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| Great Performances | Facility Traceability Plan Template | (Document Identification Number) |
| | | Revision: 01 |
| | | Effective Date: 1/3/2024 |

Halal Traceability Plan (HTP)

- SOP for Great Performances
- Date: January 3, 2024

I Continuity of Maintenance:

- Green stickers will be placed on all Hala product items.
- All items with green stickers will be placed in separate Walkins and in separate dry store cages.
- Green Handled Utensils and cutting board will be used for all Hala production.
- Green Paper Laminated with the words Halal will only be posted to each Halal Holding Area.
- Computer System is Caterxpert

II Preventative Measures

- All Halal Product items will a Product Fact Sheet along with a green sticker
-

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Nutritional Analysis (include GF and/or Halal Certification if applicable):

| NUTRITIONAL INFORMATION | | |
|-------------------------|------------------------------|---------------------------|
| Servings per package | 15 | |
| Serving Size | 40g | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 300kJ | 750kJ |
| Protein | 7.2g | 18g |
| Fat, Total | 4.8g | 12g |
| Saturated | 2.64g | 6.6g |
| Carbohydrate | 0g | 0g |
| Sugars | 0g | 0g |
| Sodium | 200mg | 500mg |

- Supplier Risk Assessment sheets will be submitted monthly to all vendors for audits & quality checks.

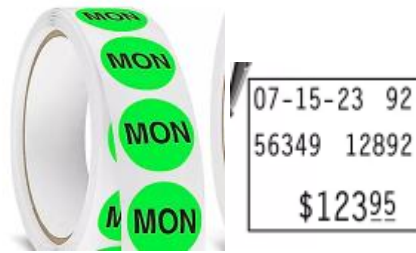
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III Logging & Documenting Incoming & Outgoing (HP's)

- a) Product Identification will be green stickers.



- b) Supplier & Raw Materials will be kept on file using our supplier risk assessment sheets and product fact sheet. These will be saved in our Halal Binder along into our ERP Caterxpert
- c) All products will have a date received sticker all Halal Purchase Orders will Unit of Measure, (UOM,) amounts received



- d) Production dates will be logged in our Product Fact Sheet along with each Halal product batch number for proper refernces to each item Lot Number

IV Outgoing HPs Log

- a) Product Identifier along with a **green sticker** we will attach each Halal recipe sheet to all products. This will include date served and dispatched along with Unit amounts product date and Lot number of all proteins.

| | A | B | C | D | E | F | G | H | I | J | K | L | M | |
|--|----------------------------|---------------|-------------|---------------|-------------|--------------|-------------|------------|-------------|----------------|-------------------|--------------|---|-----------------------|
| Halal Recipe & Dispatch Form | | | | | | | | | | | Production | | | |
| Menu Item | | | | | | | | | | | Halal Lamb Stew | | | Date: 1/3/2024 |
| Number of Portions >>>> | | | | | | | | | | | 50 | | | UOM 2 gallon |
| Cost Per Portion: | | | | | | | | | | | Per PP \$2.86 | | | |
| Halal Protein Lot Number 1234 | | | | | | | | | | | | | | |
| | Recipe Quantity(EP) | | | | | Cost | | | | | Total | | | |
| | Ingredients: | Weight | Unit | Volume | Unit | Count | Unit | APC | Unit | Yield % | EPC / Unit | Cost* | | |
| | Halal Leg of Lamb | 15 # | | | | | | 5.6300 # | | 97.00% | 5.8041 # | 87.07 | | |
| | Spanish onion | 9 # | | | | | | 0.7560 # | | 100.00% | 0.7560 # | 6.81 | | |
| | shallots peeled | 2.5 # | | | | | | 4.2050 # | | 100.00% | 4.2050 # | 10.52 | | |
| | Kosher salt | 4 # | | | | | | 2.4996 # | | 100.00% | 2.4996 # | 10.00 | | |
| | Bay Leaf 1jar about 30pc | | | | | 1 ea | | 1.7900 ea | | 100.00% | 1.7900 ea | 1.79 | | |
| | white sugar | 1 # | | | | | | 0.9616 # | | 100.00% | 0.9616 # | 0.97 | | |
| | 10x | 1 # | | | | | | 1.6321 # | | 98.00% | 1.6653 # | 1.67 | | |
| | jalapeno | | | | | 30 ea | | 0.1625 ea | | 100.00% | 0.1625 ea | 4.88 | | |
| | neutral oil | 2 # | | | | | | 1.5102 # | | 100.00% | 1.5102 # | 3.03 | | |
| | champange vinegar | 2 # | | | | | | 2.0630 # | | 100.00% | 2.0629 # | 4.13 | | |
| | verjus | 2 # | | | | | | 6.1124 # | | 100.00% | 6.1123 # | 12.23 | | |
| | | | | | | | | | | 100.00% | 0.0000 \$0.00 | 0.00 | | |
| | | | | | | | | | | 100.00% | 0.0000 \$0.00 | 0.00 | | |
| | | | | | | | | | | 100.00% | 0.0000 \$0.00 | 0.00 | | |

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V Review & Updates

- a) This SOP will be reviewed annually to ensure its effectiveness and to incorporate any new regulatory or best practice guidelines. Any changes or updates will be promptly communicated to all staff members.

VI Approval

- a) This SOP has been approved by [Andrew Smith, Culinary Director] on [1/3/2024]. This template can be adjusted based on the specific needs and intricacies of Great Performances catering kitchen in question. Proper implementation, routine checks, and staff training will be essential to ensure the successful application of this SOP