRODUCT CHILLING RECORD CCP 2**

DATE:

Product name	Nitrite Y/N	Temp/Time/initial		Cooling Method	Cooling Time(From cooking- chilling start)	Verified by Initials	Date/Verified	Time Verified	Verified Method (O/R)	Reached Temp.(OK)

Pre-shipment Signature: _____

Date: _____

Verifications Methods O: Direct Observation R: Record Review

Cooling CCP Method:

#1 Non-Nitrite product chilling record:130F to 80F/1.5 hours; 80 to 40 in 5 hours(Appendix B-1)

#3 Nitrite product chilling record : 130F to 80 in 5 hours; 80 to 40 in 10 hours(appendix B-3)

FORM HACCP -04

Effective date:6/24/03 Rev. 4/20/2023

XV. Product Recall Program

- a) One of the requirements for traceability is Product Recall
- b) Product recall removes food that may pose a Halal, Health, or Safety risk from distribution, sale, and consumption.
- c) A food Recall may occur because of a report or complaint from manufactures, wholesalers, retailers, government, and consumers.
- d) It may also happen because of a food business conducting internal testing and auditing.
- e) Food recalls can be at the trade or consumer level, depending on where the product has been distributed.

XVI. Standard Operating Procedures for halal Product Recall.

a) Purpose

- To establish the procedures for prompt and efficient recall of products known or suspected to be defective from the market.

b) Scope

- This SOP applies to all types of products manufactured and recalled voluntarily by Brooklyn Provisions or Halal Body of Certification.

DESCRIPTION	TASK
1. INSTRUCTION	
<p>a. To establish the procedure for prompt and efficient recall of products known or suspected to be contaminated, contained, and processed with non-Halal material from the market.</p> <p>b. This SOP applies to all types of products manufactured and recalled voluntarily by Brooklyn Provisions or Halal Body of Certification or by the orders of the competent authority.</p> <p>c. The designated responsible person shall ensure that the product recall can be carried out effectively and promptly upon recipient of a reminder from the Managing Director or a Recall order from any regulatory authority.</p>	
2. HALAL PRODUCT RECALL PROCEDURE	
<p>a. Recall can be initiated in the following situations:</p> <p style="padding-left: 20px;">i. A recall order decision by the Managing director in response to a complaint received where significant product quality issues have been reported</p>	