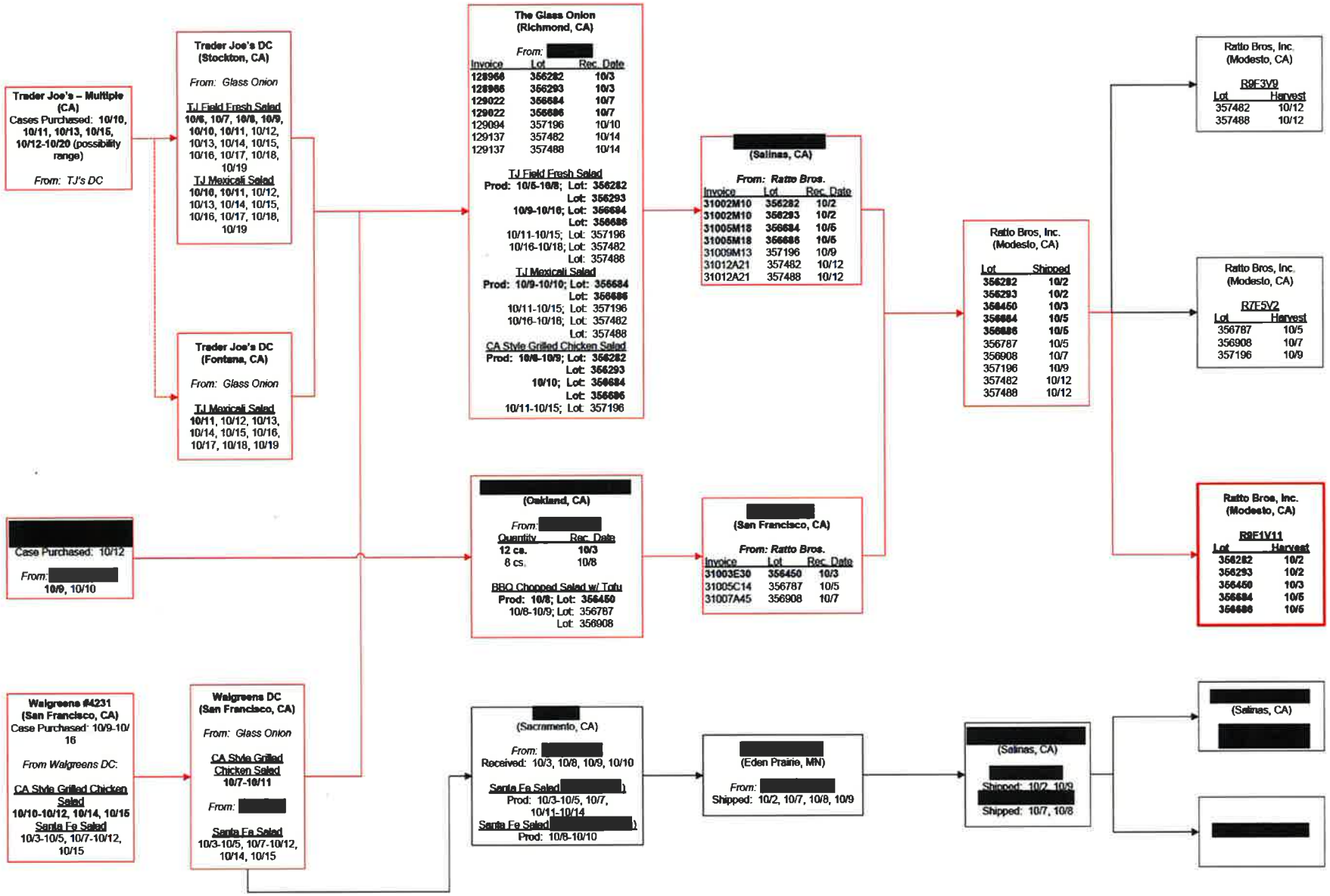
CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 1
Romaine Lettuce Traceback Diagram

Traceback Diagram
Escherichia coli O157:H7 (1310CAEXH-1) Outbreak
Romaine



CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
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ATTACHMENT 2
Atherstone Foods Inc. Inspection Report with Attachments and Exhibits

FOOD SAFETY PROGRAM REPORT COVERSHEET

FIRM NAME / DBA:		FIRM NUMBER:	RANK:	INSPECTION DATE(S):
Atherstone Foods Inc. DBA: Glass Onion Catering		59097	2	11/08/13 & 11/15/13
ADDRESS:	**CITY:**	**ZIP CODE:**	**WEBSITE ADDRESS:**	
200 W. Ohio Ave	Richmond	94804	www.glassonioncatering.com	
PERSON(S) INTERVIEWED:		**PHONE:**	**FAX:**	
Thomas E. Athersone / [redacted]		510-236-3500	510-236-3501	
POSITION(S):	**DUTIES:**			
President / Plant Manager	Thomas-Administration / [redacted]-Manage day-to-day production operations			
CORPORATE NAME (IF DIFFERENT FROM ABOVE):	**FIRM OWNERSHIP:** ☐Sole Proprietor ☐Partnership ☐Limited Liability Corp. ☒Corporation			
n/a				
OWNERSHIP CHANGED SINCE LAST INSPECTION? ☐Yes ☒No	**OWNERSHIP NAME(S) AND TITLE(S):** Thomas E. Athersone – President / Gloria Atherstone – Vice President			

COMMODITIES MANUFACTURED OR WAREHOUSED:
Various ready-to-eat salads, wraps, and baked goods

DAYS OF OPERATION:	HOURS OF OPERATION:	EMPLOYEES:
☒Mon ☒Tue ☒Wed ☒Thu ☒Fri ☒Sat ☒Sun	0400 – 1700	89

☐ SEASONAL/OTHER, EXPLAIN: Year round operation

FACILITY SIZE (SQ FT):	INTERSTATE COMMERCE:	FOOD / FIRM SECURITY DISCUSSED:
42,600	☒Receiving ☒Distribution ☐Both ☐None	☒Yes ☐No

INVESTIGATOR SUMMARY

INSPECTION ACTIVITY TYPE: ☐ RENEWAL ☐ NEW ☐ COMPLAINT ☐ REINSPECTION ☒ OTHER: Investigation

REGISTRATION/LICENSE TYPE	STATUS	EXPIRATION	REPORT(S) / ADDENDUM(S) INCLUDED	INVESTIGATOR RECOMMENDATION
F-Food	R-Registered	10/10/14	Processed Food Facility Inspection Report	Renew registration/license

REGISTRATION / LICENSE COMMENTS:
None.

NOTICE OF VIOLATION ISSUED: ☐Yes ☒No

NOTICE OF NON-COMPLIANCE ISSUED: ☐Yes ☐No ☒NA

ENFORCEMENT FORMS: ☒VC&D ☐QRO ☒Embargo ☐None

WAS THE PFR FIRM RANKING ACCURATE? ☐Yes ☒No ☐NA **Recommended Rank** 1

INVESTIGATOR NAME:	INVESTIGATOR SIGNATURE:	BADGE #:	REPORT DATE:
Maria D. Hernandez	[redacted]	184	11/19/13

SUPERVISOR DISPOSITION

COMPLAINT REPORT FORWARDED FOR FINAL REVIEW	TO:	DATE:
ISSUE FOLLOWING REGISTRATION/LICENSE/CERTIFICATE		☐ COVERSHEET FORWARDED

DETERMINATION: ☒ NAI ☐ VAI ☐ OAI ☐ Other:

COMMENTS:
NAI regarding GMP issues at firm
- ERR to continue outbreak investigation related to RTE salads at Trader Joes

094

SUPERVISOR'S NAME:	SUPERVISOR'S SIGNATURE:	BADGE #:	DATE REVIEWED:
Michael D. Neidhardt for	[redacted]	094	1/17/2014

PROCESSED FOOD FACILITY INSPECTION REPORT

FIRM NAME / DBA:	FIRM NUMBER:	INSPECTION DATE:
Atherstone Foods Inc. DBA: Glass Onion Catering	59097	11/08/13 & 11/15/13

COMMODITIES AND RAW MATERIALS

FOCUS COMMODITY FOR THIS INSPECTION:
The firm manufactured various refrigerated ready-to-eat (RTE) salads, wraps, and baked goods under their brand name and also co-packed for customers such as Trader Joe's, Walgreens, [redacted] and [redacted] The firm also manufactured products containing meat which were regulated by the United States Department of Agriculture, Food Safety and Inspection Service (USDA FSIS). The firm was manufacturing a low calorie Greek wrap and an Asian style chicken wrap during the inspection.

COMMENTS:
The inspection was conducted in response to an *E. coli* O157:H7 outbreak epidemiologically linked to RTE salads purchased at Trader Joe's locations in the San Francisco bay area. The following Trader Joe's salads were the focus of this inspection: Mexicali Salad with Chili Lime Chicken (Mexicali Salad) and Field Fresh Chopped Salad with Grilled Chicken (Field Fresh Salad).

Atherstone Foods last production date for Trader Joe's Mexicali Salad and Trader Joe's Field Fresh Salad was November 6, 2013. The firm produced 1988 units of the Field Fresh Salad and 2800 units of the Mexicali Salad with a USE BY date of 111413 (Refer to Exhibit A for details).

RAW MATERIALS:
The firm received their ingredients from various suppliers. The majority of the fresh produce was received whole and further processed at the facility.

List of suppliers:

[redacted] Gonzales California 93926 [redacted]	Ratto brand: **Ratto Brothers** 6312 Beckwith Rd Modesto , California 95358 209-545-7575 Contact Ron Ratto
[redacted] Salinas California 93901 [redacted]	[redacted] Salinas California 93901 [redacted]

RAW MATERIALS HANDLING AND QUALITY CONTROLS:
Raw material receiving practices included the following:

1. Employees documented the temperature of all incoming trucks
2. Food product packaging materials were inspected for damage or pest activity
3. Food products were logged onto a receiving sheet
4. A receiving date was applied to all food products exterior packaging
5. Food products were stored in the receiving walk-in cooler until needed

The majority of produce items received at the firm were processed on-site (described below). On a quarterly basis, five raw ingredients were randomly selected and tested for standard plate count, coliforms, generic *E. coli*, yeast, mold, *Salmonella*, and *Listeria*. Recent samples analyzed such as pepitas, raisins, edamame, and tomatoes tested negative for *Salmonella*, *Listeria*, and [redacted] for *E. coli*. These samples were analyzed by [redacted] located at [redacted] San Francisco, CA 94124. (Refer to Exhibit B for details)

MANUFACTURING PROCESS

DESCRIBE THE FIRM'S OPERATIONS AT TIME OF THIS INSPECTION:
The firm was manufacturing a low calorie Greek wrap and the Asian style chicken wrap during the inspection.

LIST MANUFACTURING STEPS:

Preparation room:

- Produce: All produce was rinsed with a [redacted] additive which is an EPA registered antimicrobial water additive for pathogen reduction in fruit and vegetable processing water (Refer to Exhibit C for details). The [redacted] system was not observed on during the inspection. The system was automatically connected to two sinks and a wash system. The sinks are used for smaller batches of produce while the wash system is primarily used to wash chopped romaine lettuce, due to its large volume. Romaine lettuce is one of the main ingredients for many of the firm's ready-to-eat products such as salads and wraps. Produce products are exposed to the [redacted] wash for about [redacted] excess water is removed using spinners, placed in plastic containers with lids, labeled with a preparation date, name of the person who prepared the ingredient, and placed in a temperature controlled storage room until needed. Employees measure the Peracetic acid levels of the system on every product change over (desirable range from [redacted] ppm). Records reviewed from September 1, 2013 through November 8, 2013 indicated all processing water reached the desirable ppm levels [redacted] ppm Refer to Exhibits L, M, and N for details). In addition to the preparation of chopped vegetables; the salad dressings were also observed prepared in this same room.

- Dressings: Ingredients were measured, poured onto an approximate 5 gal plastic container → blended – using a [redacted] → poured onto an approximate 20-30 gallon container → transferred to the filler machine (about 10 feet from the blending area) → [redacted] filled into 1.5oz to 2oz plastic containers → heat sealed → finished containers were then placed into plastic tub with lids. The dressings are packaged into small clear containers in the following sizes: 1.5, 2, and 3 ounces. The 1.5 and 2 ounce containers are [redacted] heat sealed. The 3 ounce containers are [redacted] filled and capped to close the container. The dressings are packed on the side with finished products for the consumer to pour onto the product before it is consumed.

The chopped and washed produce ingredients and finished packaged dressings are placed in plastic containers with lids. The containers are labeled with a preparation date, name of the person who prepared the ingredient, an allergen label if required, and placed in a temperature controlled storage room. The storage room was observed at about 35F during the inspection. Prepared fresh ingredients were usually used within 2 – 3 days of preparation. Other ingredients such as the cheese were used within 5 days. Finished products had an approximate 7 – 8 days shelf life.

Assembly room: Tortillas were placed individually on a conveyor belt. As the tortillas traveled down the conveyor belt, employees [redacted] added lettuce, peppers, cheese, carrots, green onions, and chicken (received cooked and frozen from supplier). The finished product was wrapped [redacted] weighed, and then placed in a plastic tub. The plastic tub was transferred to the wrapping table where the wraps were weighed once again, cut in half, packaged in a plastic bag along with a small container of dressing, [redacted] closed. Finished products were placed into a larger plastic tote and stored in the finished product warehouse room until distributed.

The firm was observed with three assembly lines for manufacturing RTE foods. The firm did not have designated lines for USDA products. Each line was cleaned and sanitized at the end of production of each product throughout the day.

PROCESS AND QUALITY CONTROLS:

All rooms in the facility were refrigerated: Preparation room (~45 deg. F), in-process hold room (~35 deg. F), assembly room (~45 deg. F), walk-in refrigeration unit of incoming products (~35 deg. F), freezer unit (~0 deg. F), and finished product walk-in cooler (~36 deg. F).

The firm's protocol for collecting retain samples was to collect [redacted] finished product (wrap or salad) for each production unit. The retain samples were stored under refrigerated conditions and destroyed once the expiration date was reached.

On a random basis USDA FSIS analyzed finished products for *Salmonella* and *Listeria monocytogenes*. Finished product collected from 2/19/13 – 9/11/13 tested negative for these pathogens. (Refer to Exhibit D for details)

ALLERGEN CONTROLS:

The firm labeled all in-process allergen ingredient containers with an allergen label. Containers were segregated in designated areas in the receiving walk-in cooler, in-process walk-in cooler, and finished product walk-in cooler.

The firm manufactured allergen free products first. Products with a single allergen were manufactured next and so on. The assembly lines were cleaned and sanitized prior to starting a new product regardless if the previous product contained allergens.

DESCRIBE PRODUCT PACKAGING:

Finished salads were packed in tamper evident clam shell containers. Wraps were packed in plastic bags that were sealed and then placed in cardboard containers.

DESCRIBE PRODUCT STORAGE:
Refrigerated, frozen, and shelf stable ingredients were observed stored in their appropriate areas. The freezer unit was observed at 0 deg. F and the refrigeration unit was observed at 35 deg. F. Temperatures were visually checked and recorded on an hourly basis.

COMMENTS:
N/A

EQUIPMENT/UTENSILS SANITATION AND MAINTENANCE

DESCRIBE SANITATION PROCEDURES:
All utensils used in the preparation and assembly rooms such as cutting boards, knives, and buckets are single use. All utensils are transferred to be washed, rinsed, and sanitized in the cleaning and sanitizing room. All clean utensils are stored in a separate room inside the cleaning and sanitizing room. Clean utensils were observed stored in racks and in adequate sanitary conditions.

In the preparation room, employees were responsible for cleaning and sanitizing their work areas on every product change over.

The assembly tables with conveyors were cleaned and sanitized with a Quaternary Ammonium based cleaner prior to starting a new product. A "Sanitation Control" form was filled out and checked by staff members prior to starting production. (Refer to Exhibit E for details)

The firm had a [redacted] system to dispense detergents and sanitizers. The Quaternary Ammonium sanitizer in the Preparation room was observed between 200 – 300 ppm. The sanitizers were checked three (3) times a day for accuracy (morning, during production, and during sanitation).

On a yearly basis, areas were checked for allergen residue. Records reviewed dated 4/16/13 – 6/7/13 indicated negative findings. (Refer to Exhibit F for details)

WERE EQUIPMENT DESIGN AND MAINTENANCE ADEQUATE? *(If No, describe concerns below)* ☒ Yes ☐ No

WATER AND PLUMBING

WATER SUPPLY:
The firm used municipal water for the washing of produce, cleaning of facility and equipment, and hygiene of employees. Water was analyzed on a yearly basis for coliforms. The latest coliform testing date (3/6/13) indicated negative findings. The analysis was conducted by [redacted] San Francisco CA 94124 (Refer to Exhibit G for details).

The firm did not use any type of water filtration system.

WAS PLUMBING ADEQUATE? *(If No, describe concerns below)* ☒ Yes ☐ No

PEST CONTROL

PEST CONTROL TYPE AND NAME:
The firm contracted with [redacted] on a bimonthly basis. The pest control company inspected exterior bait stations, interior rodent traps, and insect attractant lights. Records reviewed from 6/6/13 – 11/4/13 did not show significant pest activity. (Refer to Exhibit H for details). No pests or evidence of pest activity were observed during the inspection.

DID THE FIRM HAVE AN ADEQUATE AND EFFECTIVE PEST CONTROL PROGRAM? *(If No, describe concerns below)* ☒ Yes ☐ No

BUILDINGS AND SANITARY FACILITIES

WERE WALLS, FLOORS, AND CEILINGS IN ADEQUATE CONDITION? *(If No, describe concerns below)* ☒ Yes ☐ No

WERE SURROUNDING PLANT GROUNDS ADEQUATE? *(If No, describe concerns below)* ☒ Yes ☐ No

WERE TOILET AND HAND WASHING FACILITIES ADEQUATE? *(If No, describe concerns below)* ☒ Yes ☐ No

EMPLOYEE HYGIENE, TRAINING, AND SUPERVISION

WERE EMPLOYEE HYGIENE AND FOOD HANDLING PRACTICES ADEQUATE? *(If No, describe concerns below)* ☒ Yes ☐ No

WERE EMPLOYEE TRAINING AND SUPERVISION ADEQUATE? *(If No, describe concerns below)* ☒ Yes ☐ No

LABELING

LIST LABEL(S) REVIEWED:

Labels of the firm's [redacted] products: (Refer to Exhibit I for details)

- Trader Joe's Field Fresh Chopped Salad with Grilled Chicken – 10.7 ounce
- Trader Joe's Mexicali Salad with Chili Lime Chicken – 11 ounce
- Trader Joe's Vegetable & Grain Country Salad – 12 ounce
- Trader Joe's Classic Greek Salad – 9 ounce
- Trader Joe's Vietnamese Style Chicken Wrap – 10 ounce
- Trader Joe's Chicken Wrap – 9.5 ounce

DESCRIBE ANY LABELING VIOLATIONS:

None

DESCRIBE PRODUCT AND LOT CODING:

All finished products were labeled with a "Perishable Keep Refrigerated" statement along with a six (6) digit "USE BY" date, i.e. "USE BY 111413".

DISTRIBUTION AND TRANSPORTATION

DESCRIBE PRODUCT DISTRIBUTION:

Finished products were distributed to retail establishments. The purchasing customers arranged for the distribution of products to retail locations in California and other states across the United States.

DESCRIBE PRODUCT TRANSPORTATION:

Customers contracted with trucking companies for the transportation of products to distribution centers. Smaller companies may pick-up the finished products using their own vehicles.

COMPLAINTS

HAD THE FIRM RECEIVED ANY COMPLAINTS OF A SIGNIFICANT FOOD-SAFETY NATURE SINCE THE LAST INSPECTION? *(If Yes, describe below)* ☐ Yes ☒ No

PRODUCT RECALL PROCEDURES

DID THE FIRM HAVE RECALL PROCEDURES? *(If Yes, describe below)* ☒ Yes ☐ No

The firm conducted mock recalls on a yearly basis.

HAD THE FIRM INITIATED ANY RECALLS OF A SIGNIFICANT FOOD-SAFETY NATURE SINCE THE LAST INSPECTION? *(If Yes, describe below)* ☒ Yes ☐ No

The firm voluntarily recalled RTE salads and wraps after two types of salads from Trader Joe's were epidemiologically linked to an outbreak of *E. coli* O157:H7 (Refer to Exhibits J and K for details).

COMPLIANCE HISTORY

WAS A NOV ISSUED DURING THE LAST INSPECTION? ☐ Yes ☒ No

TO WHAT LEVEL WERE THE VIOLATIONS FROM THE LAST INSPECTION CORRECTED? ☒ NA ☐ Fully ☐ Partially ☐ Not

WERE THERE RECURRING VIOLATIONS DURING THIS INSPECTION? *(If Yes, describe in SUMMARY OF FINDINGS)* ☒ NA ☐ Yes ☐ No

SUMMARY OF FINDINGS

(Describe number of violations, violation trends, emphasize significant violations, enforcement actions, overall compliance level, etc.)

This facility was observed in sanitary condition. A Notice of Violation, Embargo Notice, Evidence/Sample Receipt, and Voluntary Condemnation and Destruction were signed by firm management. The following products were placed under embargo:

- 1,985 containers of Trader Joe's Field Fresh Chopped Salad with Grilled Chicken – 10.7 ounce
- 2,797 containers of Trader Joe's Mexicali Salad with Chili Lime Chicken – 11 ounce

Seven retain samples were collected for *E. coli* O157:H7 analysis by the CDPH Food and Drug Laboratory Branch (FDLB):

- Trader Joe's Mexicali Salad with Chili Lime Chicken – 11 ounce
  - Use By 110813 – Sample number 710110713-P001
  - Use By 110713 – Sample number 710110713-P002
  - Use By 110613 – Sample number 710110713-P003
  - Use By 111413 – Sample number 710110713-P006

- Trader Joe's Field Fresh Chopped Salad with Grilled Chicken – 10.7 ounce
  - Use By 110613 – Sample number 710110713 – P004
  - Use By 110713 – Sample number 710110713 – P005
  - Use By 111413 – Sample number 710111413 – P007

All samples were reported negative for *E. coli* O157:H7.

On 11/15/13 this investigator witnessed the Voluntary Condemnation and Destruction of the embargoed salads. All salad containers were manually opened and emptied into two dumpsters by employees. [redacted] emptied the dumpsters at approximately 1230 hours.

MANAGEMENT RESPONSE/DISCUSSION

(Describe corrections/corrective action plan commitments & timeframe, any refusals, discussions regarding possible enforcement actions, etc.)

The firm had ceased manufacturing RTE salads for Trader Joe's. According to Mr. Thomas Atherstone, owner, Trader Joe's plans to conduct an audit at the facility on November 19 and November 20, 2013. Mr. Atherstone plans to begin manufacturing RTE salads for Trader Joe's after completion of the audit.

ATTACHMENTS & EXHIBITS

Attachments:

1. Investigation Activity Summary form – 1 page
2. Notice of Violation – 1 page
3. Evidence/Sample Receipt – 2 pages
4. Embargo Notice – 1 page
5. Embargo Letter – 2 pages
6. Voluntary Condemnation and Destruction – 1 page

Exhibits:

A. November 6, 2013 – Assembling Schedule – 1 page
B. [redacted] Certificate of Analysis – 4 pages
C. [redacted] acid antimicrobial water additive – 2 pages
D. USDA finished product testing 2/2013 – 9/2013 – 6 pages
E. Sanitation Control Between Product's Assembling – 2 pages (front and back)
F. Yearly Validation of Allergens (2013) – 1 page
G. Water testing results – 1 page
H. [redacted] pest control records – 11 pages
I. Labels – 6 pages
J. USDA recall notice - 3 pages
K. U.S. FDA recall notice – 3 pages
L. [redacted] ppm recordings – September 1 – 30th, 2013 – 64 pages
M. [redacted] ppm recordings – October 1 – 31st, 2013 – 69 pages
N. [redacted] ppm recordings – November 1 – 8th, 2013 – 19 pages

INVESTIGATOR SIGNATURE	INVESTIGATOR BADGE#	SUPERVISOR INITIALS	SUPERVISOR BADGE#
Maria D. Hernandez	184	[redacted]	094

☒ DHS FDB ORIGINATED

INVESTIGATION ACTIVITY SUMMARY

☐ US FDA ORIGINATED

☐ DRUG ☒ FOOD ☐ MEDICAL DEVICE ☐ SEAFOOD ☐ OTHER

FIRM NAME: Athersone Foods Inc.		INVESTIGATION DATES: 11/08/13 & 11/15/13
DBA: Glass Onion Catering		PHONE: 510-236-3500
STREET ADDRESS: 200 W. Ohio Ave	CITY: Richmond	ZIP CODE: 94804
PRIMARY FIRM CONTACT: Thomas E. Athersone		POSITION: President
PRIMARY INVESTIGATOR: Maria D. Hernandez #184	SUPERVISOR: Michael Needham	
CFN / FEI #: [redacted]	NUMBER OF EMPLOYEES 89	

FDA REGISTRATION: ☒ YES ☐ NO

☒ FOOD ☐ LACF/AF ☐ DRUGS ☐ DEVICE DATE(S) OF ISSUE: 1/10/2013

FDB LICENSE OR REGISTATION #:	INTERSTATE SHIPPING	INTERSTATE RECEIVING
PFR# 59097 Exp. 10/10/14	☒ YES % I/S ☐ NO	☒ YES ☐ NO

PRODUCTS MANUFACTURED / HELD	PACKAGING / DOSAGE FORM	PROCESSING METHOD / PRESCRIP - OTC
Various ready-to-eat salads, wraps, and baked goods	Various retail containers	washing, assembly, packaging

INSPECTION BASIS: ☒ ROUTINE ☐ COMPLIANCE ☐ OTHER

DESCRIBE IF OTHER:

FIRM STATUS: ☐ OUT OF BUSINESS ☒ YEAR ROUND ☐ SEASONAL

FIRM TYPE: ☒ MANUFACTURER ☐ REPACKER ☐ RELABELER ☒ DISTRIBUTOR ☒ WAREHOUSE

FDA 483 / REPORT OF OBSERVATIONS ISSUED: ☒ YES (IF YES, ATTACH COPY) ☐ NO

FDA 3501 - SEAFOOD HACCP REPORT ATTACHED: ☐ YES ☒ NO

RECOMMENDED REGULATORY ACTION (Check any that apply)

☐ **NAI** (No action indicated) ☒ **VAI** (Voluntary action indicated) ☐ **OAI** (Official Action Indicated) REINSPECT DATE

☐ **Warning Letter** Recommended ☐ **Untitled Letter**

☐ **Legal Action Recommended** ☐ **Referral to Another Agency:**

☐ **Other**

COMMENTS:
None

REVISED 11/03 (OTHER VERSIONS OBSOLETE)

FDB USE ONLY: FIRM# WP#

State of California—Health and Human Services Agency

California Department of Public Health

NOTICE OF VIOLATION

Food and Drug Branch

Direct responses to:

Supervisor		Telephone number
Michael Needham		(916) 650 - 6705
Address (number, street)	**City**	**ZIP code**
1500 Capitol Ave MS 7602	Sacramento	95899
Firm name		**Date**
Atherstone Foods Inc. DBA Onion Glass Catering		11-15-13
Address (number, street)	**City**	**ZIP code**
200 W. Ohio Ave	Richmond	94804
Person interviewed	**Position**	
Thomas E. Atherstone	President	

The conditions or practices noted below were observed on subject premises this date. These are alleged to be violations of one or more provisions of California law pertaining to the manufacture, processing, holding, sale, labeling, or advertising of a food, drug, medical device, cosmetic, or hazardous substance. The Department may seek administrative, civil, or criminal action for each of the violations. This report has been prepared to alert the management of the investigator's findings. It is the responsibility of the firm to assure compliance with all applicable laws and regulations.

1 According to the California Health and Safety Code, section 110565, any food is adulterated if it has been produced, prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it many have been rendered unwholesome, diseased, or injurious to health. The firm was observed holding the following potentially contaminated Trader Joe's Field Fresh Chopped Salad and Trader Joe's Mexicali Salad epidemiologically linked to a multi-state outbreak of *E. coli* O157:H7:

- 1985 units of Trader Joe's Field Fresh Chopped Salad – 10.7 ounce
- 2797 units of Trader Joe's Mexicali Salad – 11 ounce

Signing this notice does not indicate admission of a violation but only receipt of the Notice of Violation.

Firm's authorized representative signature	Authorized representative position
[redacted]	President
Authorized agent signature	**Authorized agent name and badge number (printed)**
[redacted]	Maria D. Hernandez #184

EH 82 A (4/07)

State of California—Health and Human Services Agency

California Department of Public Health

EVIDENCE/SAMPLE RECEIPT

Food and Drug Branch

Firm name		Date	Time
Atherstone Foods Inc. DBA: Glass Onion Catering		11-8-13	1:45pm
Address	**City**	**State**	**ZIP code**
200 W. Ohio Ave	Richmond	CA	94804
Person interviewed	**Position**		
Thomas E. Atherstone	President		

Items listed below were collected as official samples/evidence on this date as authorized by California Health and Safety Code, Division 104, Section 110150, or Section 108370(b)

QUANTITY	UNIT SIZE	LABEL OR DESCRIPTION	I.S. NUMBER
1	11 oz	Trader Joes - Mexicali Salad with Chili Lime Chicken USE BY 110813	710 110713 - P001
1	11 oz	Trader Joes - Mexicali Salad with Chili Lime Chicken USE BY 110713	710 110713 - P002
1	11 oz	Trader Joes - Mexicali Salad with Chili lime Chicken USE BY 110613	710 110713 - P003
1	10.7 oz	Trader Joes Field Fresh Chopped Salad with Grilled Chicken USE BY 110613	710 110713 - P004
1	10.7 oz	Trader Joes Field Fresh Chopped Salad with Grilled Chicken USE BY 110713	710 110713 - P005

REMARKS

N/A

Receipt acknowledged

X [redacted]

Investigator

Maria D. Hernandez

State of California—Health and Human Services Agency

Department of Health Services

EVIDENCE/SAMPLE RECEIPT

Food and Drug Branch

Firm name	Date	Time
Atherstone Foods Inc. DBA: Glass Onion Catering	11-8-13	3:32pm

Address	City	State	ZIP code
300 W. Ohio Ave	Richmond	CA	94804

Person interviewed	Position
Thomas E. Atherstone	President

Items listed below were collected as official samples/evidence on this date as authorized by California Health and Safety Code, Division 104, Section 110150, or Section 108370(b)

QUANTITY	UNIT SIZE	LABEL OR DESCRIPTION	I.S. NUMBER
1	11 oz	Trader Joes Mexicali Salad with Chili Lime Chicken Use by 111413	710 110713 - P006
1	10.7 oz	Trader Joes Field Fresh Chopped Salad with grilled Chicken Use by 111413	710 110713 - P007

REMARKS

N/A

Receipt acknowledged by

X [redacted]

Investigator

Maria D. Hernandez #184

Page 1 of 1

DHS 8030 (7/05)

State of California—Health and Human Services Agency

California Department of Public Health
Food and Drug Branch

EMBARGO NOTICE

Food and Drug Branch

District office	Telephone number	Date
Sacramento - HQ	(916) 650-6705	11/5/13
Address (number, street)	**City**	**ZIP code**
1500 Capitol Ave MS 7609	Sacramento	95899

Embargoed: on the premises of Atherstone Foods Inc. DBA Glass Onion Catering

in the possession of 300 W. Ohio Ave

Richmond CA 94804

Owner (if different) Same as above

Owner / President: Thomas E. Atherstone

You are hereby notified that the following materials have been embargoed by this Department on the above date under the provisions of California Health and Safety Code, Division 104, Chapter 8, Article 3, Section 111860.

QUANTITY	SIZE OF UNITS	MATERIAL	I.S. NUMBER
6 Stacks	1785	Trader Joes Field Fresh Chopped Chicken Salad	N/A
1 Stacks	2797	Trader Joes Mexican Salad	N/A
Total	4782 units		

WARNING: ***It is unlawful for any person to remove, sell, or dispose of this material without permission of the Food and Drug Branch or of the court. Violation of this order is a misdemeanor.***

Embargoed by:

Authorized signature	Investigator name and badge number
[redacted]	Maria D Hernandez #184

Embargo acknowledged by:

Signature	Printed name
X [redacted]	X Tom Atherstone
Title	**Firm name**
X President	Atherstone Foods Inc. DBA: Glass Onion Catering.

CDPH 8028 (4/09)

OSP 09 114187

State of California—Health and Human Services Agency
California Department of Public Health

RON CHAPMAN, MD, MPH
Director & State Health Officer

EDMUND G. BROWN JR.
Governor

November 14, 2013

Tom Atherstone, President
Atherstone Foods, Inc.
DBA Glass Onion Catering
200 W. Ohio Avenue
Richmond, CA 94804

Dear Mr. Atherstone:

On November 8, 2013, Investigator Maria Hernandez issued an **EMBARGO NOTICE** pursuant to California Health and Safety Code (H&S) Section 111860 upon the following:

1985 Units of Trader Joe's Field Fresh Chopped Chicken Salad – 10.7 ounce
2797 Units of Trader Joe's Mexicali Salad – 11 ounce

The Trader Joe's Field Fresh Chopped Chicken Salad and Trader Joe's Mexicali Salad were alleged to be adulterated and may be contaminated with *E. coli* O157:H7. These food products were embargoed at:

Atherstone Foods, Inc.
DBA Glass Onion Catering
200 W. Ohio Avenue
Richmond, CA 94804

CDPH believes these food products are in violation of the provisions of the California Health and Safety Code, including, but not limited to the following:

H&S Section 110560 states, **"Any food is adulterated if it consists in whole or in part of any diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for food."**

H&S Section 110565 states, **"Any food is adulterated if it has been produced, prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered unwholesome, diseased, or injurious to health."**

H&S Section 110620 states, **"It is unlawful for any person to manufacture, sell, deliver, hold, or offer for sale any food that is adulterated."**

You are requested to submit a specific written plan, subject to the Department's approval, for correction of the alleged violations. The plan should specify the time of its completion and must contain scientific evidence that supports your plan. Please advise the Department within 30 days of receipt of this letter whether you will voluntarily destroy the material or make corrections. If we do not have a response from you within 30 days, or if we cannot approve your plan for correction, the Department will refer the matter to the Office of the District Attorney for commencement of condemnation proceedings in court pursuant to California Health and Safety Code Section 111880.

Please be reminded that the embargoed food may not be removed, sold, or disposed of without written permission of the Department.

The Department will review your reconditioning plan and provide guidance where appropriate.

If you have any questions, please feel free to call me at (916) 650-6705.

Sincerely,

[redacted]

Michael Needham
Supervising Food and Drug Investigator
Food and Drug Branch
Emergency Response Unit
[redacted]

State of California—Health and Human Services Agency

California Department of Public Health
Food and Drug Branch

RECORD OF
VOLUNTARY CONDEMNATION AND DESTRUCTION

Food and Drug Branch

1500 Capitol Ave MS7602
District Office Address
Sacramento CA 95899
(916) 650-6500
Telephone Number

Date: 11/15/13

OWNER

Name Thomas E. Atherstone

Address 200 W. Ohio Ave, Richmond CA 94804

LOCATION OF MATERIAL

Firm name Atherstone Foods Inc. DBA Glass Onion Catering

Address 200 W. Ohio Ave, Richmond CA 94804

PREVIOUSLY EMBARGOED NO ☐ YES ☑ Date: 11/8/13

I (We) hereby voluntarily agree to the condemnation and destruction of the following material:

- 1985 Units - Trader Joe's Field Fresh Chopped Salad - 10.7 oz
- 3797 Units - Trader Joe's Mexicali Salad - 11 oz

said material being unfit for human consumption or otherwise in violation of the California Health and Safety Code, Division 104, Chapters 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

I (We) hereby release the California State Department of Public Health and its agents from any and all liability

X [redacted]
Signature (Authorized Representative of Owner)

11/15/13

Date, Location, and Method of Destruction

Salad clamshells were manually opened, dumped into two trash bins. [redacted] picked and emptied trash bins.

WITNESS: [redacted]

Maria D. Hernandez #184
(Authorized Agent)

OFFICE LOCATION:
1500 Capitol Ave MS7602
Sacramento CA 95899

Assembling Schedule

Production Date: Wednesday, November 06, 2013

No.	Product Name	Pick-up Time	Customer	Qty	Expiration	Supervised by
1	PEANUT BUTTER COOKIES	11:00 AM	Trader Joe's	0	111613	
2	VEGETARIAN WRAP	4:30 PM	Walgreens	43	111113	
3	GREEK SALAD	11:00 AM	Trader Joe's	940	111313	
4	GREEK STYLE ORZO SALAD	4:30 PM	Walgreens	19	111113	
6	BALSAMIC VINAIGRETTE	5:00 PM	[redacted]	[redacted]	112213	
7	RANCH DRESSING	5:00 PM			112213	
8	PEANUT GINGER-SOY DRESSING	5:00 PM			112213	
9	CAESAR DRESSING	5:00 PM			112213	
10	BLUE CHEESE DRESSING	5:00 PM			112213	
	WASH & SANITIZE ASSEMBLING BELT / LAVAR Y DESINFECTAR LA BANDA DE ENSAMBLE					
	PRE-OPERATIONAL CLEANING & INSPECTION					
5	HEAT & SERVE CHICKEN WRAP	11:00 AM	Trader Joe's	2224	111213	
	WASH & SANITIZE ASSEMBLING BELT / LAVAR Y DESINFECTAR LA BANDA DE ENSAMBLE					
6	VIETNAMESE CHICKEN WRAP	11:00 AM	Trader Joe's	1441	111213	
MAKE UP	FIELD FRESH CHOPPED SALAD	Same Day	Trader Joe's	-3	111313	
MAKE UP	MEXICALI BRAND SALAD	Same Day	Trader Joe's	-59	111313	
9	THAI STYLE CHICKEN WRAPS WITH SWEET CHILI & LIME VINAIGRETTE	2:00 PM	[redacted]	[redacted]	111313	
10	SOUTHWESTERN STYLE CHICKEN WRAP WITH CHILI & LIME DRESSING	2:00 PM			111313	
11	Southwestern Style Chicken Wrap/ Net Wt 10.4 Oz	5:00 PM			111113	
12	SANTA FE LOW-CAL CHICKEN WRAP	5:00 PM	Walgreens	66	111113	
13	SOUTHWESTERN STYLE CHICKEN WRAP	4:30 PM	Walgreens	68	111113	
14	Grilled Chicken Caesar Wrap/ Net Wt 9.9 Oz	5:00 PM	[redacted]	[redacted]	111113	
15	GRILLED CHICKEN CAESAR WRAP	4:30 PM	Walgreens	83	111113	
16	CHICKEN CLUB WRAP	4:30 PM	Walgreens	38	111113	
17	GREEK BRAND LOW-CAL CHICKEN WRAP	4:30 PM	Walgreens	42	111113	
18	Asian Style Chicken Wrap/ Net Wt 10.5 Oz	5:00 PM	[redacted]	[redacted]	111113	
19	ASIAN STYLE CHICKEN WRAP	4:30 PM	Walgreens	50	111113	
20	TURKEY SPINACH SWISS CHEESE WRAP	11:00 AM	Trader Joe's	788	111213	
21	APPLEWOOD SMOKED HAM & CHEESE WRAP	4:30 PM	Walgreens	37	111113	
22	CALIFORNIA GRILLED CHICKEN SALAD	2:00 PM	[redacted]	[redacted]	111313	
23	CALIFORNIA STYLE GRILLED CHICKEN SALAD	4:30 PM	Walgreens	52	111113	
24	PAN PACIFIC CHOPPED CHICKEN SALAD	2:00 PM	[redacted]	[redacted]	111313	
25	PAN PACIFIC CHICKEN CHOP SALAD	4:30 PM	Walgreens	33	111113	
26	FIELD FRESH CHOPPED SALAD	Next Day	Trader Joe's	1988	111413	
27	MEXICALI BRAND SALAD	Next Day	Trader Joe's	2800	111413	

Exhibit 8
Page 1 of 1 pages
Inv. NDH #1C4 Date 11/6/13

PRINTED ON: 11/8/2013
AT:1:03 PM

[redacted]

Certificate of Analysis

August 9, 2013

GLASS ONION CATERING
200 W. Ohio Avenue
Richmond, CA 94804

[redacted]

Attn: [redacted]

Sample information

Product	Pepitas Dry Roasted Lot# 71913, Collected 7-31-13 at 3:45pm
Sampling	Received from Client.
Received	August 01, 2013

Analytical Results

Methods	[redacted] Coliforms/E. coli, Yeast/Mold Salmonella
Analysis Date	August 01, 2013 to August 9, 2013

Analyses	Results
Standard Plate Count cfu/g	400
Presumptive Coliforms MPN/g	<3
Confirmed Coliforms MPN/g	<3
E. coli MPN/g	<3 ✓
Yeast cfu/g	<10
Mold cfu/g	<10
Salmonella/25g	Negative ✓

Reported by

[redacted]

[redacted]

Exhibit B
Page 1 of 4 pages
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8/9/13

080913_1

page 1 of 1

[redacted]

[redacted]

[redacted]

Certificate of Analysis

August 9, 2013

[redacted]

GLASS ONION CATERING
200 W. Ohio Avenue
Richmond, CA 94804

Attn: [redacted]

Sample Information

Product	Zante Currants Raisins Lot# 16226, Collected 7-30-13 at 2:00pm
Sampling	Received from Client.
Received	August 01, 2013

Analytical Results

Methods	[redacted] Coliforms/E. coli, Yeast/Mold Salmonella
Analysis Date	August 01, 2013 to August 9, 2013

Analyses	Results
Standard Plate Count cfu/g	800 ✓
Presumptive Coliforms MPN/g	<3
Confirmed Coliforms MPN/g	<3 ✓
E. coli MPN/g	<3 ✓
Yeast cfu/g	<10 ✓
* Mold cfu/g	20 ✓
Salmonella/25g	Negative ✓

Reported by

[redacted]

[redacted]

MJ 8/9/13

Exhibit B
Page 3 of 4 pages
Inv. MDH #184 Date 11/19/13

080913_1

page 1 of 1

[redacted]

[redacted]

Certificate of Analysis

April 12, 2013

[redacted]

GLASS ONION CATERING
200 W. Ohio Avenue
Richmond, CA 94804

Attn: [redacted]

Sample Information

Product	Edamame Lot No: 062014 Date:4-03-13 1:50am
Sampling	Received from client.
Received	April 04, 2013

Analytical Results

Methods	[redacted] Coliforms/E. coli, Yeast/Mold & Staph Salmonella Listeria
Analysis Date	April 04, 2013 to April 12, 2013

Analyses	Results
Standard Plate Count cfu/g	~~<100~~
Presumptive Coliforms MPN/g	<3
Confirmed Coliforms MPN/g	<3
E. coli MPN/g	<3
Yeast cfu/g	<10
Mold cfu/g	<10
Salmonella/25g	Negative
Listeria/25g	Negative
CP Staph cfu/g	<10

Reported by

[redacted]

[redacted]

Exhibit B
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Rec 4-12-13

041213_1

page 1 of 1

[redacted]

[redacted]

Certificate of Analysis

August 9, 2013

[redacted]

GLASS ONION CATERING
200 W. Ohio Avenue
Richmond, CA 94804

Attn: [redacted]

Sample Information

Product	Traina Julenne Cut Tom Lot# 13061214, Collected 7-31-13 at 3:45pm
Sampling	Received from Client.
Received	August 01, 2013

Analytical Results

Method	[redacted] Coliforms/E. coli
Analysis Date	August 01, 2013 to August 9, 2013

Analyses	Results
Standard Plate Count cfu/g	2,000 ✓
Presumptive Coliforms MPN/g	<3 ✓
Confirmed Coliforms MPN/g	<3
E. coli MPN/g	<3 ✓

Reported by

[redacted]

[redacted]

Exhibit B

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Inv. MDH #184 Date 11/14/13

080913_2

[redacted]

[redacted]

ACID ANTIMICROBIAL WATER ADDITIVE

[redacted] [redacted]

Exhibit C
Page 1 of 2 pages
Inv. MDH #184 Date 11/19/13

PRODUCT DESCRIPTION

[redacted]s an EPA registered antimicrobial water additive for pathogen* reduction in fruit and vegetable processing water. [redacted] is recommended for use in the process waters of post harvest, fresh cut and processed fruits and vegetables in both batch and continuous operations. [redacted]s also registered for use in spraying or dipping fruits and vegetables to control microbial growth that causes decay or spoilage on the surface of produce.

[redacted]may be used as a water additive in fruit and vegetable processing water on products labeled as organic in food processing facilities on both raw agricultural commodities and on fruits and vegetables that will be further processed.

[redacted]s not for use to control microorganisms on hard surfaces such as tanks, lines, or flume surfaces or food processing equipment.

Used as directed, [redacted]reduces [redacted]of the pathogens Escherichia coli O157:H7*, Listeria monocytogenes* and Salmonella enterica* in fruit and vegetable processing waters. [redacted]also provides control of spoilage and decay causing non-public health organisms present in processing waters and on the surface of post-harvest, fresh-cut and processed fruits and vegetables.

BENEFITS

Promotes Quality Assurance

- Low reactivity with organics and soils assures consistent dosage is available for microbial control.
- Successfully applied in all major processing steps including multi-stage flumes, chill tanks, coolers and various washing equipment in fresh cut, post harvest and further processed facilities.
- [redacted]certified for organic production.
- No pH control necessary - effective microbial control at acid to slightly alkaline pH.
- Broad applicability to all vegetables and fruits, both whole and cut.
- No rinse required.

Environmental Implication

- Single product, ready-to-feed liquid; requires no precursor chemicals or on-site generation equipment.
- Rapidly breaks down after use into water, oxygen and acetic acid.

Enhances Overall Plant Economics

- Eliminates need for generation equipment, precursor chemicals and maintenance.
- Reduced labor, water and chemical costs.
- Controls fruit and vegetable surface microbial activity so product spoilage is minimized and shelf life is enhanced.

ACID ANTIMICROBIAL WATER ADDITIVE

[redacted]

Exhibit C
Page 2 of 3 pages
Inv. MDH #184 Date 11/19/13

PROPERTIES

Form .....
Color .....
Odor .....
Foam .....
Spec. Grav. @ 68°F (20°C).....
Pounds per gallon.....
1% pH .....

[redacted]

Active Ingredients:
Peroxyacetic Acid 15.2%
Hydrogen Peroxide 11.2%
Inert Ingredients 73.6%
TOTAL 100.0%
EPA Reg. No. [redacted]
US Patent No [redacted]
Other Patents Pending

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. FOR PATHOGEN* REDUCTION AND CONTROL IN FRUIT AND VEGETABLE PROCESSING WATERS:

A. Batch systems with no makeup water added:
1. Ensure that water is mixing in the processing vessel.
2. Add [redacted] at a rate from [redacted] fluid ounces per [redacted] gallons of process water. This will produce about [redacted] ppm total product and about [redacted] ppm peroxyacetic acid. At this use dilution, [redacted] will provide a [redacted] reduction against the pathogens *Escherichia coli* O157:H7*, *Listeria monocytogenes** and *Salmonella enterica**.
3. Measure the residual peroxyacetic acid concentration in the water using a Test Kit (consult [redacted] Representative) and adjust dose as needed. Allow a [redacted] minute mixing time.

B. Continuous systems with makeup water continuously added:
Initial dose:
1. Ensure that water is mixing in the processing vessel and/or piping.
2. Add [redacted] at a rate from [redacted] fluid ounces per [redacted] gallons of process water. This will produce about [redacted] ppm total product and about [redacted] ppm peroxyacetic acid. At this use dilution, [redacted] will provide a [redacted] reduction against the pathogens *Escherichia coli* O157:H7*, *Listeria monocytogenes** and *Salmonella enterica**.
3. Measure the residual peroxyacetic acid concentration in the water using a Test Kit (consult [redacted] Representative) and adjust dose as needed. Allow a [redacted] minute mixing time.

Continuous Dosing:
Meter [redacted] at a rate from [redacted] fluid ounces per [redacted] gallons of fresh makeup water added to the system. This will produce about [redacted] ppm total product and about [redacted] ppm peroxyacetic acid. Measure the residual peroxyacetic acid concentration in the water using a Test Kit (consult [redacted] Representative) and adjust dose as needed. Allow a [redacted] minute mixing time.

FOR TREATMENT OF FRUIT AND VEGETABLE SURFACES AND PROCESS WATERS:
This product is not intended for control of any public health organisms on fruit and vegetable surfaces. Mix [redacted] with water either batchwise or continuously to produce about [redacted] ppm total product and about [redacted] ppm peroxyacetic acid in use solution. This can be accomplished by initially adding [redacted] at a rate from [redacted] fluid ounces per [redacted] gallons of process water. The fruits and vegetables can be sprayed or submerged in the resulting solution for a minimum contact time of [redacted] seconds, followed by adequate draining. At this use dilution, [redacted] will control the growth of spoilage and decay causing non-public health organisms in process waters and on the surface of fruits and vegetables.

FOR TREATMENT OF SEEDS NOT INTENDED FOR HUMAN OR ANIMAL CONSUMPTION:
Apply to seeds as directed to control seedborne microorganisms that cause plant disease or spoilage and decay of developing seedlings.
Only treat seeds of the crops listed on this label. Mix [redacted] with clean water either batchwise or continuously to no more than [redacted] ppm total product ([redacted] ppm residual peroxyacetic acid) in use solution. This can be accomplished by adding [redacted] fluid ounces [redacted] per [redacted] gallons of water. The volume of treatment solution should be at least two times greater than the volume of seeds to be treated. The seeds should be submerged in the treatment solution and agitated for [redacted] minutes. Following treatment, remove seeds from treatment solution and dry.

[redacted] can be used on the following types of fresh, post harvest and further processed fruits and vegetables:

Vegetables
- Root and tuber vegetables: Carrot, potato, radish, rutabaga, sweet potato, yam, sugar beet
- Leaves of root and tuber vegetables: Turnip greens, and sugar beet
- Bulb vegetables: Onion (dry bulb and green), leek, garlic, shallot
- Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach
- *Brassica* leafy vegetables: Broccoli, Brussel sprouts, cabbage, cauliflower, mustard greens, mustard spinach
- Legumes [succulent or dried], bean (green, kidney, lima, mung, navy, pinto, snap, wax), pea (chickpea, lentil, dwarf, garden, English, field, edible pea pod), alfalfa, and soybean
- Fruiting vegetables: Pepper (bell, pimento, hot, sweet), tomato, tomatillo, eggplant
- Cucurbits: Cucumber, melon (cantaloupe, crenshaw melon, honeydew, honey ball melon, mango melon, muskmelon, pineapple melon, watermelon), summer squash, pumpkins, winter squash

Fruits
- Citrus fruits: Sweet and sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats, grapefruit
- Pome fruits: Apples and pears
- Stone fruits: Sour and sweet cherry, peach, nectarine, plum, prune
- Small Fruits and berries: Blackberries, blueberries, red and black raspberries

Sprouts and seeds of: vegetables and fruits that are listed on this label including, root & tuber vegetables, bulb vegetables, leafy vegetables, *Brassica* leafy vegetables, legumes, fruiting vegetables, curcurbits, citrus fruits, pome fruits, stone fruits, small fruits and berries, mustard
Tree nuts: Almond, Brazil, filbert, cashew, pecan, walnut (black & English), macadamia, chestnut
Cereal grains: Corn, barley, oats, rice, wheat, triticale, wild rice, sweet corn
Herbs and Spices: Basil, chives, coriander, dill, lemongrass, marjoram, sage, savory, tarragon, thyme
Miscellaneous: Asparagus, avocado, artichoke, banana, cranberry, fig, grape, kiwifruit, mango, mushroom, okra, peanut, persimmon, pineapple, raisins, strawberry, water chestnut, watercress

For cautionary and first aid information, consult the Material Safety Data Sheet (MSDS) or product label.

STATEMENT OF ASSURANCE

This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

A Letter of Guaranty as indicated in USDA's Sanitation Performance Guideline is available from your [redacted] representative.

[redacted]

[redacted]

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

Form ID: [redacted]

SAMPLE ANALYSIS REQUEST FORM

-- For Lab Use Only--

Place Sample Seal Label Here

[redacted]

COLLECTION INFORMATION

1. SAMPLE FORM ID:	[redacted]	7. ESTABLISHMENT ID:	[redacted]
2. PROJECT CODE:	RTE001	8. ESTABLISHMENT NAME:	Glass Onion Catering
3. SAMPLE SOURCE:	Product-RTE-Fully Cooked, Salad/Spread/Pate-Chicken	9. COLLECTION DATE:	07/24/2013
4. ANALYSIS:	Salmonella & L. monocytogenes	10. SHIPMENT DATE:	07/24/2013
		11. COLLECTOR NAME:	[redacted]
		12. COLLECTOR PHONE:	
5. ASSIGNED LAB:	[redacted]		
6. DISTRICT/CIRCUIT:	05 - Alameda, CA / 0511		

PRODUCT INFORMATION

13. PRODUCT NAME:	California Style Grilled Chicken Salad
14. PRODUCTION DATE:	07/24/2013
15. LOT NUMBER:	072913
16. IS PRODUCT HELD:	Yes

17. COLLECTION REMARKS: FSIS SEAL # [redacted]

18. QUESTIONNAIRE *(If Applicable)*

SIGNATURE: [redacted] TITLE: CSI DATE: 8-24-2013

FOR LABORATORY USE ONLY

Date Received	Analyst Code	Receipt Temperature	Not-Analyzed Code	Not-Analyzed Explain

FSIS FORM 8000 - 18 (12/17/12)

Exhibit D
Page 1 of 6 pages
Inv. MDH #18-1 Date 11/19/13

LEARN

laboratory electronic application for results notification

FSISnet.gov where ideas and information intersect applications
lab results for establishment [redacted] ILN [redacted]

LEARN results for a specific establishment may only be released to the establishment from which they were collected.

HOME BACK

LAB RESULT REPORT--MICROBIOLOGY

Date Posted: 06/22/2013
Establishment: [redacted] **District/Circuit:** 0511
Form No: [redacted] **ILN:** [redacted]
Collection Date: 06/19/2013 **Date Received At Lab:** 06/20/2013
Sample Type: Monitoring Microbiology National
Project: RTE001 - Risk-Based Verification Testing of RTE Products
Slaughter Class or Product: Pan Pacific Chicken Salad
Producer: **Producer State:** CA
Production Date: 20130619 **Production Lot No:** 062413
Product Held: Yes
Retain Tag No:
Lab: [redacted]
Contact Name: [redacted] **Contact Phone:** 510-236-3500

ANALYSIS RESULT: Acceptable

Test	Result
Salmonellae -/+	Negative
Listeria monocytogenes -/+	Negative

Copy of report sent to establishment management? YES

Exhibit D Page 2 of 2 pages Inv. MDH #184 Date 11/19/13

This application is designed to be used with Internet Explorer 4.0 or 5.0.
Other browsers may not support required functions.

If you have a question about a specific sample, you may send an e-mail to **LEARN Help**.

For technical assistance, FAIM users should contact the FAIM Help Desk.
Other users should send an e-mail to **FSIS Intranet Support**

[redacted]

From: Tom Atherstone [redacted]
Sent: Saturday, March 16, 2013 1:36 PM
To: [redacted]@glassonioncatering.com
Subject: FW: Lab Result Report [redacted]

-----Original Message-----
From: OPHSLearn@fsis.usda.gov [mailto:OPHSLearn@fsis.usda.gov]
Sent: Saturday, March 16, 2013 10:44 AM
To: [redacted]
Cc: Learntest@fsis.usda.gov
Subject: Lab Result Report [redacted]

Lab Result Report

Report Date: 3/16/2013

Establishment No: [redacted]

District/Circuit: 0511 State: CA

Form No: [redacted] ILN: [redacted]

Collection Date: 3/13/2013 Date received at the lab: 3/14/2013

Sample Type: Monitoring Microbiology National

Project: RTE001 - Risk-Based Verification Testing of RTE Products

Slaughter class or product: Pan Pacific Chicken Salad

Producer: Producer state: CA

Production Date: 20130313 Lot Number: 031813

Product on hold? Yes Retain tag No:

Lab: USDA, FSIS, Eastern Laboratory
Russell Research Center, Suite 205
950 College Station Road
Athens, GA 30605-2720

Lab director: [redacted]

Analysis Result: Acceptable

Test: Salmonellae -/+
Result: Negative

Test: Listeria monocytogenes -/+
Result: Negative

Exhibit D
Page 3 of 6 pages
Inv. MDH #124 Date 11/19/13

LEARN

laboratory electronic application for results notification

FSISnet.gov where ideas and information intersect applications

lab results for establishment [redacted] ILN [redacted]

LEARN results for a specific establishment may only be released to the establishment from which they were collected.

HOME | BACK

LAB RESULT REPORT--MICROBIOLOGY

Date Posted: 02/22/2013
Establishment: [redacted] **District/Circuit:** 0511
Form No: [redacted] **ILN:** [redacted]
Collection Date: 02/19/2013 **Date Received At Lab:** 02/20/2013
Sample Type: Monitoring Microbiology National
Project: RTE001 - Risk-Based Verification Testing of RTE Products
Slaughter Class or Product: Vietnamese Chicken Wrap
Producer: **Producer State:** CA
Production Date: 20130219 **Production Lot No:** 2-24-2013
Product Held: Yes
Retain Tag No:
Lab: [redacted]
Contact Name: [redacted] **Contact Phone:** 510 848-3542

ANALYSIS RESULT: Acceptable

Test	Result
Salmonellae -/+	Negative
Listeria monocytogenes -/+	Negative

Copy of report sent to establishment management? YES

Exhibit D
Page 4 of 6 pages
Date 11/13/13
Inv. MDH 47824

This application is designed to be used with Internet Explorer 4.0 or 5.0.
Other browsers may not support required functions.

If you have a question about a specific sample, you may send an e-mail to **LEARN Help**.

For technical assistance, FAIM users should contact the FAIM Help Desk.
Other users should send an e-mail to **FSIS Intranet Support**

[redacted]

From: Glass Onion [redacted]
Sent: Sunday, September 15, 2013 1:23 PM
To: [redacted]@glassonioncatering.com
Subject: Fwd: Lab Result Report M34221-P34221

Yay

Sent from my iPhone

Begin forwarded message:

From: OPHSLearn@fsis.usda.gov
Date: September 15, 2013, 12:02:55 PM PDT
To: [redacted]
Cc: Learntest@fsis.usda.gov
Subject: Lab Result Report [redacted]

Lab Result Report

Report Date: 9/15/2013

Establishment No: [redacted]

District/Circuit: 0511 State: CA

Form No: [redacted] ILN: [redacted]

Collection Date: 9/11/2013 Date received at the lab: 9/12/2013

Sample Type: Monitoring Microbiology National

Project:

Slaughter class or product: Heat and Serve Chicken Wrap

Producer: Producer state: CA

Production Date: 20130911 Lot Number: 091713

Product on hold? Yes Retain tag No:

Lab: USDA, FSIS, Midwestern Laboratory
Bldg. 105-D Federal Center
4300 Goodfellow Blvd.
St. Louis, MO 63120-0005

Lab director: [redacted]

Exhibit D
Page 5 of 9 pages
Inv. MDH #184 Date 11/19/13

Analysis Result: Acceptable

Test: Salmonellae -/+
Result: Negative

Test: Listeria monocytogenes -/+
Result: Negative

Exhibit D
Page 6 of 6 pages
Inv. IMDH #184 Date 11/19/13

Sanitation Control between Product's Assembling/ Control de Sanidad entre ensamblamiento de Productos

Production Date: Saturday, November 09, 2013

No	Product Name	Customer	Time	Floors/ Pisos	Assembling Belt/ Bandas	Tables / Mesas	Carts / Carros	New Lexans/ Contenedores	Cutting Boards / Tablas de Cortar	Knives/ Cuchillos	Scales/ Pesas	Uniforms/ Uniformes	New Sanitation Solution/ Cambio de Agua	Verified by/ Verificado por
1	VEGETARIAN WRAP	W	: am/pm											
2	GREEK SALAD	TJ	: am/pm											
3	GREEK STYLE ORZO SALAD	W	: am/pm											
4	HEAT & SERVE CHICKEN WRAP	TJ	: am/pm											
5	VIETNAMESE CHICKEN WRAP	TJ	: am/pm											
MAKE UP ORDER	FIELD FRESH CHOPPED SALAD	TJ /Today	: am/pm											
	MEXICALI BRAND SALAD	TJ /Today	: am/pm											
8	THAI STYLE CHICKEN WRAPS WITH SWEET CHILI & LIME VINAIGRETTE	[redacted]	: am/pm											
9	SOUTHWESTERN STYLE CHICKEN WRAP WITH CHILI & LIME DRESSING		: am/pm											
10	Southwestern Style Chicken Wrap/ Net Wt 10.4 Oz	[redacted]	: am/pm											
11	SANTE FE LOW CAL CHICKEN WRAP	W	: am/pm											
12	SOUTHWESTERN STYLE CHICKEN WRAP	W	: am/pm											
13	Grilled Chicken Caesar Wrap/ Net Wt 9.9 Oz	[redacted]	: am/pm											
14	GRILLED CHICKEN CAESAR WRAP	W	: am/pm											
15	CHICKEN CLUB WRAP	W	: am/pm											
16	GREEK LOW-CAL CHICKEN WRAP	W	: am/pm											
17	Asian Style Chicken Wrap/ Net Wt 10.5 Oz	[redacted]	: am/pm											
18	ASIAN STYLE CHICKEN WRAP	W	: am/pm											
19	TURKEY SPINACH GARLIC HERB WRAP	TJ	: am/pm											
20	APPLEWOOD SMOKED HAM&CHEESE WRAP	W	: am/pm											
21	CALIFORNIA GRILLED CHICKEN SALAD	[redacted]	: am/pm											
22	CALIFORNIA STYLE GRILLED CHICKEN SALAD	W	: am/pm											
23	PAN PACIFIC CHOPPED CHICKEN SALAD	[redacted]	: am/pm											
24	PAN PACIFIC CHICKEN CHOP SALAD	W	: am/pm											

Exhibit C

Page 1 of 2 pages

Inv. MDH#184 Date 11/19/13

Printed on: 11/8/2013
at: 4:27 PM

Sanitation Control between Product's Assembling/ Control de Sanidad entre ensamblamiento de Productos

Production Date: Saturday, November 09, 2013

No.	Product Name	Customer	Time	Hooks/ Ganchos	Assembling Belt/ Bandas	Tables / Mesas	Carts / Carros	New Lexans/ Contenedores	Cutting Boards / Tablas de Cortar	Knives/ Cuchillos	Scales/ Pesas	Uniforms/ Uniformes	New Sanitation Solution/ Cambio de Agua	Verified by/ Verificado por
25	FIELD FRESH CHOPPED SALAD	TJ/next day	: am/pm											
26	MEXICALI BRAND SALAD	TJ/next day	: am/pm											
27	ASIAN STYLE NOODLE SALAD W/ CHICKEN	W	: am/pm											
28	BOW-TIE PASTA SALAD W/ CHICKEN	W	: am/pm											
29	GRILLED CHICKEN BREAST - BULK/ 15 LBS PER CASE	[redacted]	: am/pm											
30	KALE & EDAMAME BISTRO SALAD	TJ	: am/pm											
31	SUPER SPINACH SALAD	TJ	: am/pm											
32	VEGETABLE & GRAIN COUNTRY SALAD	TJ	: am/pm											
33	NIBBI'S CAROLINA PIMENTO CHEESE SPREAD	[redacted]	: am/pm											
34	PASTA POMODOR LAVA CAKES	[redacted]	: am/pm											
35	PASTA POMODOR BREAD PUDDING	[redacted]	: am/pm											

Corrective Actions:

Comments:

[redacted] TJ: Trader Joe's W: Walgreens

Exhibit E
Page 2 of 2 pages
Inv. MDH #184 Date 11/19/13

Printed on: 11/8/2013 at: 4:27 PM

Glass Onion Catering Company
Yearly Validation of Allergens
2013

4/16/2013	Casein	Blue Conveyor	Heat & Serve wrap	Full wash down Soap/ water/ Sanitizer		Neg
4/16/2013	Casein	Hobart blade	ricotta cheese mixing	Full wash down Soap/ water/ Sanitizer		Neg
4/19/2013	Casein	Scoop for Cheese	Greek Salad	Full wash Soap/ water/ Sanitizer		Neg
4/23/2013	Gluten	Strainer	Cooking Pasta	Full wash Soap/ water/ Sanitizer		Neg
4/23/2013	Gluten	skillet # 2	cooking couscous	Full wash Soap/ water/ Sanitizer		Neg
4/23/2013	Gluten	L-Bar	After Santa Fe Flatbread	Wipe- down with saniitzer		Neg
4/26/2013	Gluten	Blue Conveyor	After Greek Flatbread	Wipe- down with saniitzer		Neg
4/29/2013	Gluten	Blue Conveyor	During Fiels Fresh Chopped Salad	Wipe- down with saniitzer		Neg
4/30/2013	Gluten	Scale Plate	After Greek Flatbread	Wipe- down with saniitzer		Neg
5/6/2013	Soy	Dressing Bowl	After ginger soy mix	Full washed down and		Neg
5/6/2013	Casein	Conveyor Belt	After Chopped Salad	Wipe- down with saniitzer		Neg
5/7/2013	Soy	Scale Plate	After Cal Chicken Salad	Wipe- down with saniitzer		Neg
5/7/2013	Soy	Packing table	After Vietnamese cutting	Wipe- down with saniitzer		Neg
5/15/2013	Gluten	kattle # 2	After cooking a batch of couscous	Full wash Soap/ water/ Sanitizer		Neg
5/17/2013	Peanut	Cookie dough machine	After Production	Full wash Soap/ water/ Sanitizer		Neg
5/17/2013	Peanut	Hobart	After Production	Full wash Soap/ water/ Sanitizer		Neg
5/17/2013	Peanut	Hobart blade	After Production	Full wash Soap/ water/ Sanitizer		Neg
6/7/2013	Casein	Conveyor Belt	Heat & Serve wrap	Full wash Soap/ water/ Sanitizer		Neg

Exhibit F
Page 1 of 1 pages
Inv. MDH #1814 Date 11/19/13

8/29/13
MS

[redacted]

Certificate of Analysis

March 12, 2013

GLASS ONION CATERING
200 W. Ohio Avenue
Richmond, CA 94804

[redacted]

Attn: [redacted]

Sample information

Product	Potable Water Samples
Date Collected	March 06, 2013.
Date Received	March 06, 2013.

Analytical Results

Methods	[redacted] Edition. [redacted] Presence/Absence Coliform Test
Analyst	[redacted]
Analysis Date	March 06, 2013 to March 12, 2013

Sample	Presumptive Coliforms *per 100 mL*	Cofirmed Coliform *per 100 mL*
1. Prep Room	Absent	Absent ✓
2. Kitchen	Absent	Absent ✓
3. Ice Machine	Absent	Absent ✓

Reported by

[redacted]

[redacted]

Exhibit G
Page 1 of 1 pages
Inv. MDH #184 Date 11/19/13

3/18/13

[redacted]

[redacted]

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 06/20/2013 11:13:25 AM **Terms:** INVOICE TO FOLLOW
Time Out: 06/20/2013 12:26:18 PM **PO #:**

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Exhibit H
Page 1 of 11 pages
Inv. MDH H184 Date 11/19/13

Service Comments

Tech Comment: No activity noted at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	3.000 Each		
	00000	n/a	3.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 19, Interior -> Device 20, Interior -> Device 50

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected
Interior	High	02/21/12
Condition Pallets close to the wall.	Client	06/20/13
Action Keep 12 to 18 iches clearance for proper inspection.		
Comments: 06/20/13 08327: Condition still not resolve		

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
None Noted.	

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Interior Rodent Trap	0	50	50	0	0	0
- Totals	0	50	50	0	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

Area Inspections

Area	Pest Findings	Time
Interior		11:58:08 AM
Log book		11:36:03 AM

Device Inspection Details

Device Name	Device Type	Activity	Pest Findings	Time
Interior				
1	Interior Rodent Trap	None		11:41:15 AM
2	Interior Rodent Trap	None		11:41:06 AM

6/20/13

[redacted]

Service Inspection Report

Detailed Service Report # [redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 06/06/2013 10:04:02 AM
Time Out: 06/06/2013 11:33:02 AM
Terms: INVOICE TO FOLLOW
PO #:

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Exhibit H
Page 2 of 11 pages
Inv. 10104 11101 Date 11/7/13

Service Comments

Tech Comment: No activity noted at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	7.000 Each		
	00000	n/a	7.000 Each	Preventive	
Target Pests: Crawling Insects					
Areas Applied: Interior -> Device 14, Interior -> Device 19, Interior -> Device 37, Interior -> Device 39, Interior -> Device 4, Interior -> Device 5, Interior -> Device 6					
ILT Glue Board	n/a	n/a	2.000 Each		
	00000	n/a	2.000 Each	Preventive	
Target Pests: Flies					
Areas Applied: Interior -> Device 01, Interior -> Device 02					
Terad3 Blox	12455-106	Cholecalciferol	8.000 Ounces		
	n/a	0.075	8.000 Ounces	Bait Station	
Target Pests: Mice					
Areas Applied: Exterior -> Device 10, Exterior -> Device 13, Exterior -> Device 15, Exterior -> Device 17, Exterior -> Device 4, Exterior -> Device 7, Exterior -> Device 8, Exterior -> Device 9					

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected
Interior	Medium	02/21/12
Condition Pallets close to the wall.	Client	06/06/13
Action Keep 12 to 18 iches clearance for proper inspection.		

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected
None Noted.		

Pest Summary

Pest Activity	Quantity
Filth Flies (house ...	15
Gnats	25
Moths	9

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Rodent Bait Station	0	17	17	0	0	0
Insect Light Trap Sticky	2	0	2	0	0	0
Interior Rodent Trap	0	50	50	0	0	0
- Totals	2	67	69	0	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

6/6/13

[redacted]

Service Inspection Report

Detailed Service Report # [redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA -
CA - [redacted]

Time In: 07/25/2013 10:04:15 AM
Time Out: 07/25/2013 11:30:35 AM
Terms: INVOICE TO FOLLOW
PO #:

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Exhibit H
Page 3 of 11 pages
Inv. NADH #1181 Date 11/19/13

Service Comments

Tech Comment: No activity noted at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	3.000 Each		
	00000	n/a	3.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 19, Interior -> Device 20, Interior -> Device 43

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected
Interior	High	02/21/12
	Client	07/25/13

Condition Pallets close to the wall.
Action Keep 12 to 18 iches clearance for proper inspection.
Comments:
07/25/13 08327: Condition still not resolve

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
None Noted.	

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Interior Rodent Trap	0	50	50	1	0	0
- Totals	0	50	50	1	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

Area Inspections

Area	Pest Findings	Time
Interior		10:58:39 AM
Log book	✓	11:30:16 AM

Device Inspection Details

Device Name	Device Type	Activity	Pest Findings	Time
Interior				
1	Interior Rodent Trap	None		10:39:32 AM
2	Interior Rodent Trap	None		10:38:56 AM

11/21/13

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 07/11/2013 11:15:21 AM **Terms:** INVOICE TO FOLLOW
Time Out: 07/11/2013 12:40:55 PM **PO #:**

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Exhibit H
Page 4 of 11 pages
Inv. MDH #181 Date 11/19/13

Service Comments

Tech Comment: No activity noted at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	12.000 Each		
	00000	n/a	12.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 1, Interior -> Device 13, Interior -> Device 14, Interior -> Device 19, Interior -> Device 3, Interior -> Device 38, Interior -> Device 4, Interior -> Device 42, Interior -> Device 43, Interior -> Device 47, Interior -> Device 49, Interior -> Device 9

ILT Glue Board	n/a	n/a	3.000 Each		
	00000	n/a	3.000 Each	Preventive	

Target Pests: Flies
Areas Applied: Interior -> Device 01, Interior -> Device 02, Interior -> Device 2

Terad3 Blox	12455-106	Cholecalciferol	12.000 Ounces		
	n/a	0.075	12.000 Ounces	Bait Station	

Target Pests: Mice
Areas Applied: Exterior -> Device 10, Exterior -> Device 11, Exterior -> Device 13, Exterior -> Device 14, Exterior -> Device 15, Exterior -> Device 17, Exterior -> Device 4, Exterior -> Device 5, Exterior -> Device 6, Exterior -> Device 7, Exterior -> Device 8, Exterior -> Device 9

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected
Interior	High	02/21/12
	Client	07/11/13

Condition Pallets close to the wall.
Action Keep 12 to 18 iches clearance for proper inspection.
Comments:
07/11/13 08327: Condition still not resolve

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

7/11/13

[redacted]

Service Inspection Report

Detailed Service Report # [redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA -
CA - [redacted]

Time In: 08/29/2013 01:48:10 PM **Terms:** INVOICE TO FOLLO\
Time Out: 08/29/2013 02:39:51 PM **PO #:**

Exhibit H
Page 5 of 11 pages
Inv. MDH #181 Date 11/14/13

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Service Comments

Tech Comment: No activity noted at the time service.

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	3.000 Each		
	00000	n/a	3.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 19, Interior -> Device 20, Interior -> Device 5

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
None Noted.	

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Interior Rodent Trap	0	50	50	0	0	0
- Totals	0	50	50	0	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

Area Inspections

Area	Pest Findings	Time
Interior		02:11:18 PM

Device Inspection Details

Device Name	Device Type	Activity	Pest Findings	Time
Interior				
1	Interior Rodent Trap	None		01:56:30 PM
2	Interior Rodent Trap	None		01:56:21 PM
3	Interior Rodent Trap	None		01:56:46 PM
4	Interior Rodent Trap	None		01:56:59 PM
5	Interior Rodent Trap	None		01:58:02 PM
6	Interior Rodent Trap	None		01:58:27 PM
7	Interior Rodent Trap	None		02:11:02 PM
8	Interior Rodent Trap	None		01:58:35 PM

8/29/13
MD

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 08/08/2013 10:09:32 AM **Terms:** INVOICE TO FOLLO\
Time Out: 08/08/2013 11:40:13 AM **PO #:**

Exhibit H
Page 4 of 11 pages
Inv. MDI #184 Date 11/19/13

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Service Comments

Tech Comment: Treated exterior front building with residual material for ant control.

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Arilon Insecticide	352-776	Indoxacarb	0.100 Gallons		
	n/a	0.05	0.100 Ounces	Crack & Crevice	
Target Pests: Ants					
Areas Applied: Exterior					
Glue Board	n/a	n/a	9.000 Each		
	00000	n/a	9.000 Each	Preventive	
Target Pests: Crawling Insects					
Areas Applied: Interior -> Device 11, Interior -> Device 15, Interior -> Device 19, Interior -> Device 20, Interior -> Device 37, Interior -> Device 42, Interior -> Device 47, Interior -> Device 6, Interior -> Device 8					
ILT Glue Board	n/a	n/a	2.000 Each		
	00000	n/a	2.000 Each	Preventive	
Target Pests: Flies					
Areas Applied: Interior -> Device 01, Interior -> Device 02					
Terad3 Blox	12455-106	Cholecalciferol	6.000 Ounces		
	n/a	0.075	6.000 Ounces	Bait Station	
Target Pests: Mice					
Areas Applied: Exterior -> Device 10, Exterior -> Device 13, Exterior -> Device 15, Exterior -> Device 4, Exterior -> Device 7, Exterior -> Device 8					

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

8/08/13

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
Filth Flies (house ...	8

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Rodent Bait Station	0	17	17	0	0	0
Interior Rodent Trap	0	50	50	0	0	0
Insect Light Trap Sticky	1	1	2	0	0	0
- Totals	1	68	69	0	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 10/11/2013 09:50:54 AM **Terms:** INVOICE TO FOLLOW
Time Out: 10/11/2013 11:41:04 AM **PO #:**

Exhibit 11
Page 1 of 11 pages
Inv. MDH #181 Date 11/1/13

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Service Comments

Tech Comment: replaced 2 traps

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	12.000 Each		
	00000	n/a	12.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 18, Interior -> Device 19, Interior -> Device 2, Interior -> Device 20, Interior -> Device 21, Interior -> Device 3, Interior -> Device 37, Interior -> Device 38, Interior -> Device 4, Interior -> Device 42, Interior -> Device 43, Interior -> Device 5

ILT Glue Board	n/a	n/a	2.000 Each		
	00000	n/a	2.000 Each	Preventive	

Target Pests: Flies
Areas Applied: Interior -> Device 01, Interior -> Device 02

Terad3 Blox	12455-106	Cholecalciferol	11.000 Ounces		
	n/a	0.075	11.000 Ounces	Bait Station	

Target Pests: Mice
Areas Applied: Exterior -> Device 1, Exterior -> Device 10, Exterior -> Device 13, Exterior -> Device 14, Exterior -> Device 15, Exterior -> Device 16, Exterior -> Device 17, Exterior -> Device 4, Exterior -> Device 5, Exterior -> Device 7, Exterior -> Device 8

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
Filth Flies (house ...	18
Gnats	16

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Rodent Bait Station	0	17	17	0	0	0
Insect Light Trap Sticky	2	0	2	0	0	0
Interior Rodent Trap	0	47	47	0	0	3
- Totals	2	64	66	0	0	3

Additional pest findings may have been observed. Please see conditions and comments for more details.

10/11/13

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 10/29/2013 09:30:39 AM **Terms:** INVOICE TO FOLLOW
Time Out: 10/29/2013 11:27:20 AM **PO #:**

Exhibit H
Page 3 of 11 pages
Inv. MD11 #181 Date 11/19/13

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Service Comments

Tech Comment: Replaced ILT light bulbs. Treated breakroom area cockroach activity reported (crack and crevice only)

Material Summary Material Applied	EPA # Lot #	Active Ingredient AI Concentration	Finished Quantity Undiluted Qty	Application Equipment Application Method	Application Area Weather
Glue Board	n/a	n/a	6.000 Each		
	00000	n/a	6.000 Each	Preventive	
Target Pests: Crawling Insects *Areas Applied: Interior -> Device 1, Interior -> Device 19, Interior -> Device 20, Interior -> Device 21, Interior -> Device 41, Interior -> Device 50*					
ILT UV Light Bulb	n/a	n/a	4.000 Each		
	n/a	n/a	4.000 Each	Preventive	
Target Pests: Flies *Areas Applied: Interior -> Device 01, Interior -> Device 02*					
Phantom Termiticide-Insecti...	241-392	Chlorfenapyr	0.100 Gallons		
	n/a	0.34	0.100 Ounces	Crack & Crevice	
Target Pests: Cockroaches *Areas Applied: Interior*					

Open Conditions

Area	Severity Responsibility	Created Last Inspected
None Noted.		

Conditions Resolved This Visit

Area	Severity Responsibility	Created Last Inspected
None Noted.		

Pest Summary

Pest Activity	Quantity
None Noted.	

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Insect Light Trap Sticky	0	2	2	0	0	0
Interior Rodent Trap	0	50	50	1	0	0
- Totals	0	52	52	1	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

Area Inspections

Area	Pest Findings	Time
Interior		10:47:46 AM

10/29/13 MD

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA -
CA - [redacted]

Time In: 09/26/2013 01:20:58 PM
Time Out: 09/26/2013 02:04:20 PM
Terms: INVOICE TO FOLLOW
PO #:

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Exhibit H
Page 9 of 11 pages
Inv. MDH#181 Date 11/1/13

Service Comments

Tech Comment: No activity noted at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	3.000 Each		
	00000	n/a	3.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 1, Interior -> Device 19, Interior -> Device 50

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
None Noted.	

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Interior Rodent Trap	0	49	49	0	0	1
- Totals	0	49	49	0	0	1

Additional pest findings may have been observed. Please see conditions and comments for more details.

Area Inspections

Area	Pest Findings	Time
Interior		01:43:26 PM

Device Inspection Details

Device Name	Device Type	Activity	Pest Findings	Time
Interior				
1	Interior Rodent Trap	None		01:30:40 PM
2	Interior Rodent Trap	None		01:30:08 PM
3	Interior Rodent Trap	None		01:30:49 PM
4	Interior Rodent Trap	None		01:30:58 PM
5	Interior Rodent Trap	None		01:31:06 PM
6	Interior Rodent Trap	None		01:31:42 PM
7	Interior Rodent Trap	None		01:31:49 PM
8	Interior Rodent Trap	None		01:31:59 PM

9/26/13 MD

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA - [redacted]
CA - [redacted]

Time In: 09/12/2013 07:16:50 AM **Terms:** INVOICE TO FOLLOW
Time Out: 09/12/2013 08:52:30 AM **PO #:**

Exhibit H
Page 10 of 11 pages
Case MDH #184 Date 11/19/13

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Service Comments

Tech Comment: No activity at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a	n/a	8.000 Each		
	00000	n/a	8.000 Each	Preventive	
Target Pests: Crawling Insects					
Areas Applied: Interior -> Device 1, Interior -> Device 12, Interior -> Device 19, Interior -> Device 20, Interior -> Device 42, Interior -> Device 43, Interior -> Device 46, Interior -> Device 7					
ILT Glue Board	n/a	n/a	2.000 Each		
	00000	n/a	2.000 Each	Preventive	
Target Pests: Flies					
Areas Applied: Interior -> Device 01, Interior -> Device 02					
Terad3 Blox	12455-106	Cholecalciferol	8.000 Ounces		
	n/a	0.075	8.000 Ounces	Bait Station	
Target Pests: Mice, Rats, Rats and Mice					
Areas Applied: Exterior -> Device 1, Exterior -> Device 13, Exterior -> Device 15, Exterior -> Device 17, Exterior -> Device 2, Exterior -> Device 4, Exterior -> Device 8, Exterior -> Device 9					

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
Filth Flies (house ...	12
Gnats	8
Moths	3

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Rodent Bait Station	0	17	17	0	0	0
Interior Rodent Trap	0	49	49	0	0	1
Insect Light Trap Sticky	2	0	2	0	0	0
- Totals	2	66	68	0	0	1

Additional pest findings may have been observed. Please see conditions and comments for more details.

Area Inspections

Area	Pest Findings	Time

[redacted]

Service Inspection Report

Detailed Service Report #[redacted]

Client: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

Service Location: [redacted]
GLASS ONION CATERING
200 W OHIO AVE
RICHMOND, CA 94804

[redacted]

Customer Signature: [redacted]

Technician Signature: [redacted]

Licenses/Certifications
CA -
CA - [redacted]

Time In: 11/04/2013 07:31:38 AM **Terms:** INVOICE TO FOLLOW
Time Out: 11/04/2013 10:33:23 AM **PO #:**

Exhibit H
Page 11 of 11 pages
Inv. MDH #184 Date 11/15/13

Order #	Service Description	Qty
[redacted]	FOOD PROCESS/WHSE PM	1

Service Comments

Tech Comment: No activity noted at the time of service

Material Summary

Material Applied	EPA # / Lot #	Active Ingredient / AI Concentration	Finished Quantity / Undiluted Qty	Application Equipment / Application Method	Application Area / Weather
Glue Board	n/a 00000	n/a n/a	23.000 Each 23.000 Each	Preventive	

Target Pests: Crawling Insects
Areas Applied: Interior -> Device 1, Interior -> Device 10, Interior -> Device 13, Interior -> Device 14, Interior -> Device 15, Interior -> Device 16, Interior -> Device 17, Interior -> Device 19, Interior -> Device 20, Interior -> Device 21, Interior -> Device 3, Interior -> Device 37, Interior -> Device 39, Interior -> Device 4, Interior -> Device 40, Interior -> Device 43, Interior -> Device 45, Interior -> Device 47, Interior -> Device 48, Interior -> Device 49, Interior -> Device 5, Interior -> Device 6, Interior -> Device 9

ILT Glue Board	n/a 00000	n/a n/a	2.000 Each 2.000 Each	Preventive	

Target Pests: Flies
Areas Applied: Interior -> Device 01, Interior -> Device 02

Terad3 Blox	12455-106 n/a	Cholecalciferol 0.075	15.000 Ounces 15.000 Ounces	Bait Station	

Target Pests: Mice
Areas Applied: Exterior -> Device 1, Exterior -> Device 10, Exterior -> Device 11, Exterior -> Device 13, Exterior -> Device 14, Exterior -> Device 15, Exterior -> Device 17, Exterior -> Device 2, Exterior -> Device 3, Exterior -> Device 4, Exterior -> Device 5, Exterior -> Device 6, Exterior -> Device 7, Exterior -> Device 8, Exterior -> Device 9

Open Conditions

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Conditions Resolved This Visit

Area	Severity / Responsibility	Created / Last Inspected

None Noted.

Pest Summary

Pest Activity	Quantity
None Noted.	

Device Summary

Device Type	With Activity	Without Activity	Total Inspected	Device Exceptions: Replaced	Removed	Skipped
Rodent Bait Station	0	17	17	0	0	0
Interior Rodent Trap	1	49	50	0	0	0
Insect Light Trap Sticky	0	2	2	0	0	0
- Totals	1	68	69	0	0	0

Additional pest findings may have been observed. Please see conditions and comments for more details.

11/04/13

No violations observed -- MDH #184

Exhibit I

Page 1 of 2 pages

Inv. MDH-#184 Date 11/21/13

FIELD FRESH CHOPPED SALAD WITH GRILLED CHICKEN

Nutrition Facts

Serving Size ½ container (152g)
salad plus dressing
Servings Per Container 2

Amount Per Serving	WITH DRESSING*	WITHOUT DRESSING
Calories	240	170
Calories from Fat	130	60
	% Daily Value**	
Total Fat 14g*	**22%**	**11%**
Saturated Fat 2g	**10%**	**5%**
Trans Fat 0g		
Cholesterol 25mg	**8%**	**5%**
Sodium 220mg	**9%**	**7%**
Total Carbohydrate 20g	**7%**	**6%**
Dietary Fiber 3g	**12%**	**12%**
Sugars 8g		
Protein 10g		
Vitamin A	70%	70%
Vitamin C	30%	30%
Calcium	8%	8%
Iron	6%	6%

* Amount with salad dressing. Dressing adds an additional 70 calories, 7g total fat (0.5g saturated fat), 5mg cholesterol, 50mg sodium, 1g total carbohydrate (1g sugars).
** Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: SALAD: ROMAINE LETTUCE, GRILLED CHICKEN BREAST (CHICKEN BREAST WITH RIB MEAT, WATER, CANOLA OIL, MODIFIED POTATO STARCH, SALT, SUGAR, LEMON JUICE CONCENTRATE, GRANULATED GARLIC, BLACK PEPPER), ISRAELI COUSCOUS [WHEAT FLOUR, ROSEMARY EXTRACT (FOR ADDED FRESHNESS)], SWEET YELLOW CORN, RED CABBAGE, RED BELL PEPPER, DRIED CURRANTS, PECANS, ASIAGO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURE, RENNET, SALT),GREEN ONION. **SWEET BASIL DRESSING:** MAYONNAISE (EXPELLER PRESSED CANOLA OIL, WHOLE EGGS, APPLE CIDER VINEGAR, WATER, EGG YOLKS, SALT, WHITE MUSTARD [DISTILLED VINEGAR, WATER, MUSTARD SEED, SALT], LEMON JUICE CONCENTRATE), WATER, BASIL, HONEY, LEMON JUICE, SHALLOTS, BLACK PEPPER.

CONTAINS WHEAT, MILK, PECANS, EGG.

DIST. & SOLD EXCLUSIVELY BY:
TRADER JOE'S, MONROVIA, CA 91016
SKU# 99050B NCA

0099 0509

FIELD FRESH CHOPPED SALAD WITH GRILLED CHICKEN

Nutrition Facts

Serving Size ½ container (152g)
salad plus dressing
Servings Per Container 2

Amount Per Serving	WITH DRESSING*	WITHOUT DRESSING
Calories	240	170
Calories from Fat	130	60
	% Daily Value**	
Total Fat 14g*	**22%**	**11%**
Saturated Fat 2g	**10%**	**5%**
Trans Fat 0g		
Cholesterol 25mg	**8%**	**5%**
Sodium 220mg	**9%**	**7%**
Total Carbohydrate 20g	**7%**	**6%**
Dietary Fiber 3g	**12%**	**12%**
Sugars 8g		
Protein 10g		
Vitamin A	70%	70%
Vitamin C	30%	30%
Calcium	8%	8%
Iron	6%	6%

* Amount with salad dressing. Dressing adds an additional 70 calories, 7g total fat (0.5g saturated fat), 5mg cholesterol, 50mg sodium, 1g total carbohydrate (1g sugars).
** Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: SALAD: ROMAINE LETTUCE, GRILLED CHICKEN BREAST (CHICKEN BREAST WITH RIB MEAT, WATER, CANOLA OIL, MODIFIED POTATO STARCH, SALT, SUGAR, LEMON JUICE CONCENTRATE, GRANULATED GARLIC, BLACK PEPPER), ISRAELI COUSCOUS [WHEAT FLOUR, ROSEMARY EXTRACT (FOR ADDED FRESHNESS)], SWEET YELLOW CORN, RED CABBAGE, RED BELL PEPPER, DRIED CURRANTS, PECANS, ASIAGO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURE, RENNET, SALT),GREEN ONION. **SWEET BASIL DRESSING:** MAYONNAISE (EXPELLER PRESSED CANOLA OIL, WHOLE EGGS, APPLE CIDER VINEGAR, WATER, EGG YOLKS, SALT, WHITE MUSTARD [DISTILLED VINEGAR, WATER, MUSTARD SEED, SALT], LEMON JUICE CONCENTRATE), WATER, BASIL, HONEY, LEMON JUICE, SHALLOTS, BLACK PEPPER.

CONTAINS WHEAT, MILK, PECANS, EGG.

DIST. & SOLD EXCLUSIVELY BY:
TRADER JOE'S, MONROVIA, CA 91016
SKU# 99050B NCA

0099 0509

TRADER JOSE'S

MEXICALI BRAND SALAD

WITH CHILI LIME CHICKEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-34221

WHITE CHICKEN MEAT, MIXED GREENS, CORN, PEPPERS, SUN-DRIED TOMATOES, PEPITAS AND ASIAGO CHEESE WITH A JALAPENO CAESAR DRESSING

PERISHABLE, KEEP REFRIGERATED

NET WT. 11 OZ (312g)

No violations observed.
MDH #184

MEXICALI BRAND SALAD

Nutrition Facts

Serving Size 1 container (312g/11oz) salad plus dressing
Servings Per Container 1

Amount Per Serving	With Dressing*	Without Dressing
Calories	360	280
Calories from Fat	180	120
	% Daily Value**	
Total Fat 20g*	31%	20%
Saturated Fat 7g	35%	25%
Trans Fat 0g		
Cholesterol 60mg	20%	17%
Sodium 710mg	30%	19%
Total Carbohydrate 25g	8%	8%
Dietary Fiber 6g	24%	24%
Sugars 13g		
Protein 25g		
Vitamin A	130%	130%
Vitamin C	190%	180%
Calcium	25%	20%
Iron	25%	25%

* Amount with salad dressing. Dressing (also 60 calories, 60 calories from fat, 7g total fat (2g saturated fat), 270mg sodium, 2g total carbohydrate, 2g sugars, 3g protein.
** Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: SALAD: MIXED GREENS (ROMAINE LETTUCE, GREEN CABBAGE, RED CABBAGE, SPRING MIX (TATSOI, CRISPMINT, GREEN ROMAINE, RED ROMAINE, RED OAK, BOLLO ROSSO, GALACTIC, RED MUSTARD, MIZUNA, FRISEE, RADICCHIO, TATSOI)), CHILI & LIME CHICKEN BREAST (BONELESS CHICKEN BREAST WITH RIB MEAT, WATER, SOY SAUCE (WATER, WHEAT, SOYBEAN, SALT), SPICES (PAPRIKA, GARLIC, BLACK PEPPER, CORIANDER, CHILI POWDER, OREGANO, CUMIN, CILANTRO), BROWN SUGAR, SALT, LIME JUICE CONCENTRATE, SUGAR, SODIUM LACTATE, CANOLA OIL), CORN, ASIAGO CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE), GREEN BELL PEPPER, RED BELL PEPPER, PEPITAS (PUMPKIN SEEDS), SUN-DRIED TOMATOES (TOMATOES, SULFUR DIOXIDE (ADDED FOR COLOR RETENTION AND AS A PRESERVATIVE)), CILANTRO. **JALAPEÑO CAESAR DRESSING:** WATER, MAYONNAISE DRESSING (WATER, EXPELLER PRESSED CANOLA OIL, FOOD STARCH MODIFIED, DISTILLED VINEGAR, APPLE CIDER VINEGAR, SALT, SOY PROTEIN ISOLATE, XANTHAN GUM, LEMON JUICE CONCENTRATE, ONION POWDER, MIXED TOCOPHEROLS (NATURAL ANTIOXIDANT), ROSEMARY EXTRACT, MUSTARD OIL, OLEORESIN PAPRIKA, OLEORESIN TURMERIC), ASIAGO CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE), JALAPENO PEPPER, CILANTRO, LEMON JUICE, DIJON MUSTARD (WATER, MUSTARD SEEDS, VINEGAR, SALT, ANTIOXIDANT: CITRIC ACID), GARLIC, KOSHER SALT.

CONTAINS WHEAT, SOY, MILK.

DIST. & SOLD EXCLUSIVELY BY:
TRADER JOE'S, MONROVIA, CA 91016

0097 2161

Exhibit I
Page 2 of 6 pages
Inv. MDH #184 Date 11/19/13

No violations observed.
MDH #184

Nutrition Facts

Serving Size 1/2 container (170g/6oz)
Servings Per Container 2

Amount Per Serving	
Calories 200	Calories from Fat 90
	% Daily Value*
Total Fat 10g	**15%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 135mg	**6%**
Total Carbohydrate 26g	**9%**
Dietary Fiber 3g	**12%**
Sugars 4g	
Protein 5g	

Vitamin A 4% • Vitamin C 45%
Calcium 6% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

SKU# 96119NCA B

VEGETABLE & GRAIN COUNTRY SALAD

INGREDIENTS: GREEN CABBAGE, ORGANIC BULGHUR (CRACKED WHEAT), GARBANZO BEANS (GARBANZO BEANS, WATER, SALT), GRAPE TOMATOES, CUCUMBER, OLIVE OIL (OLIVE OIL AND EXTRA VIRGIN OLIVE OIL), RED PIQUILLO PEPPERS (PIQUILLO PEPPERS, WATER, SUGAR, SALT, CALCIUM CHLORIDE, CITRIC ACID), WHITE BALSAMIC VINEGAR (WINE VINEGAR [CONTAINS SULFITES], GRAPE MUST), DILL, GROUND CUMIN, KOSHER SALT, BLACK PEPPER.

CONTAINS WHEAT.

DIST. & SOLD EXCLUSIVELY BY:
TRADER JOE'S,
MONROVIA, CA 91016

NO ARTIFICIAL COLORS OR FLAVORS

V Vegan

0096 1196

Exhibit I
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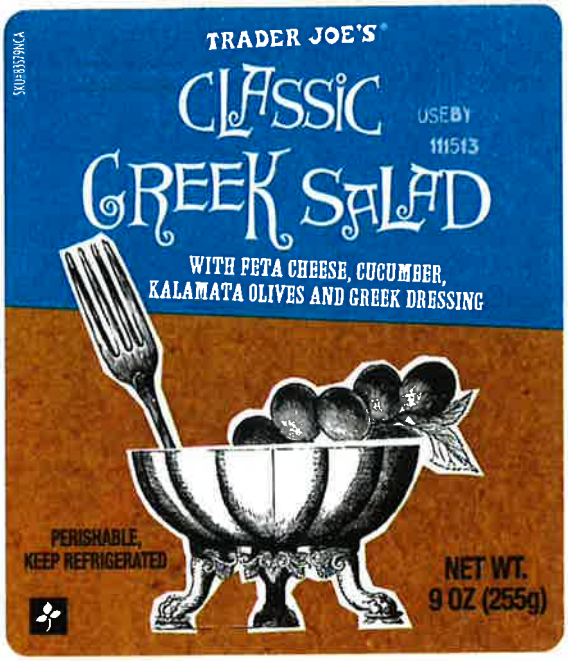

No violations observed
MDH #184.

Nutrition Facts

Serving Size 1 container (255g/9oz) salad plus dressing
Servings Per Container 1

Amount Per Serving	Without Dressing	With Dressing
Calories	110	410
Calories from Fat	60	330
		% Daily Value**
Total Fat 6g*	9%	57%
Saturated Fat 2.5g	13%	23%
Trans Fat 0g		
Cholesterol 10mg	3%	3%
Sodium 370mg	15%	18%
Total Carb. 11g	4%	5%
Dietary Fiber 4g	16%	16%
Sugars 5g		
Protein 5g		
Vitamin A	160%	160%
Vitamin C	80%	90%
Calcium	10%	10%
Iron	8%	8%

* Amount in salad only. Dressing adds 300 calories (270 calories from fat), 31g total fat (5g saturated fat), 80mg sodium, 5g total carbohydrate (5g sugars)
** Percent Daily Values are based on a 2,000 calorie diet

CLASSIC GREEK SALAD

INGREDIENTS: SALAD: ROMAINE LETTUCE, RED CABBAGE, GREEN CABBAGE, RED BELL PEPPER, FETA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, MICROBIAL ENZYMES), CUCUMBER, SPRING MIX (TANGO, GREEN OAK, GREEN ROMAINE, RED ROMAINE, RED OAK, LOLLO ROSSO, GALACTIC, TATSOI, RED MUSTARD, MIZUNA, FRISEE, RADICCHIO), RED ONION, KALAMATA OLIVES (PITTED KALAMATA OLIVES, WATER, SALT, RED WINE VINEGAR, EXTRA VIRGIN OLIVE OIL). DRESSING: CANOLA OIL, RED WINE VINEGAR, HONEY, GARLIC, OREGANO, PARSLEY, BASIL, KOSHER SALT, BLACK PEPPER.

CONTAINS MILK.

DIST. & SOLD EXCLUSIVELY BY:
TRADER JOE'S, MONROVIA, CA 91016

MAY CONTAIN OLIVE PITS

Vegetarian

SKU#83529NCA 8

0083 5794

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No violations observed.
MDH #184

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No violations observed.
MDH #184

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News Release

California Firm Recalls Grilled Chicken Salad Products Due To Possible E. Coli O157:H7 Contamination

Class I Recall **065-2013**

Health Risk: High **Nov 10, 2013**

Distribution List PDF

En Español

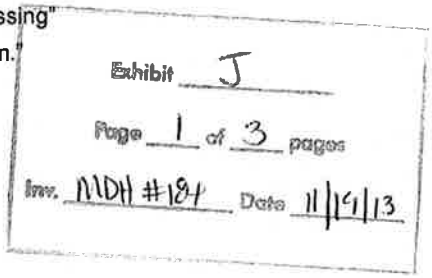
Congressional and Public Affairs
Richard J. McIntire
(202) 720-9113

WASHINGTON, November 10, 2013 – Glass Onion Catering, a Richmond, Calif. establishment, is recalling approximately 181,620 pounds of ready-to-eat salads and sandwich wrap products with fully-cooked chicken and ham that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The company announced that the products are being recalled in conjunction with other foods regulated by the Food and Drug Administration (FDA). A full list of products being recalled will be available on FDA's website at: www.fda.gov/Food/RecallsOutbreaksEmergencies/Recalls/default.htm .

Products regulated by FSIS bear the establishment number "P-34221" inside the USDA mark of inspection. FSIS products subject to recall include: [Labels, PDF]

- 12 oz. packages of "delish pan pacific chop salad"
- 13.4 oz. packages of "delish California style grilled chicken salad"
- 9.9 oz. packages of "delish uncured applewood smoked ham & cheese wrap"
- 10.5 oz. packages of "delish grilled chicken caesar wrap"
- 10.9 oz. packages of "delish southwestern chicken wrap"
- 11.5 oz. packages of "delish greek brand low-calorie grilled chicken wrap"
- 9.9 oz. packages of "delish white chicken club wrap"
- 11.2 oz. packages of "delish asian style chicken wrap"
- 13.4 oz. packages of "atherstone Fine Foods Southwestern Style White Chicken Wrap with Chimichurri Sauce"
- 10.5 oz. packages of "atherstone Fine Foods Asian Style White Chicken Wrap with Mango Vinaigrette"
- 9.9 oz. packages of "atherstone Fine Foods Grilled White Chicken Caesar Wrap with Caesar Dressing"
- 10.7 oz. packages of "super fresh Foods California Grilled Chicken Salad, Low Fat Mendocino Mustard Dressing"
- 10.7 oz. packages of "Lunch Spot Southwestern Style Chicken Wrap, Chile & Lime Dressing"
- 9.2 oz. packages of "super fresh Foods Pan Pacific Chopped Chicken Salad, Ginger Soy Dressing"
- 10.7 oz. plastic containers of "TRADER JOE'S Field Fresh Chopped Salad with Grilled Chicken."
- 11 oz. plastic containers of "TRADER JOSÉ'S MEXICALI SALAD with Chili Lime Chicken."



The products were produced between Sept. 23 and Nov. 6, 2013 and shipped to distributions centers intended for retail sale in Arizona, California, Nevada, New Mexico, Oregon, Texas, Utah and Washington. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

FSIS began monitoring a cluster of *E. coli* O157:H7 illnesses on Oct. 29, 2013 then was notified by FDA on Nov. 6, 2013 that California authorities had reported case-patients consuming pre-packaged salads with grilled chicken. Working in conjunction with the Centers for Disease Control and Prevention (CDC), FDA, the California Department of Public Health, the Washington State Department of Health, and the Arizona Department of Health Services, FSIS has determined that there is a link between the grilled chicken salads and the illness cluster. Twenty-six case-patients have been identified in three states with indistinguishable *E. coli* O157:H7 PFGE (genetic fingerprint) patterns with illness onset dates ranging from Sept 29, 2013 to Oct. 26, 2013. Based on epidemiological information, 15 case-patients reported consumption of ready-to-eat pre-packaged salads prior to illness onset. A traceback investigation determined Glass Onion Catering was the supplier of the products implicated in the outbreak.

While uncommon to find *E. coli* O157:H7 in a poultry product, FSIS will continue its investigation in conjunction with the FDA to identify the source of the contamination. FSIS continues to work with the CDC, FDA and state public health partners on this investigation and will provide updated information as it becomes available.

E. coli O157:H7 is a potentially deadly bacterium that can cause dehydration, bloody diarrhea and abdominal cramps 2-8 days (3-4 days, on average) after exposure the organism. While most people recover within a week, some develop a type of kidney failure called hemolytic uremic syndrome (HUS). This condition can occur among persons of any age but is most common in children under 5-years old and older adults. It is marked by easy bruising, pallor, and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

FSIS and the company are concerned that some products may be in a consumer's refrigerators. Because this is a ready -to-eat product, FSIS advises all consumers to destroy the product.

Media and consumers with questions regarding the recall can contact Tom Atherstone, company president, at (510) 236 -8905.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov . The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from l0 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

#

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PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- ground meat: 160°F
- poultry: 165°F
- hot dogs: 160°F or steaming hot

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.

Exhibit J
Page 3 of 3 pages
Inv. NDH #124 Date 11/19/13

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HHSU.S. Department of Health and Human Services
FDA

U.S. Food and Drug Administration

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Exhibit K
Page 1 of 3 pages
Inv. MDH #184 Date 11/19/13

Safety

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Recalls, Market Withdrawals, & Safety AlertsPHOTO - Consumer Alert - Undeclared Sulfites In Dried DatesPHOTO - Eating Right Soy Protein Burgers Allergy Alert And Voluntary Recall Due to Undeclared MilkPHOTO - Pacific Oyster Company Issues Allergy Alert On Undeclared Sulfites In Nate's Spiced PrawnsPHOTO - Rhythm Superfoods Announces Allergy Alert and Voluntary Recall of Kool Ranch Kale ChipsPHOTO - Wells Enterprises Issues Allergy Alert and Voluntary Recall due to Undeclared Wheat in some Blue Bunny Personals Ice CreamPHOTO - Dale and Thomas Popcorn Issues Voluntary Recall of Certain Popcorn Products page 2PHOTO - Krasdale Foods Inc. Issues Allergy Alert On Undeclared Almonds In Krasdale Crispy Honey Oats and FlakesPHOTO - Mars Food US Recalls Two Date Codes of UNCLE BENÂ ƒÂ¢Â€â€šÂ¬Â¢â€šÂ¬Â¢S Whole Grain White Rice Garden Vegetable Due to Undeclared MilkPHOTO - Rite Aid Voluntarily Recalls 12 oz. Tins of Rich Fields Butter CookiesPHOTO - See's Candies, Inc. Issues Allergy Alert On Undeclared Milk In Dark Chocolate BlueberriesPhoto - Gretchen's Shoebox Express Voluntarily Recalls Evolution Brand Cinnamon Apple & Almond Butter Sandwiches and Almond Butter Because of Possible Health RiskArchive for Recalls, Market Withdrawals & Safety AlertsEnforcement ReportsIndustry GuidanceMajor Product Recalls

Recall – Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Atherstone Foods Voluntarily Recalls Salads and Wraps Because of Possible Health Risk

Contact:
Consumer:
Tom Atherstone
(510) 236 -8905

FOR IMMEDIATE RELEASE — November 9, 2013 – Athertone Foods, Inc. of Richmond, CA is voluntary recalling "Best Buy" dates 9-23-13 through 11-14-13 of ready to eat salads and wraps because they may be contaminated with Escherichia coli O157:H7 bacteria (*E. coli* O157:H7). *E. coli* O157:H7 causes a diarrheal illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure called Hemolytic Uremic Syndrome (HUS). HUS is most likely to occur in young children and the elderly. The condition can lead to serious kidney damage and even death. To date, no illnesses have been associated with these products.

Specific FDA regulated product information is below:

Product Description	UPC	Areas Distributed	Retailers

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/1/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
P.M.	4 05 (AM) / PM	Romaine		[redacted]
P.M.	5 00 (AM) / PM	Menta		
P.M.	5 :20 (AM) / PM	Chile rojo		
P.M.	5 36 (AM) / PM	Chile rojo		
P.M.	6 19 (AM) / PM	Chile verde		
P.M.	6 22 (AM) / PM	Chile verde		
P.M.	9 :08 (AM) / PM	Calabaza		
P.M.	9 :10 (AM) / PM	Zanahoria		
P.M.	9 :11 (AM) / PM	Zanahoria Angel		
P.M.	11 :05 (AM) / PM	Spinach		
P.M.	12:01 AM / (PM)	Okra		
P.M.	12:05 AM / (PM)	Kale		
P.M.	12:30 AM / (PM)	Carrots		
P.M.	12:33 AM / (PM)	Green Onion		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/1/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/1/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12 : 45 AM / (PM)	Cucumber		[redacted]
P.P.M.	1 : 12 AM / (PM)	Sicamas		
P.P.M.	1 : 54 AM / (PM)	Cilantro		
P.P.M.	2 : 20 AM / (PM)	Red Cabbage		
P.P.M.	2 : 25 AM / (PM)	Jalapeños		
P.P.M.	3 : 37 AM / (PM)	Diced Red Bell Pepper		
P.P.M.	3 : 45 AM / (PM)	Green Cabbage		
P.P.M.	3 : 50 AM / (PM)	Diced Green Bell Pepper		
P.P.M.	4 : 01 AM / (PM)	Dill		
P.P.M.	4 : 17 AM / (PM)	Parsley		
P.P.M.	4 : 30 AM / (PM)	Half Slice Cucumber		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9 01 13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/2/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:04 (AM) / PM	Romaine		[redacted]
P.P.M.	5:07 (AM) / PM	Menta.		
P.P.M.	5:45 (AM) / PM	Chile Rojo		
P.P.M.	7:48 (AM) / PM	Chile Verde		
P.P.M.	8:48 (AM) / PM	Calabaza		
P.P.M.	11:03 (AM) / PM	Carrots (Anged Heir)		
P.P.M.	11:11 (AM) / PM	Spinach		
P.P.M.	12:01 AM / (PM)	Corn		
P.P.M.	12:07 AM / (PM)	Kale		
P.P.M.	12:39 AM / (PM)	Green Onions		
P.P.M.	12:55 AM / (PM)	Carrots		
P.P.M.	1:23 AM / (PM)	Zuchinni		
P.P.M.	1:39 AM / (PM)	Cucumber		
P.P.M.	1:51 AM / (PM)	Green Bell pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09102113

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/2/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
P.M.	2 :15 AM / PM	Jicama		[redacted]
P.M.	2 :27 AM / PM	Cilantro		
P.M.	2 :28 AM / PM	Red Cabbage		
P.M.	2 :49 AM / PM	Green Cabbage		
P.M.	3 :55 AM / PM	Jalepeno		
P.M.	3 :58 AM / PM	Diced Red Bell pepper		
P.M.	4 :00 AM / PM	Snowpeas		
P.M.	4 :20 AM / PM	Cucumber wrap		
P.M.	4 :24 AM / PM	Cucumber Diced		
P.M.	4 :39 AM / PM	Dill		
P.M.	5 :15 AM / PM	Red Onions		
P.M.	5 :47 AM / PM	Green Bell pepper Sliced		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 09102113

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/3/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:05 (AM) / PM	Romaine		[redacted]
	P.M. 4:20 (AM) / PM	Menta		
	.P.M. 5:25 (AM) / PM	Chile rojo		
	.P.M. 5:30 (AM) / PM	Chile rojo		
	.P.M. 6:18 (AM) / PM	Chile verde		
	.P.M. 6:24 (AM) / PM	Zuchinni		
	.P.M. 11:05 (AM) / PM	Carrots (Angel Hair)		
	.P.M. 11:08 (AM) / PM	Spinach		
	.P.M. 11:23 (AM) / PM	Corn		
	.P.M. 12:06 AM / (PM)	Kale		
	.P.M. 12:34 AM / (PM)	Carrots		
	.P.M. 1:10 AM / (PM)	Cucumber		
	.P.M. 1:35 AM / (PM)	Red Cabbage		
	.P.M. 1:40 AM / (PM)	Zuchinni		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/03/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/3/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	2 : 13 AM / (PM)	Cilantro		[redacted]
P.M.	2 : 17 AM / (PM)	Tomatoes Cherry		
P.M.	2 : 19 AM / (PM)	Green Cabbage		
P.M.	2 : 45 AM / (PM)	Green pepper Diced		
P.M.	3 : 46 AM / (PM)	Cucumber Sliced		
P.M.	3 : 49 AM / (PM)	Red Bell pepper		
P.M.	4 : 10 AM / (PM)	Dill		
P.M.	4 : 30 AM / (PM)	Cucumber diced		
P.M.	4 : 35 AM / (PM)	Red Onions		
P.M.	4 : 48 AM / (PM)	Green Onions		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/03/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/4/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 :05 (AM) / PM	Lechuga		[redacted]
P.P.M.	5 :00 (AM) / PM	Menta		
P.P.M.	5 :20 (AM) / PM	Red peper		
P.P.M.	5 :24 (AM) / PM	Red peper		
P.P.M.	8 :37 (AM) / PM	Zuchinni		
P.P.M.	9 :05 (AM) / PM	Oregano		
P.P.M.	9 :38 (AM) / PM	Chile Verde		
P.P.M.	9 :44 (AM) / PM	Chile Verde		
P.P.M.	10 :25 (AM) PM	Zanahoria Angel		
P.P.M.	11 :07 (AM) / PM	Spinach		
P.P.M.	11 :15 (AM) / PM	Kale		
P.P.M.	12 :04 AM / (PM)	Kale		
P.P.M.	12 :15 AM / (PM)	Cucumber		
P.P.M.	12 :14 AM / (PM)	Zuchinni		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/04/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/4/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12:20 AM / PM	Green Onions		[redacted]
P.P.M.	12:40 AM / PM	Carrots		
P.P.M.	1:15 AM / PM	Diced Green Bell Pepper		
P.P.M.	1:30 AM / PM	Cilantro		
P.P.M.	1:43 AM / PM	Jalapeño		
P.P.M.	1:47 AM / PM	Tomato		
P.P.M.	1:59 AM / PM	Red Cabbage		
P.P.M.	2:45 AM / PM	Diced Red Bell Pepper		
P.P.M.	2:30 AM / PM	Dill		
P.P.M.	3:55 AM / PM	Parsley		
P.P.M.	4:00 AM / PM	Grape Tomatoes		
P.P.M.	4:10 AM / PM	Green Cabbage		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/04/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/5/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 4 :05 (AM) / PM	lechuga		[redacted]
	.P.M. 5 :05 (AM) / PM	Menta		
	.P.M. 5 30 (AM) / PM	Chile rojo		
	.P.M. 5 35 (AM) / PM	Chile rojo		
	.P.M. 6 25 (AM) / PM	Calabaza		
	.P.M. 7 :00 (AM) / PM	Chile		
	.P.M. 7 :06 (AM) / PM	Chile Verde		
	.P.M. 7 :49 (AM) / PM	Pepino		
	.P.M. 10 45 (AM) / PM	Zanahoria Angel		
	.P.M. 11 :10 (AM) / (PM)	Spinach		
	.P.M. 11 :17 (AM) / PM	Corn		
	.P.M. 12 :30 AM / (PM)	Kale		
	.P.M. 1 :24 AM / (PM)	Green Onion		
	.P.M. 1 :50 AM / (PM)	Carrots		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09105113

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/5/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3 :50 AM / PM	Cilantro		[redacted]
P.P.M.	4 :00 AM / PM	Calabaza		
P.P.M.	4 :07 AM / PM	Green Bell Pepper	Diced	
P.P.M.	4 :40 AM / PM	Red Cabbage		
P.P.M.	4 :45 AM / PM	Tomato		
P.P.M.	4 :50 AM / PM	Jalapeño		
P.P.M.	4 :59 AM / PM	Penny 1		
P.P.M.	5 :15 AM / PM	Diced Red Bell Pepper		
P.P.M.	5 :30 AM / PM	Half onion Cubed		
P.P.M.	5 :45 AM / PM	Red Onion Diced		
P.P.M.	5 :57 AM / PM	Green Bell Pepper		
P.P.M.	6 :15 AM / PM	Diced Green Bell Pepper		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/05/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/6/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]				[redacted]
.P.M.	4 :10 AM / PM	Lechuga		
.P.M.	5 :13 AM / PM	Menta		
.P.M.	5 :54 AM / PM	Chile Dolo		
.P.M.	6 :39 AM / PM	Calabaza		
.P.M.	10 :27 AM / PM	Calabaza		
.P.M.	11 :05 AM / PM	Spinach		
.P.M.	12 :30 AM / PM	Green Bell Pepper		
.P.M.	12 :35 AM / PM	Green Onion		
.P.M.	12 :42 AM / PM	Adopt Hot Carrots		
.P.M.	12 :52 AM / PM	Carrots		
.P.M.	1 :15 AM / PM	Kale		
.P.M.	1 :40 AM / PM	Diced Green Bell Pepper		
.P.M.	2 :20 AM / PM	Diced Red Bell Pepper		
.P.M.	5 :10 AM / PM	Zucchini Sliced		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09 106 113

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/6/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]				[redacted]
P.P.M.	5:20 AM / PM	Corn		
P.P.M.	5:45 AM / PM	Red Cabbage		
P.P.M.	5:50 AM / PM	Jicama		
P.P.M.	5:55 AM / PM	Cilantro		
P.P.M.	6:00 AM / PM	Cucumber		
P.P.M.	6:40 AM / PM	Jalapeño		
P.P.M.	6:45 AM / PM	Green Cabbage		
P.P.M.	6:50 AM / PM	Diced Cucumber		
P.P.M.	7:04 AM / PM	Oregano		
P.P.M.	7:10 AM / PM	Pensil		
P.P.M.	7:15 AM / PM	Half Moon Cucumber		
P.P.M.	7:20 AM / PM	Dill		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09106113

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/7/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4 :02 AM / PM	Lechuga	[redacted]	[redacted]
	P.M. 5 :28 AM / PM	Green Pepper		
	P.M. 5 :31 AM / PM	Red Pepper		
	P.M. 6 :11 AM / PM	Zuchin.		
	P.M. 11 :[illegible] AM / PM	Green Pepper Diced		
	P.M. 11:05 AM / PM	Spinach		
	P.M. 11:07 AM / PM	Angel Hair Carrots		
	P.M. 1 :19 AM / PM	Red Bell pepper Diced		
	P.M. 1 :21 AM / PM	Cilan		
	P.M. 1 :50 AM / PM	Green Onion		
	P.M. 2 :10 AM / PM	Carrots		
	P.M. 3 :40 AM / PM	Green Cabbage		
	P.M. 3 :50 AM / PM	Cilantro		
	P.M. 3 :55 AM / PM	Jalapeño		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/7/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/7/2013

[redacted]

Tips
Keep wet fingers out of the vial
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Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 :00 AM / PM	Cucumber		[redacted]
P.P.M.	4 :15 AM / PM	Red Cabbage		
P.P.M.	4 :30 AM / PM	Cherry Tomatoes		
P.P.M.	4 :40 AM / PM	Sliced Red Bell Pepper		
P.P.M.	5 :05 AM / PM	Lettuce		
P.P.M.	5 :12 AM / PM	Zucchini		
P.P.M.	5 :20 AM / PM	Parsley		
P.P.M.	5 :42 AM / PM	Diced Red Onion		
P.P.M.	5 :53 AM / PM	Dill		
P.P.M.	6 :04 AM / PM	Half moon Cucumber		
P.P.M.	6 :12 AM / PM	Oregano		
P.P.M.	6 :20 AM / PM	Sliced Red Onion		
P.P.M.	6 :27 AM / PM	Sliced Green Bell Pepper		
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/7/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/8/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4 :06 (AM) / PM	Lechuga		[redacted]
P.M.	5 :00 (AM) / PM	Lechuga		
P.M.	5 :25 (AM) / PM	Chile rojo		
P.M.	5 :32 (AM) / PM	Chile rojo		
P.M.	6 :12 (AM) / PM	Chile verde		
P.M.	6 :15 (AM) / PM	Chile verde		
P.M.	6 :29 (AM) / PM	Zuchinni		
P.M.	7 45 (AM) / PM	Pepino		
P.M.	9 49 (AM) / PM	Zanahoria Angel		
P.M.	11 :15 (AM) / PM	Spinach		
P.M.	12 :15 AM / (PM)	Kale		
P.M.	12 :50 AM / (PM)	Jicama		
P.M.	1 :15 AM / (PM)	Cilantro		
P.M.	1 :17 AM / (PM)	Calabaza		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 9.8.13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/8/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	1:44 AM / PM	Diced Red Bell Pepper		[redacted]
P.P.M.	2:00 AM / PM	Diced Green Bell Pepper		
P.P.M.	2:30 AM / PM	Green Cabbage		
P.P.M.	2:40 AM / PM	Carrots		
P.P.M.	3:35 AM / PM	Green Onion		
P.P.M.	3:50 AM / PM	Angel Hair Carrot		
P.P.M.	4:02 AM / PM	Red Cabbage		
P.P.M.	4:49 AM / PM	Diced Red Bell Pepper		
P.P.M.	4:54 AM / PM	Sliced Green Bell Pepper		
P.P.M.	4:55 AM / PM	Cucumber		
P.P.M.	4:56 AM / PM	Jalapeño		
P.P.M.	5:04 AM / PM	Half Moon Cucumber		
P.P.M.	5:10 AM / PM	Pineapple		
P.P.M.	5:13 AM / PM	Cherry Tomatoes		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/8/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/8/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	5 : 40 AM / PM	Half Moon Cucumber		[redacted]
P.P.M.	5 : 45 AM / PM	Oregano		
P.P.M.	5 : 52 AM / PM	Dill		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/8/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/9/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:05 AM / PM	Romaine		[redacted]
P.M.	4:35 AM / PM	Menta		
P.M.	5:31 AM / PM	Red pepper		
P.M.	6:17 AM / PM	Green pepper		
P.M.	8:33 AM / PM	Calabaza		
P.M.	11:06 AM / PM	Zanahoria (Angel Hair)		
P.M.	11:09 AM / PM	Spinach		
P.M.	12:16 AM / PM	Kale		
P.M.	12:32 AM / PM	Cucumber		
P.M.	12:34 AM / PM	Zuchinni		
P.M.	12:37 AM / PM	Corn		
P.M.	12:55 AM / PM	Jicama		
P.M.	1:16 AM / PM	Perejil		
P.M.	1:56 AM / PM	Snow peas		

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 09/09/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/9/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	2 : 03 AM / PM	Green Onions		[redacted]
P.M.	2 : 05 AM / PM	Green Cabbage		
P.M.	2 : 19 AM / PM	Jalapeño		
P.M.	2 : 30 AM / PM	Cherry Tomatoes		
P.M.	2 : 41 AM / PM	Diced Red Bellpepper		
P.M.	4 : 33 AM / PM	Diced Cucumber		
P.M.	4 : 45 AM / PM	Green Bell pepper Diced		
P.M.	4 : 47 AM / PM	Cilantro		
P.M.	4 : 54 AM / PM	Repollo Rojo		
P.M.	4 : 56 AM / PM	Red Onions		
P.M.	5 : 00 AM / PM	Sliced Red pepper		
P.M.	5 : 44 AM / PM	Cucumber Wrap		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/9/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/10/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:06 (AM) / PM	Romaine		[redacted]
P.M.	4:25 (AM) / PM	Yerba		
P.M.	5:35 (AM) / PM	Chile Rojo		
P.M.	6:14 (AM) / PM	Chile Verde		
P.M.	9:46 (AM) / PM	Cilantro		
P.M.	10:15 (AM) / PM	Jicama		
P.M.	11:13 (AM) / PM	Spinach		
P.M.	11:53 (AM) / PM	Zanahoria (Angel Hair		
P.M.	12:09 AM / (PM)	Corn		
P.M.	12:45 AM / (PM)	Kale		
P.M.	1:40 AM / (PM)	Cucumber		
P.M.	1:56 AM / (PM)	Red Cabbage		
P.M.	2:26 AM / (PM)	Zuchinni		
P.M.	4:18 AM / (PM)	Cilantro		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 9/10/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/10/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira ce prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 :25 AM / (PM)	Cherry tomatoes		[redacted]
P.P.M.	4 :31 AM / (PM)	Diced Red papper		
P.P.M.	4 58 AM / (PM)	Diced Green Papper		
P.P.M.	5 24 AM / (PM)	Papino Cuadro		
P.P.M.	5 :48 AM / (PM)	Cilantro		
P.P.M.	5 :50 AM / (PM)	Red Onions		
P.P.M.	5 :56 AM / (PM)	Green Cabbage		
P.P.M.	6 51 AM / (PM)	Papino Burro		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/10/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/11/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]				[redacted]
P.M.	4:10 AM / PM	Romaine		
P.M.	5:06 AM / PM	Menta		
P.M.	5:20 AM / PM	Chile Rojo		
P.M.	5:55 AM / PM	Chile Verde		
P.M.	6:30 AM / PM	Calabaza.		
P.M.	8:46 AM / PM	Jicama.		
P.M.	9:11 AM / PM	Tomates Verde.		
P.M.	10:59 AM / PM	Tomate Rojo		
P.M.	11:06 AM / PM	Zanahoria Angel.		
P.M.	11:07 AM / PM	Spinach		
P.P.M.	12:20 AM / PM	Diced Green Bell Pepper		
P.P.M.	12:40 AM / PM	Diced Red Bell Pepper		
P.P.M.	12:45 AM / PM	Cucumber		
P.P.M.	1:15 AM / PM	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 09 / 11 / 13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/11/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	1:40 AM / PM	Corn		[redacted]
P.M.	2:23 AM / PM	Zucchini		
P.M.	2:47 AM / PM	Jicama		
P.M.	3:33 AM / PM	Snow peas		
P.M.	3:35 AM / PM	Red Cabbage		
P.M.	3:57 AM / PM	Green Onion		
P.M.	4:15 AM / PM	Carrots		
P.M.	4:40 AM / PM	Cilantro		
P.M.	4:50 AM / PM	Diced Cucumber		
P.M.	4:56 AM / PM	Diced Red Bell Pepper		
P.M.	5:00 AM / PM	Diced Red Onion		
P.M.	5:22 AM / PM	Cherry Tomatoes		
P.M.	5:43 AM / PM	Pensil		
P.M.	5:50 AM / PM	Green Cabbage		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/11/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

[redacted]

Date: 9/11/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	6 : 49 AM / (PM)	Dining Hall Wash		[redacted]
[redacted] P.P.M.	6 : 50 AM / (PM)	9/11		
[redacted] P.P.M.	6 : 53 AM / (PM)	Oregano		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09 / 11 / 13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/12/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:06 (AM) / PM	Lechuga		[redacted]
P.P.M.	5:05 (AM) / PM	Menta		
P.P.M.	5:07 (AM) / PM	Menta		
P.P.M.	5:32 (AM) / PM	Chile rojo		
P.P.M.	5:38 (AM) / PM	Chile rojo		
P.P.M.	5:43 (AM) / PM	Menta		
P.P.M.	6:35 (AM) / PM	Chile Verde		
P.P.M.	7:30 (AM) / PM	Silantro		
P.P.M.	9:40 (AM) / PM	Calabaza		
P.P.M.	10:00 (AM) / PM	Zanahoria Angel		
P.P.M.	11:10 (AM) / PM	Spinach		
P.P.M.	11:50 (AM) / PM	Kale		
P.P.M.	11:53 (AM) / PM	Cucumber		
P.P.M.	12:30 AM / (PM)	Cura		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/12/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/12/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
P.P.M.	1:15 AM / PM	Zucchini		[redacted]
P.P.M.	1:38 AM / PM	Jicama		
P.P.M.	2:05 AM / PM	Green Onion		
P.P.M.	2:15 AM / PM	Carrots		
P.P.M.	2:35 AM / PM	Cherry Potatoes		
P.P.M.	2:49 AM / PM	Diced Red Bell Pepper		
P.P.M.	3:47 AM / PM	Diced Green Bell Pepper		
P.P.M.	4:01 AM / PM	Cilantro		
P.P.M.	4:25 AM / PM	Green Cabbage		
P.P.M.	4:57 AM / PM	Fennel		
P.P.M.	5:02 AM / PM	Oregano		
P.P.M.	5:10 AM / PM	Dill		
P.P.M.	5:12 AM / PM	Hole about Cucumber		
P.P.M.	5:15 AM / PM	Sliced Green Bell Pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/12/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/12/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	5:30 AM / PM	Red Cabbage		[redacted]
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 09/12/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/13/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:07 (AM) / PM	Romaine		[redacted]
P.P.M.	5:35 (AM) / PM	Menta		
P.P.M.	5:58 (AM) / PM	Chile Rojo.		
P.P.M.	6:25 (AM) / PM	Zanahoria.		
P.P.M.	7:52 (AM) / PM	Cilantro		
P.P.M.	10:55 (AM) / PM	Calavaza.		
P.P.M.	11:10 (AM) / PM	Spinach		
P.P.M.	11:43 (AM) / PM	Green Onions		
P.P.M.	12:42 AM / (PM)	Zanahoria (Angel Hair)		
P.P.M.	12:45 AM / (PM)	Corn		
P.P.M.	1:18 AM / (PM)	Green Bell pepper		
P.P.M.	1:24 AM / (PM)	Kale		
P.P.M.	3:43 AM / (PM)	Green Bell pepper		
P.P.M.	3:45 AM / (PM)	Cilantro		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/13/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/13/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 : 13 AM / (PM)	Calabaza		[redacted]
P.P.M.	4 : 25 AM / (PM)	Carrots		
P.P.M.	4 : 51 AM / (PM)	Perejil		
P.P.M.	5:58 AM / (PM)	Pepino Verde		
P.P.M.	5:55 AM / (PM)	Jicama		
P.P.M.	6 : 19 AM / (PM)	Oregano		
P.P.M.	6 : 23 AM / (PM)	Jalapeno		
P.P.M.	6 : 30 AM / (PM)	Red Onions		
P.P.M.	6 : 33 AM / (PM)	Cucumber Dicad		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/13/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/14/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 4 :04 (AM) / PM	Menta		[redacted]
	.P.M. 4 :08 (AM) / PM	Lechuga		
	.P.M. 5 :22 (AM) / PM	Chile rojo		
	.P.M. 5 :25 (AM) / PM	Chile rojo		
	.P.M. 5 :45 (AM) / PM	Chile rojo		
	.P.M. 5 :48 (AM) / PM	Chile rojo		
	.P.M. 9 :25 (AM) PM	Zanahoria Angel		
	.P.M. 9 :48 (AM) / PM	Chile Verde		
	.P.M. 10 :10 (AM) PM	Pepino		
	.P.M. 12 :20 AM / (PM)	Corn		
	.P.M. 12 :50 AM / (PM)	Kale		
	.P.M. 1 :50 AM / (PM)	Diced Red Bell Pepper		
	.P.M. 2 :10 AM / (PM)	Zucchini		
	.P.M. 2 :50 AM / (PM)	Green Cabbage		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/14/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/14/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3:50 AM / PM	Diced Green Bell Pepper		[redacted]
P.P.M.	3:55 AM / PM	Cilantro		
P.P.M.	4:00 AM / PM	Green Onion		
P.P.M.	4:10 AM / PM	Oregano		
P.P.M.	4:20 AM / PM	Dill		
P.P.M.	4:25 AM / PM	Red Cabbage		
P.P.M.	4:47 AM / PM	Jicama		
P.P.M.	4:50 AM / PM	Zucchini		
P.P.M.	5:15 AM / PM	Parsley		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/14/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/15/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 4:06 (AM) / PM	Lechuga		[redacted]
	.P.M. 4:08 (AM) / PM	Menta		
	.P.M. 5:35 (AM) / PM	Chile rojo		
	.P.M. 5:38 (AM) / PM	Chile rojo		
	.P.M. 6:15 (AM) / PM	Calabaza		
	.P.M. 8:15 (AM) / PM	Cebolla		
	.P.M. 8:48 (AM) / PM	Calabaza		
	.P.M. 11:08 (AM) / PM	Spinach		
	.P.M. 12:45 AM / (PM)	Angel Hair Carrots		
	.P.M. 12:57 AM / (PM)	Carrots		
	.P.M. 1:15 AM / (PM)	Green Onion		
	.P.M. 1:29 AM / (PM)	Green Bell Pepper		
	.P.M. 3:35 AM / (PM)	Cilantro		
	.P.M. 3:40 AM / (PM)	Zucchini		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/15/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/15/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 :00 AM / PM	Diced Green Bell Peppers		[redacted]
P.P.M.	4 :24 AM / PM	Diced Red Bell Peppers		
P.P.M.	4 :50 AM / PM	Cherry Tomatoes		
P.P.M.	5 :03 AM / PM	Diced Red Onions		
P.P.M.	5 :20 AM / PM	Jicama		
P.P.M.	5 :47 AM / PM	Red Cabbage		
P.P.M.	5 :54 AM / PM	Green Cabbage		
P.P.M.	6 :10 AM / PM	Half Moon Cucumbers		
P.P.M.	6 :15 AM / PM	Dill		
P.P.M.	6 :17 AM / PM	Oregano		
P.P.M.	6 :24 AM / PM	Pepsi		
P.P.M.	6 :30 AM / PM	Sliced Green Bell Peppers		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/15/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/16/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:05 (AM) / PM	Romaine		[redacted]
	P.M. 4:23 (AM) / PM	Mentz		
	P.M. 5:28 (AM) / PM	Chile Rojo		
	P.M. 5:30 (AM) / PM	Chile Verde		
	P.M. 6:17 (AM) / PM	Hi Chile Cilantro.		
	P.M. 8:48 (AM) / PM	Zanahoria Angel.		
	P.M. 10:49 (AM) / PM	Spinach		
	P.M. 11:15 (AM) / PM	Kale		
	P.M. 11:20 (AM) / PM	Corn		
	P.M. 12:16 AM / (PM)	Zanahoria Matchstick		
	P.M. 12:55 AM / (PM)	Zuchini		
	P.M. 12:59 AM / (PM)	Cilantro		
	P.M. 1:23 AM / (PM)	Green Cabbage		
	P.M. 1:55 AM / (PM)	Cucumber		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/16/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/16/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 1:59 AM / PM	Green Bell pepper		[redacted]
	P.M. 2:24 AM / PM	Red Cabbage		
	P.M. 3:47 AM / PM	Peregil		
	P.M. 3:30 AM / PM	Jicama		
	P.M. 3:52 AM / PM	Tomatoes Cherry		
	P.M. 3:57 AM / PM	Red Bell pepper Diced		
	P.M. 5:00 AM / PM	Red Bell pepper Diced		
	P.M. 5:49 AM / PM	Red Bell pepper Diced		
	P.M. 6:08 AM / PM	Cucumber Diced		
	P.M. 6:11 AM / PM	Cucumber Wraps		
	P.M. 6:16 AM / PM	Red Onions		
	P.M. 6:20 AM / PM	Dill		
	P.M. 6:29 AM / PM	Oregano		
[redacted]	P.M. : AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/16/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/17/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:18 (AM) / PM	Romaine		[redacted]
	P.M. 4:43 (AM) / PM	Tomatillo		
	P.M. 4:55 (AM) / PM	Menta.		
	P.M. 5:33 (AM) / PM	Chile Rojo.		
	P.M. 6:38 (AM) / PM	Chile Verde.		
	P.M. 9:55 (AM) / PM	Jicama.		
	P.M. 11:38 (AM) / PM	Spinaca		
	P.M. 12:16 AM / (PM)	Carrots finger		
	P.M. 12:35 AM / (PM)	Kale		
	P.M. 12:45 AM / (PM)	Green Onion		
	P.M. 1:52 AM / (PM)	Red pepper		
	P.M. 2:17 AM / (PM)	Jicama		
	P.M. 2:17 AM / (PM)	Cilantro		
	P.M. 2:27 AM / (PM)	Red pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/17/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/17/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	2:34 AM / (PM)	Zuchinni		[redacted]
.P.M.	2:41 AM / (PM)	Cucumber		
.P.M.	2:51 AM / (PM)	Green pepper		
.P.M.	3:41 AM / (PM)	Green Cabbage		
.P.M.	4:15 AM / (PM)	Pereji l		
.P.M.	4:25 AM / (PM)	Carrots		
.P.M.	4:32 AM / (PM)	Red pepper diced		
.P.M.	4:39 AM / (PM)	Cucumber diced		
.P.M.	4:50 AM / (PM)	Red Cabbage		
.P.M.	5:16 AM / (PM)	Green pepper Sliced		
.P.M.	5:18 AM / (PM)	Red pepper Sliced		
.P.M.	5:51 AM / (PM)	Red Onion		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 09/17/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/18/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:18 AM / PM	Romaine		[redacted]
P.P.M.	4:57 AM / PM	Lettuce.		
P.P.M.	5:40 AM / PM	Chile Rojo		
P.P.M.	~~6:25~~ AM / PM	Chile Verde.	6:25 AM	
P.P.M.	7:25 AM / PM	Calabaza.		
P.P.M.	11:10 AM / PM	Spinach		
P.P.M.	12:14 AM / PM	Green Onion		
P.P.M.	12:35 AM / PM	Angel Hair Carrots		
P.P.M.	12:49 AM / PM	Kale		
P.P.M.	12:58 AM / PM	Carrots		
P.P.M.	1:15 AM / PM	Corn		
P.P.M.	1:30 AM / PM	Cucumber		
P.P.M.	1:47 AM / PM	Snowpeas		
P.P.M.	2:10 AM / PM	Jalapeño		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 9/18/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

[redacted]

Date: 9/18/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	2:12 AM / PM	Green Cabbage		[redacted]
P.M.	2:20 AM / PM	Red Cabbage		
P.M.	9:41 AM / PM	Diced Green Bell Pepper		
P.M.	3:40 AM / PM	Diced Cucumber		
P.M.	3:44 AM / PM	Zucchini		
P.M.	3:50 AM / PM	Diced Red Onion		
P.M.	3:54 AM / PM	Cilantro		
P.M.	4:34 AM / PM	Half Moon Cucumber		
P.M.	4:40 AM / PM	Pepsil		
P.M.	4:55 AM / PM	Dill		
P.M.	5:05 AM / PM	Oregano		
P.M.	5:10 AM / PM	Sliced Red Bell Pepper		
P.M.	5:20 AM / PM	Sliced ~~Red~~ Bell Pepper		
P.M.	6:10 AM / PM	Pepsil		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/18/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/19/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store In cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 4 :03 (AM) / PM	Lechuga		[redacted]
	P.P.M. 4 :37 (AM) / PM	Menta		
	P.P.M. 5 :25 (AM) / PM	Chile rojo		
	P.P.M. 5 :30 (AM) / PM	Chile rojo		
	P.P.M. 6 :15 (AM) / PM	Chile rojo		
	P.P.M. 6 :25 (AM) / PM	Calabaza		
	P.P.M. 9 :20 (AM) / PM	pepino		
	P.P.M. 9 :50 (AM) / PM	zanahoria angel		
	P.P.M. 11 :07 (AM) / PM	Chile Verde		
	P.P.M. 11 :10 (AM) / PM	Spinach		
	P.P.M. 12 :05 AM / (PM)	Corn		
	P.P.M. 1 :11 AM / (PM)	Red Bell pepper Diced		
	P.P.M. 1 :14 AM / (PM)	Kale		
	P.P.M. 1 :30 AM / (PM)	Diced Green Bell Pepper		

VERIFIED BY/ VERIFICADO POR [redacted] DATE 09/19/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/19/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 1:44 AM / PM	Zucchini		[redacted]
	P.M. 1:47 AM / PM	Green Onion		
	P.M. 1:46 AM / PM	Jalapeño		
	P.M. 1:55 AM / PM	Cilantro		
	P.M. 2:10 AM / PM	Carrots		
	P.M. 2:30 AM / PM	Celery		
	P.M. 2:35 AM / PM	Red Cabbage		
	P.M. 2:44 AM / PM	Diced cucumber		
	P.M. 2:52 AM / PM	Diced Radishes		
	P.M. 2:57 AM / PM	Cherry Tomatoes		
	P.M. 3:35 AM / PM	Green Cabbage		
	P.M. 4:24 AM / PM	Parsley		
	P.M. 4:30 AM / PM	Oregano		
	P.M. 4:51 AM / PM	Dill		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/19/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/20/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
P.M.	4:01 AM / PM	Romaine		[redacted]
P.M.	4:02 AM / PM	Menta.		
P.M.	6:00 AM / PM	Chile Rojo		
P.M.	7:18 AM / PM	Cilantro		
P.M.	9:46 AM / PM	Chile Verde.		
P.M.	11:15 AM / PM	Spinach		
P.M.	12:45 AM / PM	Mixed Hair Carrots		
P.M.	12:55 AM / PM	Kale		
P.M.	2:45 AM / PM	Corn		
P.M.	2:57 AM / PM	Diced Red Bell Pepper		
P.M.	3:55 AM / PM	Diced Green Bell Pepper		
P.M.	4:40 AM / PM	Green Cabbage		
P.M.	4:45 AM / PM	Cucumbers		
P.M.	4:50 AM / PM	Zucchini		

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 09/20/2013

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/20/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:55 AM / (PM)	Cherry Tomatoes		[redacted]
P.M.	5:30 AM / (PM)	Cilantro		
P.M.	5:49 AM / (PM)	Red Cabbage		
P.M.	5:55 AM / (PM)	Sliced Tomatoes		
P.M.	6:50 AM / (PM)	Cucumber Diced		
P.M.	6:54 AM / (PM)	Diced Red Onion		
P.M.	6:55 AM / (PM)	Pencil		
P.M.	6:57 AM / (PM)	Dill		
P.M.	7:05 AM / (PM)	Oregano		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/20/2013

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/21/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 4 :03 AM / PM	Romaine		[redacted]
	.P.M. 4 :07 AM / PM	Menta		
	.P.M. 4 :32 AM / PM	Chile verde		
	.P.M. 5 :00 AM / PM	Chile rojo		
	.P.M. 5 :05 AM / PM	Chile rojo		
	.P.M. 5 :20 AM / PM	Chile rojo		
	.P.M. 6 :16 AM / PM	Chile rojo		
	.P.M. 8 :55 AM / PM	Cilantro		
	.P.M. 10 :00 AM / PM	Calabaza		
	.P.M. 11 :10 AM / PM	Spinach		
	.P.M. 11 :45 AM / PM	Green Cabbage		
	.P.M. 12 :10 AM / PM	Angel Hair Cilantro		
	.P.M. 12 :37 AM / PM	Cilantro		
	.P.M. 1 :50 AM / PM	Tepino		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/21/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/21/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 1:15 AM / PM	Red Cabbage		[redacted]
	P.M. 1:30 AM / PM	Kale		
	P.M. 2:00 AM / PM	Diced Red Bell Pepper		
	P.M. 2:25 AM / PM	Diced Green Bell Pepper		
	P.M. 2:37 AM / PM	Jalapeños		
	P.M. 3:50 AM / PM	Diced Cucumber		
	P.M. 4:00 AM / PM	Jicama		
	P.M. 4:10 AM / PM	Red Onion		
	P.M. 4:15 AM / PM	Sliced Red Bell Pepper		
	P.M. 4:21 AM / PM	Sliced Green Bell Pepper		
	P.M. 4:25 AM / PM	Sliced Red Onion		
	P.M. 4:50 AM / PM	Parsley		
	P.M. 4:57 AM / PM	Dill		
	P.M. 5:00 AM / PM	Oregano		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/21/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/22/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	M. 4 :01 (AM) / PM	Lechuga		[redacted]
	M. 4 :06 (AM) / PM	Menta		
	M. 4 :40 (AM) / PM	Menta		
	M. 5 :10 (AM) / PM	Chile rojo		
	M. 5 :15 (AM) / PM	Chile rojo		
	M. 6 :20 (AM) / PM	Calabaza		
	M. 9 :15 (AM) / PM	Pepino		
	M. 9 :40 (AM) / PM	Zanahoria Anyel		
	M. 11 :08 (AM) / PM	Spinach		
	M. 11 :10 (AM) / PM	Green Bell Pepper		
	M. 12:20 AM / (PM)	Calabaza		
	M. 12:30 AM / (PM)	Kale		
	M. 1 :12 AM / (PM)	Corn		
	M. 1 :44 AM / (PM)	Cilantro		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/22/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

[redacted]

Date: 9/22/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	2 : 19 AM / (PM)	Cucumber		[redacted]
P.M.	4 04 AM / (PM)	Green Bell pepper		
P.M.	4 :07 AM / (PM)	Diced Red Bell pepper		
P.M.	4 43 AM / (PM)	Red Cabbage		
P.M.	5 :00 AM / (PM)	Perejil		
P.M.	5 :05 AM / (PM)	Tomatoes Cherry		
P.M.	5 :23 AM / (PM)	Green Cabbage		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] **DATE:** 9/22/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] *PPM*

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/23/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:10 AM / PM	Romaine		[redacted]
P.M.	4:11 AM / PM	Mentci		
P.M.	5:15 AM / PM	Chile Rojo.		
P.M.	5:48 AM / PM	Chile Verde.		
P.M.	6:33 AM / PM	Calabaza.		
P.M.	9:01 AM / PM	Fresno		
P.M.	9:34 AM / PM	Tomates		
P.M.	11:03 AM / PM	Carrots (Angel Hair)		
P.M.	11:13 AM / PM	Spinach		
P.M.	12:04 AM / PM	Zuchinni		
P.M.	12:13 AM / PM	Green Onions		
P.M.	12:32 AM / PM	Kale		
P.M.	12:40 AM / PM	Jicama		
P.M.	1:35 AM / PM	Red Cabbage		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/23/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/23/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	1 52 AM / PM	Green Cabbage		[redacted]
P.M.	2 55 AM / PM	Cucumber		
P.M.	3 39 AM / PM	Tomatoes		
P.M.	3 46 AM / PM	Green Bell pepper		
P.M.	3 54 AM / PM	Jalapeño		
P.M.	4 :22 AM / PM	Carrots R		
P.M.	5 :08 AM / PM	Papino		
P.M.	5 :15 AM / PM	Green Bell pepper Sliced		
P.M.	5 :42 AM / PM	Red Onions		
P.M.	5 50 AM / PM	Perejil		
P.M.	5 :52 AM / PM	Cucumber Diced		
P.M.	5 57 AM / PM	Red Onions Diced		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09 23 13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/24/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:09 (AM) / PM	Romaine		[redacted]
P.M.	4:10 (AM) / PM	Lenta.		
P.M.	6:00 (AM) / PM	Chile Rojo		
P.M.	9:15 (AM) / PM	Chile P Verde.		
P.M.	9:45 (AM) / PM	Jicama		
P.M.	11 55 (AM) / PM	Spinach		
P.M.	12:15 AM / (PM)	Carrots (Angel Hair)		
P.M.	12:23 AM / (PM)	Carrots Matchstick		
P.M.	12:33 AM / (PM)	Green Onions		
P.M.	12:36 AM / (PM)	Corn		
P.M.	12:45 AM / (PM)	Jicama		
P.M.	12:57 AM / (PM)	Kale		
P.M.	1 :00 AM / (PM)	Zuchinni		
P.M.	2:20 AM / (PM)	Cilantro		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/24/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/24/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3 :03 AM / (PM)	Diced Red pepper		[redacted]
P.P.M.	4 :11 AM / (PM)	Green Bell pepper		
P.P.M.	4 :43 AM / (PM)	Red Cabbage		
P.P.M.	4 45 AM / (PM)	Perejil		
P.P.M.	5 :28 AM / (PM)	Green Cabbage		
P.P.M.	5 :30 AM / (PM)	Oregano		
P.P.M.	5 :57 AM / (PM)	Zuchinni		
P.P.M.	6 07 AM / (PM)	Cucumber Diced		
P.P.M.	6 10 AM / (PM)	Red Onions		
P.P.M.	6 :13 AM / (PM)	Cucumber Wraps		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 09 24 13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 9/25/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:07 (AM) / PM	Romaine		[redacted]
P.M.	4:34 (AM) / PM	Mentas.		
P.M.	6:26 (AM) / PM	Red Pepper		
P.M.	11:06 (AM) / PM	Zanahoria Angel.		
P.M.	11:10 (AM) / PM	Spinach		
P.M.	11:30 (AM) / PM	Green Bell Pepper		
P.M.	12:40 AM / (PM)	Zuchinni		
P.M.	1:45 AM / (PM)	Kale		
P.M.	1:45 AM / (PM)	Cilantro		
P.M.	1:25 AM / (PM)	Corn		
P.M.	1:59 AM / (PM)	Carrots		
P.M.	3:35 AM / (PM)	Diced Red Bell Pepper		
P.M.	3:40 AM / (PM)	Green Onion		
P.M.	3:49 AM / (PM)	Diced Green Bell Pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/25/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/25/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:00 AM / PM	Snow peas		[redacted]
	P.M. 4:10 AM / PM	Red Cabbage		
	P.M. 4:15 AM / PM	Cucumber		
	P.M. 4:30 AM / PM	Sirano		
	P.M. 4:50 AM / PM	Pengi		
	P.M. 4:55 AM / PM	Sliced Zucchini		
	P.M. 5:10 AM / PM	Diced Cucumber		
	P.M. 5:17 AM / PM	Sliced Red Onion		
	P.M. 5:19 AM / PM	Diced Red Onion		
	P.M. 5:24 AM / PM	Sliced Green Bell Pepper		
	P.M. 5:40 AM / PM	Oregano		
	P.M. 5:45 AM / PM	Half Moon Cucumber		
	P.M. 5:50 AM / PM	Green Cabbage		
	P.M. : AM / PM	[redacted]		

DATE: 09/25/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/26/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4 :08 AM / PM	Lechuga		[redacted]
P.M.	5 :58 AM / PM	Red bell pepper		
P.M.	5 :39 AM / PM	Menta		
P.M.	6 :38 AM / PM	Chile Verde		
P.M.	7 :22 AM / PM	Cilantro		
P.M.	8 :40 AM / PM	Calabaza		
P.M.	8 :45 AM / PM	Chile rojo		
P.M.	8 :50 AM / PM	Tomate		
P.M.	9 :14 AM / PM	Chile verde		
P.M.	11 :07 AM / PM	Spinach		
P.M.	11 :39 AM / PM	Finger Hair Comets		
P.M.	12 :58 AM / PM	Corn		
P.M.	1 :18 AM / PM	Carrots Angel		
P.M.	1 :30 AM / PM	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/26/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

[redacted]

Date: 9/26/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 2:35 AM / PM	Zucchini		[redacted]
	P.P.M. 2:57 AM / PM	Diced Red Bell Pepper		
	P.P.M. 3:33 AM / PM	Cucumber		
	P.P.M. 3:50 AM / PM	Green Onion		
	P.P.M. 4:03 AM / PM	Carrots		
	P.P.M. 4:15 AM / PM	Cilantro		
	P.P.M. 4:30 AM / PM	Parsley		
	P.P.M. 4:32 AM / PM	Diced Green Bell Pepper		
	P.P.M. 4:40 AM / PM	Jalapeño		
	P.P.M. 4:53 AM / PM	Dill		
	P.P.M. 5:04 AM / PM	Oregano		
	P.P.M. 5:10 AM / PM	Grape Tomatoes		
	P.P.M. 5:15 AM / PM	Green Cabbage		
	P.P.M. 5:38 AM / PM	Cebolla roja		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 09/26/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/26/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	5 : 50 AM / PM	Half Moon Cucumber		[redacted]
P.P.M.	5 : 55 AM / PM	Sliced Green Bell Pepper		
P.P.M.	6 : 05 AM / PM	Red Cabbage		
P.P.M.	6 : 15 AM / PM	Tomato		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 09/26/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/27/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	4:00 AM / PM	Romaine		[redacted]
.P.M.	5:30 AM / PM	Chile Rojo		
.P.M.	5:31 AM / PM	Menta.		
.P.M.	6:20 AM / PM	Cilantro		
.P.M.	6:30 AM / PM	Zanahoria.		
.P.M.	9:38 AM / PM	Chile Rojo.		
.P.M.	11:09 AM / PM	Spinach		
.P.M.	12:19 AM / PM	Kale		
.P.M.	12:42 AM / PM	Carrots (Angel Hair)		
.P.M.	1:49 AM / PM	Green Onions		
.P.M.	2:20 AM / PM	Carrots Matchstick		
.P.M.	3:39 AM / PM	Green Bell pepper		
.P.M.	4:10 AM / PM	Corn		
.P.M.	4:43 AM / PM	Diced Red Bell pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/27/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/27/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 : 45 AM / (PM)	Tomatoes cherry		[redacted]
P.P.M.	5 : 24 AM / (PM)	Cucumber		
P.P.M.	5 : 43 AM / (PM)	Zuchinni		
P.P.M.	6 : 06 AM / (PM)	Red Onions		
P.P.M.	6 : 15 AM / (PM)	Green Cabbage		
P.P.M.	6 : 20 AM / (PM)	Red Cabbage		
P.P.M.	6 : 35 AM / (PM)	Jicama		
P.P.M.	6 : 49 AM / (PM)	Perejil		
P.P.M.	6 : 52 AM / (PM)	Oregano		
P.P.M.	6 : 57 AM / (PM)	Dill		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/27/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 9/28/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:00 (AM) / PM	Lechuga		[redacted]
P.P.M.	4:03 (AM) / PM	Menta		
P.P.M.	4:24 (AM) / PM	Chile rojo		
P.P.M.	5:32 (AM) / PM	Zanahoria		
P.P.M.	5:45 (AM) / PM	Chile rojo		
P.P.M.	5:48 (AM) / PM	Chile rojo		
P.P.M.	6:28 (AM) / PM	Calabaza		
P.P.M.	6:40 (AM) / PM	Chile verde		
P.P.M.	10:23 (AM) / PM	Spinach		
P.P.M.	11:30 (AM) / PM	Corn		
P.P.M.	12:07 AM / (PM)	Green Bell pepper		
P.P.M.	12:17 AM / (PM)	Angel Hair Carrots		
P.P.M.	12:28 AM / (PM)	Green Onions		
P.P.M.	12:36 AM / (PM)	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 9/28/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/28/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	1:39 AM / PM	Dicad Red Bellpepper		[redacted]
P.P.M.	1:45 AM / PM	Cucumber		
P.P.M.	2:25 AM / PM	Zuchinni		
P.P.M.	2:27 AM / PM	Cilantro		
P.P.M.	2:48 AM / PM	Snowpeas		
P.P.M.	2:54 AM / PM	Carrots		
P.P.M.	3:40 AM / PM	Peresil		
P.P.M.	3:42 AM / PM	Green Cabbage		
P.P.M.	3:55 AM / PM	Jalapeño		
P.P.M.	4:15 AM / PM	Tomatoes Cherry		
P.P.M.	5:00 AM / PM	Red Cabbage		
P.P.M.	5:03 AM / PM	Dill		
P.P.M.	5:12 AM / PM	Cucumber Wraps		
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] **DATE:** 9/28/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

[redacted]

Date: 9/29/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	4:00 AM / PM	Romaine.		[redacted]
.P.M.	4:32 AM / PM	Menta.		
.P.M.	5:13 AM / PM	Pepino.		
.P.M.	5:37 AM / PM	Chile Bajo.		
.P.M.	6:32 AM / PM	Chile Verde.		
.P.M.	7:12 AM / PM	Calavaza.		
.P.M.	9:20 AM / PM	Spinach		
.P.M.	10:50 AM / PM	Kale		
.P.M.	11:00 AM / PM	Diced Red Bell Pepper		
.P.M.	11:45 AM / PM	Celantro		
.P.M.	12:03 AM / PM	Jicama		
.P.M.	12:05 AM / PM	Sugar Free Carrots		
.P.M.	12:39 AM / PM	cucumber		
.P.M.	1:00 AM / PM	carrot		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/29/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/29/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	1:01 AM / (PM)	Green Onion		[redacted]
P.M.	1:33 AM / (PM)	Cilantro		
P.M.	1:40 AM / (PM)	Jalapeño		
P.M.	1:55 AM / (PM)	Green Cabbage		
P.M.	2:00 AM / (PM)	Red Cabbage		
P.M.	2:30 AM / (PM)	Parsley		
P.M.	2:37 AM / (PM)	Green Bell Pepper Diced		
P.M.	2:39 AM / (PM)	Diced Cucumber		
P.M.	2:47 AM / (PM)	Diced Red Onion		
P.M.	2:50 AM / (PM)	Sliced Red Bell Pepper		
P.M.	2:55 AM / (PM)	Sliced Green Bell Pepper		
P.M.	3:02 AM / (PM)	Dill		
P.M.	3:07 AM / (PM)	Oregano		
P.M.	3:12 AM / (PM)	Half Sliced Lemons		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/29/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 9/30/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:05 AM / PM	Lechuga		[redacted]
	P.M. 4:23 AM / PM	Mint		
	P.M. 6:13 AM / PM	Red Pepper		
	P.M. 6:24 AM / PM	Green Pepper		
	P.M. 9:05 AM / PM	Carrots (Angel Hair)		
	P.M. 9:11 AM / PM	Spinach		
	P.M. 9:15 AM / PM	Tomate		
	P.M. 9:19 AM / PM	Corn		
	P.M. 10:09 AM / PM	Kale		
	P.M. 10:20 AM / PM	Zuchinni		
	P.M. 11:58 AM / PM	Zuchinni		
	P.M. 12:15 AM / PM	Diced Red pepper		
	P.M. 12:17 AM / PM	Green Onions		
	P.M. 12:40 AM / PM	Green Bell pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 9/30/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 9/30/2013

[redacted]

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12 :54 AM / PM	Carrots Matchstick		[redacted]
P.P.M.	12 :58 AM / PM	Cucumber		
P.P.M.	1 :34 AM / PM	Cilantro		
P.P.M.	1 :54 AM / PM	Green Cabbage		
P.P.M.	2 :33 AM / PM	Jicama		
P.P.M.	2 :57 AM / PM	Red Cabbage		
P.P.M.	3 :50 AM / PM	Red Onions		
P.P.M.	3 :52 AM / PM	Cucumber Wraps		
P.P.M.	3 :54 AM / PM	Perejil		
P.P.M.	4 :02 AM / PM	Dill		
P.P.M.	4 :05 AM / PM	Oregano		
P.P.M.	4 :08 AM / PM	Tomatoes Cherry		
P.P.M.	4 :10 AM / PM	Cucumber Diced		
P.P.M.	4 :26 AM / PM	Green Bell pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] **DATE:** 9/30/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/1/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. [illegible] AM / PM	Lettuce		[redacted]
	P.P.M. 9 :23 AM / PM	Mint		
	P.P.M. 5 :26 AM / PM	Red Pepper		
	P.P.M. 6 :13 AM / PM	Green Pepper		
	P.P.M. 6 :11 AM / PM	Zucchini		
	P.P.M. 9 :06 AM / PM	Spinach		
	P.P.M. 9 :4 AM / PM	Peas		
	P.P.M. 9 :50 AM / PM	Green Onions		
	P.P.M. 10 :09 AM / PM	Carrots (Angel Hair)		
	P.P.M. 10 :22 AM / PM	Kale		
	P.P.M. 10 :31 AM / PM	Carrots Matchstick		
	P.P.M. 10 :43 AM / PM	Cilantro		
	P.P.M. 10 :56 AM / PM	Cucumber		
	P.P.M. 11 :3 AM / PM	Zucchini		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10 01 13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

[redacted]

Date: 10/1/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]				[redacted]
.P.M.	12:09 AM / PM	Green Pepper		
.P.M.	12:21 AM / PM	Diced Red pepper		
.P.M.	1:34 AM / PM	Tomato		
.P.M.	1:50 AM / PM	Spinach		
.P.M.	2:31 AM / PM	Green Cabbage		
.P.M.	3:17 AM / PM	Red Onions		
.P.M.	3:20 AM / PM	Tomatoes Cherry		
.P.M.	3:42 AM / PM	Red Cabbage		
.P.M.	3:59 AM / PM	Cucumber Wraps		
.P.M.	4:11 AM / PM	Oregano		
.P.M.	4:29 AM / PM	Dill		
.P.M.	4:51 AM / PM	Green Bell pepper Sliced		
_____ .P.M.	: AM / PM			
_____ P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/01/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

[redacted]

Date: 10/2/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4 : 01 AM / PM	Lechuga		[redacted]
	P.M. 4 : 09 AM / PM	Kale		
	P.M. 6 : 14 AM / PM	Chile Rojo		
	P.M. 6 : 39 AM / PM	Green Pepper		
	P.M. 8 : 43 AM / PM	Calabaza		
	P.M. 8 : 46 AM / PM	Green Pepper		
	P.M. 9 : 03 AM / PM	Carrots (Baby)		
	P.M. 9 : 10 AM / PM	Spinach		
	P.M. 10 : 05 AM / PM	Kale		
	P.M. [illegible] : [illegible] AM / PM	[illegible]		
	P.M. 12 : [illegible] AM / PM	[illegible]		
	P.M. 12 : 20 AM / PM	Green Onion		
	P.M. 12 : 15 AM / PM	Dried Green Bell Pepper		
	P.M. 12 : 21 AM / PM	Carrots		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/02/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/2/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	12 : 30 AM / PM	Rinse		[redacted]
P.M.	12 : 45 AM / PM	Sanitizer		
P.M.	1 : 55 AM / PM	Red Cabbage		
P.M.	1 : 46 AM / PM	Romaine		
P.M.	1 : 57 AM / PM	Green Cabbage		
P.M.	2 : 08 AM / PM	Diced Beets		
P.M.	2 : 25 AM / PM	Diced Tomatoes		
P.M.	2 : 40 AM / PM	Sliced Red Bell Pepper		
P.M.	2 : 45 AM / PM	Sliced Red Onion		
P.M.	2 : 51 AM / PM	Baby Kale Lettuce Mix		
P.M.	2 : 58 AM / PM	Dill		
P.M.	3 : 07 AM / PM	Oregano		
P.M.	: AM / PM			
P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/02/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/3/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 4 :02 (AM) / PM	Lechuga		[redacted]
	P.P.M. 64:05 (AM) / PM	Menta		
	P.P.M. 5 :00 (AM) / PM	Chile rojo		
	P.P.M. 5 :25 (AM) / PM	Jitomate		
	P.P.M. 5 :44 (AM) / PM	Calabaza		
	P.P.M. 6 :12 (AM) / PM	Chile verde		
	P.P.M. 6 :15 (AM) / PM	Chile verde		
	P.P.M. 6 :20 (AM) / PM	Tomate		
	P.P.M. 7 :14 (AM) / PM	Zanahoria Angel		
	P.P.M. 9 :12 (AM) / PM	Spinach		
	P.P.M. 9 :25 (AM) / PM	Green Onions		
	P.P.M. 9 :32 (AM) / PM	Cucumber		
	P.P.M. 9 :50 (AM) / PM	Kale		
	P.P.M. 9 :52 AM / PM	Carrots Mashick		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/3/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/3/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 10:01 (AM) / PM	Red Bell pepper Diced		[redacted]
	.P.M. 10:29 (AM) / PM	Cucumber Diced		
	.P.M. 10:31 (AM) / PM	Green Bell pepper		
	.P.M. 11:33 (AM) / PM	Corn		
	.P.M. 11:38 (AM) / PM	Oregano		
	.P.M. 12:05 AM / (PM)	Cilantro		
	.P.M. 12:26 AM / (PM)	Green Cabbage		
	.P.M. 12:28 AM / (PM)	Tomatoes Cherry		
	.P.M. 1:54 AM / (PM)	Red Cabbage		
	.P.M. 2:25 AM / (PM)	Red pepper Sliced		
	.P.M. 2:27 AM / (PM)	Red Green Bell pepper Sliced		
	.P.M. 2:29 AM / (PM)	Zuchinni		
	P.P.M. : AM / PM			
	P.P.M. : AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10.31.13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : 60-85 PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

[redacted]

Date: 10/4/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 07 (AM) / PM	Lechuga		[redacted]
P.P.M.	4 30 (AM) / PM	Menta		
P.P.M.	5 18 (AM) / PM	Perejil		
P.P.M.	5 40 (AM) / PM	Tomate		
P.P.M.	5 45 (AM) / PM	Chile rojo		
P.P.M.	5 48 (AM) / PM	Chile rojo		
P.P.M.	6 28 (AM) / PM	Calabaza		
P.P.M.	8 40 (AM) / PM	Spinach		
P.P.M.	9 30 AM / PM	Mixed Herb Carrot		
P.P.M.	9 40 AM / PM	Cucumber		
P.P.M.	10 40 AM / PM	Carrots		
P.P.M.	10 50 AM / PM	Kale		
P.P.M.	10 57 AM / PM	Corn		
P.P.M.	12 13 AM / PM	Green Cabbage		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/04/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/12/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/4/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12:30 AM / PM	Green Bell Pepper		[redacted]
P.P.M.	12:35 AM / PM	Diced Red Bell Pepper		
P.P.M.	12:40 AM / PM	Diced Cucumber		
P.P.M.	12:57 AM / PM	Diced Red Onion		
P.P.M.	1:42 AM / PM	Cilantro		
P.P.M.	2:53 AM / PM	Green pepper Diced		
P.P.M.	3:10 AM / PM	Cilantro		
P.P.M.	3:17 AM / PM	Parsley		
P.P.M.	3:25 AM / PM	Dill		
P.P.M.	3:30 AM / PM	Oregano		
P.P.M.	3:40 AM / PM	Red Cabbage		
P.P.M.	3:59 AM / PM	Green Cabbage		
P.P.M.	4:05 AM / PM	Grape Tomatoes		
P.P.M.	AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/04/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

[redacted]

Date: 10/5/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM		Reading Time		Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M.	4:00	AM / PM	Lechuga		[redacted]
	.P.M.	4:53	AM / PM	Parsley		
	.P.M.	5:35	AM / PM	Red Pepper		
	.P.M.	5:56	AM / PM	Green Pepper		
	.P.M.	6:26	AM / PM	Zuchini		
	.P.M.	9:00	AM / PM	Tomato SAS		
	.P.M.	9:00	AM / PM	Spinach		
	.P.M.	9:30	AM / PM	Regal Hair Carrots		
	.P.M.	9:40	AM / PM	Kale		
	.P.M.	10:30	AM / PM	Diced Green Bell Pepper		
	.P.M.	10:35	AM / PM	Corn		
	.P.M.	11:05	AM / PM	Carrots		
	.P.M.	11:40	AM / PM	Green Cabbage		
	.P.M.	13:10	AM / PM	Cucumber		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/5/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/5/2013

Tips
Keep wet fingers out of the vial
Close Vial tightly after removing strips
Store in cool, Dry Place

Consejos
Mantenga los dedos mojados lejos del cilindro
Cerrarlo herméticamente después de sacar la tira de prueba
Conservar el cilindro en lugar fresco y seco

CONCENTRATION LEVEL / PPM		Reading Time		Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M.	1:35	AM / PM	Diced Red Bell Pepper		[redacted]
	P.P.M.	1:50	AM / PM	Zucchini		
	P.P.M.	2:00	AM / PM	Snap peas		
	P.P.M.	2:12	AM / PM	Onion		
	P.P.M.	3:00	AM / PM	Green Cabbage		
	P.P.M.	3:36	AM / PM	Red Cabbage		
	P.P.M.	3:41	AM / PM	Diced Cucumber		
	P.P.M.	3:47	AM / PM	Pear		
	P.P.M.	3:52	AM / PM	Oranges		
	P.P.M.	4:01	AM / PM	Diced Red Pepper		
	P.P.M.	4:10	AM / PM	Sliced Red Onion		
	P.P.M.	4:14	AM / PM	Half Plum Cucumber		
	P.P.M.	4:30	AM / PM	Dill		
	P.P.M.		AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/5/13

WATER TREATED AND TESTED FREQUENCY:
EVERY NEW PRODUCT TO RUN AND AS NEEDED.
CONCENTRATION RANGE : [redacted] PPM

REVISED 12/13/12

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

[redacted]

Date: 10/6/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL/ PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	[illegible] AM / PM	Bananas		[redacted]
P.P.M.	[illegible] AM / PM	Melon		
P.P.M.	[illegible] AM / PM	Zanahoria		
P.P.M.	6:00 AM / PM	Chile Rojo.		
P.P.M.	6:40 AM / PM	Chile Verde.		
P.P.M.	7:30 AM / PM	Tomates		
P.P.M.	9:03 AM / PM	Spinach		
P.P.M.	9:50 AM / PM	Green Onion		
P.P.M.	10:15 AM / PM	Kale		
P.P.M.	10:55 AM / PM	Corn		
P.P.M.	11:05 AM / PM	Angel Hair Carrots		
P.P.M.	11:20 AM / PM	Diced Red Bell Pepper		
P.P.M.	11:37 AM / PM	Green Cabbage		
P.P.M.	[illegible] AM / PM	Cilantro		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/06/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/6/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	12 : 15 AM / (PM)	Zucchini		[redacted]
P.M.	12 : 40 AM / (PM)	Cilantro		
P.M.	1 : 35 AM / (PM)	Diced Green Bell Pepper		
P.M.	1 : 40 AM / (PM)	Diced Cucumber		
P.M.	1 : 51 AM / (PM)	Diced Red Onion		
P.M.	2 : 09 AM / (PM)	Half Moon Cucumber		
P.M.	2 : 10 AM / (PM)	Red Cabbage		
P.M.	2 : 15 AM / (PM)	Dill		
P.M.	2 : 20 AM / (PM)	Parsley		
P.M.	2 : 27 AM / (PM)	Oregano		
P.M.	2 : 31 AM / (PM)	Cherry Tomatoes		
P.M.	2 : 40 AM / (PM)	Jicama		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/6/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/7/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	8:46 AM / PM	Lettuce		[redacted]
P.M.	9:50 AM / PM	Mixed Lettuce		
P.M.	9:50 AM / PM	Mixed Lettuce		
P.M.	9:55 AM / PM	Tomatoes		
P.M.	9:12 AM / PM	Plantain		
P.M.	9:- AM / PM	Mixed Lettuce		
P.M.	9:10 AM / PM	Brown Bell pepper		
P.M.	9:21 AM / PM	Spinach		
P.M.	9:30 AM / PM	Okra		
P.M.	9:45 AM / PM	Green Cucumber		
P.M.	9:49 AM / PM	Green Bell pepper		
P.M.	10:05 AM / PM	Carrots (Baby Cut)		
P.M.	10:28 AM / PM	Diced Red Bell pepper		
P.M.	10:40 AM / PM	Kale		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/07/2013

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/7/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 10 : 53 AM / PM	Cucumber		[redacted]
	P.M. 11 : 19 AM / PM	Celantro		
	P.M. 12 : 03 AM / PM	Carrots		
	P.M. 12 : 16 AM / PM	Tomatoes Cherrys		
	P.M. 12 : 36 AM / PM	Zucchini		
	P.M. 2 : 13 AM / PM	Green Cabbage		
	P.M. 2 : 38 AM / PM	Red Cabbage		
	P.M. 2 : 54 AM / PM	Jicama		
	P.M. 3 : 22 AM / PM	Cucumber Diced		
	P.M. 3 : 44 AM / PM	Red onion diced		
	P.M. 4 : 00 AM / PM	Parsley		
	P.M. 4 : 30 AM / PM	Cucumber Wedges		
	P.M. 4 : 43 AM / PM	Dill		
	P.M. 4 : 53 AM / PM	Oregano		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10 / 07 / 2013

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

[redacted]

Date: 10/5/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL (PPM [redacted] ppm)	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 4 :02 AM / PM	Cachaça		[redacted]
	.P.M. 4 :06 AM / PM	Mendo		
	.P.M. : AM / PM	Cumbia sos		
	.P.M. : AM / PM	Bell Pepper		
	.P.M. : AM / PM	Tomatoes sos		
	.P.M. : AM / PM	Spinach		
	.P.M. : AM / PM	Carrots (Large Hard)		
	.P.M. : AM / PM	Carrots (		
	.P.M. : AM / PM	Green Onions		
	.P.M. : AM / PM	Pineapple		
	.P.M. 11 :56 AM / PM	Kale		
	.P.M. 12 :05 AM / PM	Zucchini		
	.P.M. 12 :53 AM / PM	Zucchini		
	.P.M. 1 :53 AM / PM	Coriander		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/05/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/5/2013

[redacted]

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted]	Reading Time	Product Treated	Corrective Action	Test Performed By
P.M.	2 : 41 AM / (PM)	Diced Red Bell pepper		[redacted]
P.M.	3 : 10 AM / (PM)	Green Bell pepper		
P.M.	3 : 25 AM / (PM)	Tomatoes Cherry		
P.M.	3 : 40 AM / (PM)	Green Cabbage		
P.M.	4 : 10 AM / (PM)	Parsley		
P.M.	4 : 21 AM / (PM)	Red Cabbage		
P.M.	4 : 29 AM / (PM)	Red Onions Sliced		
P.M.	4 : 38 AM / (PM)	Cucumber Sliced		
P.M.	4 : 51 AM / (PM)	Red Onions Diced		
P.M.	4 : 55 AM / (PM)	Tomatoes Diced		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/05/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

[redacted]

Date: 10/9/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted]ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4 00 AM / PM	Lechuga		[redacted]
	P.M. 4 45 AM / PM	Menta		
	P.M. 5 30 AM / PM	Tomate		
	P.M. 5 51 AM / PM	Red Bell pepper		
	P.M. 6 25 AM / PM	Green Bell Pepper		
	P.M. 7 10 AM / PM	Spinach		
	P.M. 10 01 AM / PM	Corn		
	P.M. 10 03 AM / PM	Carrots (Angel Hair)		
	P.M. 10 20 AM / PM	Carrots		
	P.M. 10 37 AM / PM	Green Onions		
	P.M. 11 19 AM / PM	Kale		
	P.M. 11 24 AM / PM	Green Bell pepper		
	P.M. 12 15 AM / PM	Cucumber		
	P.M. 12 48 AM / PM	Jicama		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/9/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

[redacted]

Date: 10/9/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted]ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12 55 AM / (PM)	Diced Red pepper		[redacted]
P.P.M.	2 04 AM / (PM)	Green ~~Bell pep~~ Cabbage		
P.P.M.	2 07 AM / (PM)	Zuchinni		
P.P.M.	2 49 AM / (PM)	Cilantro		
P.P.M.	3 46 AM / (PM)	Zuchinni		
P.P.M.	3 57 AM / (PM)	Red Cabbage		
P.P.M.	4 32 AM / (PM)	Tomatoes Cherry		
P.P.M.	4 38 AM / (PM)	Cucumber Diced		
P.P.M.	4 41 AM / (PM)	Red Onions Diced		
P.P.M.	4 55 AM / (PM)	Perejil		
P.P.M.	6 10 AM / (PM)	Dill		
_____P.P.M.	AM / PM			
_____P.P.M.	AM / PM			
_____P.P.M.	AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/9/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/10/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:00 AM / PM	Banana.		[redacted]
	P.M. 4:07 AM / PM	Menta.		
	P.M. 5:31 AM / PM	Chile Rojo.		
	P.M. 6:21 AM / PM	Chile verde		
	P.M. 7:04 AM / PM	Tomates.		
	P.M. 7:07 AM / PM	Tomatillos		
	P.M. 7:18 AM / PM	Zuchini		
	P.M. 8:46 AM / PM	Spinach.		
	P.M. 9:39 AM / PM	Jicama		
	P.M. 9:45 AM / PM	Chile Rojo Dicel		
	P.M. 9:50 AM / PM	Carrots (Angel Hair)		
	P.M. 9:54 AM / PM	Cucumber		
	P.M. 10:15 AM / PM	Green Chili		
	P.M. 10:20 AM / PM	Corn		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/10/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/10/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	10 33 (AM) / PM	Green Kale		[redacted]
P.M.	10 49 (AM) / PM	Tomatoes Cherry		
P.M.	11 27 (AM) / PM	Green Cabbage		
P.M.	11 53 (AM) / PM	Zuchinni		
P.M.	12 20 AM / (PM)	Sliced Red pepper		
P.M.	12 28 AM / (PM)	Cucumber Sliced		
P.M.	12 30 AM / (PM)	Cabbage Red		
P.M.	12 45 AM / (PM)	Green Bell pepper		
P.M.	1 39 AM / (PM)	Jicama		
P.M.	2 14 AM / (PM)	Spinach		
P.M.	2 24 AM / (PM)	Sliced Red Onion		
P.M.	2 30 AM / (PM)	Diced Cucumber		
P.M.	4 50 AM / (PM)	Oregano 4:05pm		
P.M.	4 23 AM / (PM)	DILL		

4:50 pm

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/10/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/11/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:07 AM / PM	Romaine		[redacted]
	P.M. 4:10 AM / PM	Kanta.		
	P.M. 5:55 AM / PM	Chile. Rojo.		
	P.M. 6:34 AM / PM	Calabaza.		
	P.M. 6:46 AM / PM	Cilantro.		
	P.M. 10:16 AM / PM	Carrots (Angel Hair)		
	P.M. 10:18 AM / PM	Green Bell pepper		
	P.M. 10:19 AM / PM	Kale		
	P.M. 11:56 AM / PM	Red pepper Diced		
	P.M. 12:25 AM / PM	Corn		
	P.M. 1:35 AM / PM	Green Bell pepper Diced		
	P.M. 1:59 AM / PM	Green Onions		
	P.M. 2:08 AM / PM	Jalapeño		
	P.M. 2:23 AM / PM	Cilantro		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/11/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/11/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 2 : 33 AM / (PM)	Spinach		[redacted]
	P.M. 2 : 59 AM / (PM)	Calabaza		
	P.M. 3 : 25 AM / (PM)	Carrots		
	P.M. 3 : 10 AM / (PM)	Cucumber		
	P.M. 3 : 12 AM / (PM)	Green Cabbage		
	P.M. 4 : 20 AM / (PM)	Perejil		
	P.M. 4 : 24 AM / (PM)	Red Cabbage		
	P.M. 4 : 51 AM / (PM)	Jicama		
	P.M. : AM / PM			
	_____P.P.M. : AM / PM			
	_____P.P.M. : AM / PM			
	_____P.P.M. : AM / PM			
	_____P.P.M. : AM / PM			
	_____P.P.M. : AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/11/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/12/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 3:59 (AM) / PM	Lechuga		[redacted]
	P.P.M. 4:1 (AM) / PM	Menta		
	P.P.M. 4:30 (AM) / PM	Chile rojo		
	P.P.M. 4:35 (AM) / PM	Chile rojo		
	P.P.M. 7:30 (AM) / PM	Spinach		
	P.P.M. 9:10 AM / PM	Angel Hair Carrots		
	P.P.M. 9:17 AM / PM	Carrots		
	P.P.M. 9:24 AM / PM	Green Onions		
	P.P.M. 9:27 AM / PM	Parsley		
	P.P.M. 10:20 AM / PM	Kale		
	P.P.M. 10:32 AM / PM	Green Cabbage		
	P.P.M. 10:54 AM / PM	Zucchini		
	P.P.M. 11:15 AM / PM	Jalapeños		
	P.P.M. 11:30 AM / PM	Cilantro		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/12/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/12/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 11 : 25 AM / PM	Shrimps		[redacted]
	.P.M. 11 : 30 AM / PM	Diced Red BM Pepp		
	.P.M. 11 : 45 AM / PM	Red Cabbage		
	.P.M. 12 : 10 AM / PM	Celeriac		
	.P.M. 12 : 50 AM / PM	Sweet [illegible]		
	.P.M. 12 : 53 AM / PM	Green [illegible]		
	.P.M. 12 : 57 AM / PM	Diced Red Onion		
	.P.M. 1 : 35 AM / PM	Sliced Red Onion		
	.P.M. 1 : [illegible] AM / PM	Sliced Red Bell Pepper		
	.P.M. 1 : [illegible] AM / PM	Baby Corn Cobs		
	.P.M. 1 : [illegible] AM / PM	Shredded Carrots		
	.P.M. 1 : [illegible] AM / PM	Sliced Red Onion		
	.P.M. 2 : [illegible] AM / PM	Tomatoes		
	.P.M. 2 : 15 AM / PM	Cherry Tomatoes		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/12/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/13/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	AM / PM	Romaine.		[redacted]
P.P.M.	4 55 (AM) / PM	Menta		
P.P.M.	5 20 (AM) / PM	Red pepper		
P.P.M.	5 50 (AM) / PM	Green pepper		
P.P.M.	6 30 (AM) / PM	Calabazci.		
P.P.M.	9 04 (AM) / PM	Spinaca		
P.P.M.	9 31 (AM) / PM	carrot Angel Hair		
P.P.M.	9 38 (AM) / PM	Carrots		
P.P.M.	9 40 (AM) / PM	Parsley		
P.P.M.	9 56 (AM) / PM	Green Onion		
P.P.M.	9 [illegible] AM / PM	Kale		
P.P.M.	10 10 (AM) / PM	Zucchini		
P.P.M.	10 [illegible] AM / PM	Green Cabbage		
P.P.M.	10 20 AM / PM	Red Cabbage		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/13/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/13/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 12 : 05 AM / PM	Tomatoes Slicing		[redacted]
	P.P.M. 12 : [illegible] AM / PM	Diced Red Bell Pepper		
	P.P.M. 12 : 20 AM / PM	Jalapeno		
	P.P.M. 12 : 25 AM / PM	Cilantro		
	P.P.M. 1 : 35 AM / PM	Green Pepper Diced		
	P.P.M. 1 : 50 AM / PM	Tomatoes		
	P.P.M. 2 : 00 AM / PM	Cucumbers Diced		
	P.P.M. 2 : 10 AM / PM	Tomatoes Diced		
	P.P.M. 2 : 15 AM / PM	Cherry Tomatoes		
	P.P.M. 2 : 20 AM / PM	Sliced Green Bell Pepper		
	P.P.M. 2 : 25 AM / PM	Sliced Red Bell Pepper		
	P.P.M. 2 : 29 AM / PM	Hair Worn Covering		
	P.P.M. 2 : 34 AM / PM	Pencil		
	P.P.M. 2 : 40 AM / PM	Nail		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/13/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/13/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	2:46 AM / PM	Dressing		[redacted]
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/13/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/14/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 : 02 AM / PM	Lechuga		[redacted]
P.P.M.	4 : 05 AM / PM	Mint		
P.P.M.	6 : 15 AM / PM	Red Pepper		
P.P.M.	6 : 28 AM / PM	Zuchinni		
P.P.M.	6 : 39 AM / PM	Chile Verde		
P.P.M.	8 : 04 AM / PM	Tomate Verde		
P.P.M.	9 : 02 AM / PM	Spinach		
P.P.M.	9 : 05 AM / PM	Zanahoria (Thyed Hair)		
P.P.M.	9 : 33 AM / PM	Zanahoria (Matchstick)		
P.P.M.	9 : 54 AM / PM	Green Onions		
P.P.M.	10 : 17 AM / PM	Zuchinni		
P.P.M.	10 : 26 AM / PM	Cucumber		
P.P.M.	10 : 48 AM / PM	Corn		
P.P.M.	11 : 14 AM / PM	Green Bell pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/14/13

REVISED 10.02.12 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/14/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	11 :16 AM / PM	[illegible]		[redacted]
P.P.M.	11 :51 AM / PM	Red pepper		
P.P.M.	12 :08 AM / PM	Cucumber Diced		
P.P.M.	12 :14 AM / PM	Jicama		
P.P.M.	1 :42 AM / PM	Jalapeño		
P.P.M.	2 :19 AM / PM	Cilantro		
P.P.M.	2 :43 AM / PM	Green Cabbage		
P.P.M.	3 :04 AM / PM	Tomato Diced		
P.P.M.	3 :13 AM / PM	Red Cabbage		
P.P.M.	3 :15 AM / PM	Oregano		
P.P.M.	3 :21 AM / PM	Perejil		
P.P.M.	3 :23 AM / PM	Green Bell pepper	Sliced	
P.P.M.	3 :26 AM / PM	Cucumber	Sliced	
P.P.M.	4 :17 AM / PM	Dill		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/14/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/15/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
P.P.M.	4:00 AM / PM	Romaine		[redacted]
P.P.M.	4:07 AM / PM	Mente.		
P.P.M.	5:59 AM / PM	Red peppa		
P.P.M.	5:47 AM / PM	Green pepper		
P.P.M.	7:05 AM / PM	Spinach.		
P.P.M.	4:64 AM / PM	Fancy Hair C.		
P.P.M.	4:12 AM / PM	Celery		
P.P.M.	6:17 AM / PM	[illegible]		
P.P.M.	4:20 AM / PM	[illegible]		
P.P.M.	6:21 AM / PM	Kale		
P.P.M.	6:14 AM / PM	[illegible]		
P.P.M.	4:47 AM / PM	[illegible]		
P.P.M.	[illegible] AM / PM	[illegible]		
P.P.M.	[illegible] AM / PM	Celery		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/15/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/15/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	10:37 AM / PM	[illegible]		[redacted]
.P.M.	10:46 AM / PM	[illegible]		
.P.M.	10:50 AM / PM	[illegible]		
.P.M.	10:59 AM / PM	[illegible]		
.P.M.	11:05 AM / PM	[illegible]		
.P.M.	11:[illegible] AM / PM	[illegible]		
.P.M.	11:[illegible] AM / PM	[illegible]		
.P.M.	12:[illegible] AM / PM	[illegible]		
.P.M.	12:[illegible] AM / PM	[illegible]		
.P.M.	12:[illegible] AM / PM	[illegible]		
.P.M.	1:[illegible] AM / PM	[illegible]		
.P.M.	1:[illegible] AM / PM	[illegible]		
.P.M.	1:34 AM / PM	Pressure lettuce		

1:34 p.m. AM

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/15/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/16/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:00 AM / PM	Romaine.		[redacted]
P.M.	5:10 AM / PM	Verde.		
P.M.	5:20 AM / PM	Chile Roja.		
P.M.	5:57 AM / PM	Chile Verde		
P.M.	6:26 AM / PM	Calabaza		
P.M.	6:42 AM / PM	Berro		
P.M.	8:57 AM / PM	Frisee		
P.M.	9:[illegible] AM / PM	Spinach		
P.M.	9:[illegible] AM / PM	Zanahoria Angel		
P.M.	10:00 AM / PM	Kale		
P.M.	10:18 AM / PM	Elote		
P.M.	10:40 AM / PM	Repollo Verde		
P.M.	10:55 AM / PM	Cebolleta Verde		
P.M.	11:[illegible] AM / PM	Calabaza		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/16/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/16/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / FPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
P.M.	11 57 AM / PM	Zanahoria Machtril		[redacted]
P.M.	12 08 AM / PM	Calabaza		
P.M.	12 18 AM / PM	Chile rojo		
P.M.	12 22 AM / PM	Pepino Cuadro		
P.M.	12 30 AM / PM	Chile Verde		
P.M.	1 00 AM / PM	Tomate cherry		
P.M.	1 22 AM / PM	Tomate Cherry		
P.M.	1 41 AM / PM	Tomate Cherry		
P.M.	1 49 AM / PM	Tomate Cherry		
P.M.	1 54 AM / PM	Repollo rojo		
P.M.	1 58 AM / PM	Perejil		
P.M.	2 18 AM / PM	Snow Pea		
P.M.	2 26 AM / PM	Pepino		
P.M.	2 37 AM / PM	Jalapeno		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/16/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/16/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	3 :00 AM / (PM)	Cebolla cuadro		[redacted]
P.M.	3 :14 AM / (PM)	Chile Verde Sliced		
P.M.	3 :28 AM / (PM)	Pepino		
P.M.	3 :34 AM / (PM)	Cebolla Sliced		
P.M.	3 :39 AM / (PM)	Red peper Sliced		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/16/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/17/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart Immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removería hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4 :10 AM / PM	Menta		[redacted]
	P.M. 4 :11 AM / PM	lechuga		
	P.M. 5 :49 AM / PM	Red pepper		
	P.M. 6 :29 AM / PM	Green pepper		
	P.M. 8 :48 AM / PM	Zuchinni		
	P.M. 9 :03 AM / PM	Arugula (Angel Hair)		
	P.M. 9 :09 AM / PM	Spinach		
	P.M. 10 :05 AM / PM	Cucumber		
	P.M. 10 :07 AM / PM	Jicama		
	P.M. 11 :12 AM / PM	Red Cabbage		
	P.M. 11 :15 AM / PM	Kale		
	P.M. 11 :20 AM / PM	Green Onions		
	P.M. 11 :30 AM / PM	Jalapeños		
	P.M. 11 :46 AM / PM	Carrots		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/17/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/17/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 11 :59 AM / PM	Green Cabbage		[redacted]
	P.M. 12 :10 AM / PM	Tomato		
	P.M. 12 :20 AM / PM	Cilantro		
	P.M. 1 :16 AM / PM	Zucchini		
	P.M. 2 :[illegible] AM / PM	Diced Green Bell Pepper		
	P.M. 2 :[illegible] AM / PM	Diced Red Bell Pepper		
	P.M. 2 :10 AM / PM	Red Onions		
	P.M. 3 :43 AM / PM	Cucumber Sliced		
	P.M. 3 :52 AM / PM	Tomato (Roma)		
	P.M. 4 :09 AM / PM	Perejil		
	P.M. 4 :36 AM / PM	Jicama		
	P.M. 4 :49 AM / PM	Green pepper Sliced		
	P.M. 4 :54 AM / PM	Pepper Red Sliced		
	P.M. 4 :56 AM / PM	Tomate cherry		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/17/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/18/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	4 :01 AM / PM	Lechuga		[redacted]
.P.M.	4 :07 AM / PM	Menta		
.P.M.	6 :00 AM / PM	Red Peppers		
.P.M.	9 :11 AM / PM	Spinach		
.P.M.	9 :40 AM / PM	Mixed Hair Greens		
.P.M.	10 :40 AM / PM	Zucchini		
.P.M.	10 :45 AM / PM	Romeo Bell Peppers		
.P.M.	11 :00 AM / PM	Cilantro		
.P.M.	12 :00 AM / PM	Kale		
.P.M.	2 :01 AM / PM	Zucchini Sliced		
.P.M.	2 :02 AM / PM	Diced Red Peppers		
.P.M.	2 :42 AM / PM	Green Cabbage		
.P.M.	3 :32 AM / PM	Green Peppers Diced		
.P.M.	3 :29 AM / PM	Tomatoes		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/18/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/18/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:10 AM / PM	Orange Tomatoes		[redacted]
P.P.M.	4:15 AM / PM	Cilantro		
P.P.M.	4:25 AM / PM	Green Onion		
P.P.M.	4:32 AM / PM	Tomatoes		
P.P.M.	4:35 AM / PM	Diced Cucumber		
P.P.M.	5:51 AM / PM	Tomato		
P.P.M.	5:55 AM / PM	Diced Red Onion		
P.P.M.	6:05 AM / PM	Oregano		
P.P.M.	6:15 AM / PM	D.H		
P.P.M.	7:00 AM / PM	Red Bell Pepper		
P.P.M.	7:04 AM / PM	Cucumber		
P.P.M.	7:07 AM / PM	Jalapeño		
P.P.M.	7:13 AM / PM	Zucchini		
P.P.M.	7:14 AM / PM	Grape Tomatoes		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/18/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/18/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	7 : 18 AM / PM	Diced Tomato		[redacted]
P.M.	7 : 25 AM / PM	Diced Red Bell Pepper		
P.M.	7 : 37 AM / PM	Diced Zucchini		
P.M.	7 : 40 AM / PM	Diced Cucumber		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
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_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/18/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/19/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reacing Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 4 :02 AM / PM	Lechuga		[redacted]
	.P.M. 4 :09 AM / PM	Mint		
	.P.M. 5 :30 AM / PM	Red Pepper		
	.P.M. 5 :34 AM / PM	Parsley		
	.P.M. 6 :13 AM / PM	Green Pepper		
	.P.M. 6 :33 AM / PM	Zuchini		
	.P.M. 8 :50 AM / PM	Spinach		
	.P.M. 9 :05 AM / PM	Yellow Bell Pepper		
	.P.M. 9 :06 AM / PM	Angel Hair Pasta		
	.P.M. 9 :07 AM / PM	Quart Yellow Bell Pepper		
	.P.M. 9 :40 AM / PM	Cucumber		
	.P.M. 12 :12 AM / PM	Kale		
	.P.M. 12 :22 AM / PM	Cilantro		
	.P.M. 1 :46 AM / PM	Dried Red Pepper		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/19/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/19/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reacing Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 2:15 AM / PM	Green Onion		[redacted]
	P.P.M. 2:20 AM / PM	Diced Green Bell Pepper		
	P.P.M. 2:22 AM / PM	Tomatoes		
	P.P.M. 2:25 AM / PM	Red Cabbage		
	P.P.M. 2:27 AM / PM	Green Cabbage		
	P.P.M. 2:34 AM / PM	Julienne Sliced		
	P.P.M. 2:37 AM / PM	Thinly Sliced		
	P.P.M. 3:10 AM / PM	Diced Cucumber		
	P.P.M. 3:13 AM / PM	Diced Red Onion		
	P.P.M. 3:20 AM / PM	Sliced Steak		
	P.P.M. 3:23 AM / PM	Pepsi		
	P.P.M. 3:26 AM / PM	Carrots		
	P.P.M. 3:30 AM / PM	Half Diced Cucumber		
	P.P.M. 3:45 AM / PM	Oranges		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/19/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/20/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:00 AM / PM	Romaine.		[redacted]
P.P.M.	4:20 AM / PM	Lettuce.		
P.P.M.	5:33 AM / PM	Chile Rojo.		
P.P.M.	6:31 AM / PM	Chile Verde.		
P.P.M.	8:54 AM / PM	Spinach.		
P.P.M.	9:04 AM / PM	Oregano.		
P.P.M.	4:27 AM / PM	Cucumber		
P.P.M.	10:10 AM / PM	Cucumber		
P.P.M.	10:14 AM / PM	Zucchini		
P.P.M.	10:16 AM / PM	Royal Hass Carrots		
P.P.M.	10:99 AM / PM	Carrots		
P.P.M.	11:16 AM / PM	Green Onion		
P.P.M.	11:25 AM / PM	Diced Red Bell Pepper		
P.P.M.	11:54 AM / PM	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/20/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/20/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y remóverla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12:10 AM / PM	Diced Green Bell Pepper		[redacted]
P.P.M.	12:35 AM / PM	Italians		
P.P.M.	12:45 AM / PM	Green Cabbage		
P.P.M.	12:46 AM / PM	Tomatoes		
P.P.M.	2:19 AM / PM	Red Cabbage		
P.P.M.	2:27 AM / PM	Lemons		
P.P.M.	3:26 AM / PM	Red onions		
P.P.M.	4:26 AM / PM	Pepperji		
P.P.M.	4:29 AM / PM	Dill		
P.P.M.	4:30 AM / PM	Italian Cucumbers		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/20/13

REVISED 10.03.13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/21/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM		Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M.	4 : 00 AM / PM	Lechuga		[redacted]
	P.P.M.	4 :06 AM / PM	Menta		
	P.P.M.	5 :48 AM / PM	Red Pepper D		
	P.P.M.	6 :27 AM / PM	Green pepper		
	P.P.M.	7 :36 AM / PM	Zuchini		
	P.P.M.	7 :40 AM / PM	Cilantro		
	P.P.M.	8 :44 AM / PM	Spinach		
	P.P.M.	9 :31 AM / PM	Green Bell pepper		
	P.P.M.	9 :36 AM / PM	Diced Bell pepper		
	P.P.M.	10 :03 AM / PM	Carrots (Baby & Hair)		
	P.P.M.	10 :07 AM / PM	Jalapeno		
	P.P.M.	10 :15 AM / PM	Carrots ( )		
	P.P.M.	10 :21 AM / PM	Kale		
	P.P.M.	10 :49 AM / PM	Green Onions		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/21/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/21/2013

Using a cup-size sample, Immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 10:30 AM / PM	Parsley		[redacted]
	P.M. 11:13 AM / PM	Corn		
	P.M. 12:01 AM / PM	Cilantro		
	P.M. 12:03 AM / PM	Snowpeas		
	P.M. 12:05 AM / PM	Green Cabbage		
	P.M. 12:08 AM / PM	Cucumber		
	P.M. 12:21 AM / PM	Red Cabbage		
	P.M. 12:55 AM / PM	Zucchini		
	P.M. 12:57 AM / PM	Cucumber Diced		
	P.M. 1:21 AM / PM	Green Bell pepper Sliced		
	P.M. 1:45 AM / PM	Red Onions Sliced		
	P.M. 1:40 AM / PM	Jicama		
	P.M. 2:04 AM / PM	Red Onions Diced		
	P.M. 2:51 AM / PM	Tomatoes de Cherry		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10 / 21 / 13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/22/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 3:57 AM / PM	Romaine.		[redacted]
	P.P.M. 5:26 AM / PM	Mantel.		
	P.P.M. 5:30 AM / PM	Chile Verde.		
	P.P.M. 5:50 AM / PM	Chile Rojo		
	P.P.M. 6:55 AM / PM	Spinach.		
	P.P.M. 9:09 AM / PM	Carrots (Angel Hair)		
	P.P.M. 9:27 AM / PM	Zuchinni		
	P.P.M. 9:30 AM / PM	Carrots		
	P.P.M. 9:32 AM / PM	Green Bell pepper		
	P.P.M. 9:46 AM / PM	Kale		
	P.P.M. 10:11 AM / PM	Cucumber		
	P.P.M. 10:15 AM / PM	Zuchinni		
	P.P.M. 10:32 AM / PM	Green Cabbage		
	P.P.M. 10:39 AM / PM	Corn		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10 / 22 / 13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/22/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	10 : 45 (AM) / PM	Green Onions		[redacted]
P.P.M.	11 : 13 (AM) / PM	Red Cabbage		
P.P.M.	11 : 43 (AM) / PM	Spinach		
P.P.M.	12 : 04 AM / (PM)	Diced Red pepper		
P.P.M.	12 : 7 AM / (PM)	Cilantro		
P.P.M.	1 : 31 AM / (PM)	Jicama		
P.P.M.	1 : 38 AM / (PM)	Red Onos Diced		
P.P.M.	1 : 50 AM / (PM)	Tomate Cuadro (5x5)		
P.P.M.	1 : 52 AM / (PM)	Tomatoes Cherry		
P.P.M.	2 : 9 AM / (PM)	Kale		
P.P.M.	2 : 32 AM / (PM)	Green Pepper Sliced		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO PO[redacted] DATE: 10 / 22 / 13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/23/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removeria hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 4:00 AM / PM	Romaine.		[redacted]
	P.P.M. 4:[illegible] AM / PM	Lettuce.		
	P.P.M. 5:17 AM / PM	Chile Rojo		
	P.P.M. 6:20 AM / PM	Chile verde		
	P.P.M. 6:30 AM / PM	Oregano		
	P.P.M. 9:02 AM / PM	Zucchini		
	P.P.M. [illegible] AM / PM	Spinach		
	P.P.M. 9:35 AM / PM	Chile Verde Diced		
	P.P.M. 9:54 AM / PM	Zanahoria (Angel Hair)		
	P.P.M. 10:00 AM / PM	Chile Rojo Diced		
	P.P.M. 10:44 AM / PM	Kale		
	P.P.M. 10:45 AM / PM	Corn		
	P.P.M. 12:10 AM / PM	Jalapeño		
	P.P.M. 12:11 AM / PM	Snow peas		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/23/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/23/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	12 :13 AM / (PM)	Jicama		[redacted]
P.M.	12 :21 AM / (PM)	Cilantro		
P.M.	12 :29 AM / (PM)	Zucchini		
P.M.	1 :22 AM / (PM)	Cherry Tomatoes		
P.M.	1 :37 AM / (PM)	Red Cabbage		
P.M.	1 :50 AM / (PM)	Red Onions Diced		
P.M.	1 :56 AM / (PM)	Cucumber Sliced		
P.M.	2 :01 AM / (PM)	Cucumber Diced		
P.M.	2 :05 AM / (PM)	Cucumber Sliced Red Onions		
P.M.	2 :09 AM / (PM)	Sliced Red pepper		
_____P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/23/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/24/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
P.P.M.	4 :07 AM / PM	lechuga		[redacted]
P.P.M.	4 :10 AM / PM	Menta		
P.P.M.	5 :08 AM / PM	Red pepper		
P.P.M.	5 :20 AM / PM	Green pepper		
P.P.M.	5 :35 AM / PM	Zuchinni		
P.P.M.	6 :27 AM / PM	Papaya		
P.P.M.	8 :10 AM / PM	Red pepper		
P.P.M.	8 :17 AM / PM	Zuchinni		
P.P.M.	8 :37 AM / PM	Spinaca		
P.P.M.	9 :24 AM / PM	Green Bell pepper		
P.P.M.	9 :56 AM / PM	Cucumber		
P.P.M.	10 :15 AM / PM	Corn		
P.P.M.	10 :17 AM / PM	Jicama		
P.P.M.	10 :23 AM / PM	Zanahoria (Anye) Hair)		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/24/13

REVISED 10-02-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted]) TEST

Date: 10/24/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
P.P.M.	10 :51 (AM) / PM	Kale		[redacted]
P.P.M.	10 :54 (AM) / PM	Green Onions		
P.P.M.	10 :56 (AM) / PM	Carrots Matchstick		
P.P.M.	11 :50 (AM) / PM	Zachini		
P.P.M.	12 :23 AM / (PM)	Pesley		
P.P.M.	1 :03 AM / (PM)	Red Cabbage		
P.P.M.	1 :05 AM / (PM)	Cilantro		
P.P.M.	1 :09 AM / (PM)	Tomatoes		
P.P.M.	1 :37 AM / (PM)	Tomato Cherry		
P.P.M.	1 :40 AM / (PM)	Green Cabbage		
P.P.M.	1 :52 AM / (PM)	Diced Red Bell Pepper		
P.P.M.	2 :53 AM / (PM)	Diced Red Onions		
P.P.M.	2 :55 AM / (PM)	Diced Cucumber		
P.P.M.	3 :00 AM / (PM)	Oregano		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/24/13

REVISED 10.02.13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/24/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3:05 AM / PM	D.T.T		[redacted]
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
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_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/24/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/25/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	3:58 AM / PM	Lechuga		[redacted]
P.M.	4:07 AM / PM	Menta		
P.M.	5:36 AM / PM	Red Pepper		
P.M.	6:15 AM / PM	Green Pepper		
P.M.	8:02 AM / PM	Spinach		
P.M.	9:05 AM / PM	Angel Hair Carrots		
P.M.	9:20 AM / PM	Green Onion		
P.M.	9:40 AM / PM	Zuchinni		
P.M.	9:42 AM / PM	Carrots		
P.M.	10:50 AM / PM	Kale		
P.M.	11:05 AM / PM	Diced Red Bell Pepper		
P.M.	11:40 AM / PM	Corn		
P.M.	12:20 AM / PM	Diced Green Bell Pepper		
P.M.	12:49 AM / PM	Zuchinni		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10.25.13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/25/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	1:35 AM / PM	Cucumber		[redacted]
P.P.M.	1:50 AM / PM	Cilantro		
P.P.M.	2:05 AM / PM	Tomatoes		
P.P.M.	2:20 AM / PM	Green Cabbage		
P.P.M.	2:40 AM / PM	Jalapeño		
P.P.M.	2:57 AM / PM	Tomato		
P.P.M.	3:10 AM / PM	Diced Red Onion		
P.P.M.	3:15 AM / PM	Diced Cucumber		
P.P.M.	3:20 AM / PM	Oregano		
P.P.M.	3:34 AM / PM	Parsley		
P.P.M.	3:50 AM / PM	Dill		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/25/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/26/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3 :57 (AM) / PM	Lechuga		[redacted]
P.P.M.	4 :09 (AM) / PM	Menta		
P.P.M.	5 :27 (AM) / PM	Red Pepper		
P.P.M.	5 :55 (AM) / PM	Green Pepper		
P.P.M.	6 :25 (AM) / PM	Zuchini		
P.P.M.	6 :29 (AM) / PM	Tomatillo		
P.P.M.	8 :36 (AM) / PM	Spinach		
P.P.M.	8 :40 (AM) / PM	Cilantro		
P.P.M.	9 :05 (AM) / PM	Angel Hair Carrots		
P.P.M.	9 :35 (AM) / PM	Green onions		
P.P.M.	10 :13 (AM) / PM	Green Pepper Diced		
P.P.M.	10 :20 (AM) / PM	Diced Red Bell Pepper		
P.P.M.	10 :23 (AM) / PM	Solanaceo		
P.P.M.	10 :35 (AM) / PM	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/26/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/26/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores Inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M. 12:03 AM / PM	Green Cabbage		[redacted]
	.P.M. 12:10 AM / PM	Corn		
	.P.M. 12:15 AM / PM	Snowpeas		
	.P.M. 12:20 AM / PM	Cucumber		
	.P.M. 1297 AM / PM	Carrots		
	.P.M. 12:50 AM / PM	Zucchini sliced		
	.P.M. 1:45 AM / PM	[illegible]		
	.P.M. 1:50 AM / PM	Red Cabbage		
	.P.M. 1:59 AM / PM	Tomatoes		
	.P.M. 2:10 AM / PM	Diced Red Onion		
	.P.M. 2:17 AM / PM	Parsley		
	.P.M. 2:28 AM / PM	Cilantro		
	.P.M. 2:37 AM / PM	Dill		
	.P.M. 2:50 AM / PM	Oregano		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/26/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/26/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3 : 00 AM / PM	Diced Cucumber		[redacted]
P.P.M.	3 : 10 AM / PM	Cherry Tomatoes		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
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_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/26/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/27/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:00 AM / PM	Romaine.		[redacted]
P.M.	4:20 AM / PM	Yerba.		
P.M.	5:05 AM / PM	Chile Rojo.		
P.M.	5:39 AM / PM	Chile Verde.		
P.M.	6:30 AM / PM	Calabaza.		
P.M.	7:07 AM / PM	Spinach.		
P.M.	9:04 AM / PM	Cucumber		
P.M.	9:45 AM / PM	Kale		
P.M.	10:10 AM / PM	Green Pepper & Broccoli		
P.M.	10:55 AM / PM	Zucchini		
P.M.	10:56 AM / PM	Cilantro		
P.M.	11:50 AM / PM	Green Cabbage		
P.M.	11:57 AM / PM	Corn		
P.M.	12:15 AM / PM	Green onions		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/27/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/27/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
P.M.	12 : 36 AM / (PM)	Carrots		[redacted]
P.M.	12 : 40 AM / (PM)	Diced Cucumber		
P.M.	12 : 43 AM / (PM)	Sliced Sliced		
P.M.	12 : 50 AM / (PM)	Tomatoes		
P.M.	1 : 35 AM / (PM)	Sliced Red Bell Pepper		
P.M.	1 : 47 AM / (PM)	Diced Red Bell Pepper		
P.M.	1 : 59 AM / (PM)	Diced Red Onion		
P.M.	2 : 10 AM / (PM)	Cherry Tomatoes		
P.M.	2 : 15 AM / (PM)	Half Green Cucumber		
_____P.M.	: AM / PM			
_____P.M.	: AM / PM			
_____P.M.	: AM / PM			
_____P.M.	: AM / PM			
_____P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/27/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/28/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 4:00 AM / PM	Lechuga		[redacted]
	P.M. 5:10 AM / PM	Chile Rojo		
	P.M. 5:30 AM / PM	Mint		
	P.M. 6:10 AM / PM	Zuchini		
	P.M. 8:25 AM / PM	Spinach		
	P.M. 9:20 AM / PM	Green Pepper		
	P.M. 9:30 AM / PM	Diced Red pepper		
	P.M. 10:06 AM / PM	Kale		
	P.M. 10:40 AM / PM	Green cabbage		
	P.M. 10:50 AM / PM	Corn		
	P.M. 11:45 AM / PM	Cucumber		
	P.M. 12:20 AM / PM	Red Cabbage		
	P.M. 12:35 AM / PM	Jalapeño		
	P.M. 1:20 AM / PM	Spinach		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/28/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted] TEST

Date: 10/28/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	1:30 AM / (PM)	Chile Verde		[redacted]
P.M.	1:39 AM / (PM)	Snow Pea		
P.M.	1:43 AM / (PM)	Zuchinni		
P.M.	1:47 AM / (PM)	Cilantro		
P.M.	2:13 AM / (PM)	Jicama		
P.M.	2:29 AM / (PM)	Cucumber Diced		
P.M.	2:33 AM / (PM)	Sliced Red Bellpepper		
P.M.	2:45 AM / (PM)	Diced Red Onions		
P.M.	3:05 AM / (PM)	Oregano		
P.M.	3:12 AM / (PM)	Dill		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/28/13

REVISED 10-03-13 BY: MI

WATER ADDITIVE [redacted] TEST

CCP#1
FDA HACCP

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/29/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:00 AM / PM	Banana		[redacted]
P.P.M.	4:[illegible] AM / PM	Jalapeño.		
P.P.M.	5:15 AM / PM	Chile Rojo		
P.P.M.	5:[illegible] AM / PM	Chile Verde		
P.P.M.	6:24 AM / PM	Zuchini		
P.P.M.	6:33 AM / PM	Fresno.		
P.P.M.	7:15 AM / PM	Spinach.		
P.P.M.	9:30 AM / PM	Jicama		
P.P.M.	9:33 AM / PM	Yellow pepper		
P.P.M.	9:45 AM / PM	Zuchinni		
P.P.M.	9:54 AM / PM	Yellow pepper		
P.P.M.	10:13 AM / PM	Green Onions		
P.P.M.	10:[illegible]8 AM / PM	Carrots Match stick		
P.P.M.	10:[illegible]3 AM / PM	Tomato		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/29/13

REVISED [illegible]

WATER ADDITIVE ([redacted] TEST

CCP#1
FDA HACCP

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/29/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
P.P.M.	10 :45 AM / PM	Kale		[redacted]
P.P.M.	12 :04 AM / PM	Dandil		
P.P.M.	12 :16 AM / PM	Cucumber Sliced		
P.P.M.	12 :17 AM / PM	Celantro		
P.P.M.	12 :18 AM / PM	Zucchini		
P.P.M.	12 :33 AM / PM	Green Cabbage		
P.P.M.	2 :29 AM / PM	Tomato Cherry		
P.P.M.	2 :32 AM / PM	Green Bell pepper		
P.P.M.	2 :34 AM / PM	Red Cabbage		
P.P.M.	2 :48 AM / PM	Red Bell pepper Diced		
P.P.M.	3 :22 AM / PM	Cucumber Diced		
P.P.M.	3 :46 AM / PM	Tomato		
P.P.M.	3 :53 AM / PM	Red Onion Diced		
P.P.M.	4 :20 AM / PM	Dill		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/29/13

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 10/29/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 : 27 AM / (PM)	Oregano		[redacted]
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 10/29/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/30/2013

Using a cup-size sample, immerse test strip and remove with pad face up,
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL , PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4:[illegible] AM / PM	Romaine		[redacted]
P.P.M.	5:[illegible] AM / PM	Lettuce		
P.P.M.	5:[illegible] AM / PM	Chile Rojo		
P.P.M.	5:46 AM / PM	Chile Verde.		
P.P.M.	6:[illegible] AM / PM	Calabaza		
P.P.M.	7:[illegible] AM / PM	Spinach		
P.P.M.	9:15 AM / PM	Corn		
P.P.M.	10:00 AM / PM	Kale		
P.P.M.	10:30 AM / PM	Repano		
P.P.M.	10:31 AM / PM	Zanahoria		
P.P.M.	10:35 AM / PM	Green Onion		
P.P.M.	10:50 AM / PM	Bright Beet Combo		
P.P.M.	11:00 AM / PM	Carrots		
P.P.M.	11:13 AM / PM	Together		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/30/13

REVISED 10-02-13 BY: MI

WATER ADDITIVE ([redacted]) TEST

CCP#1
FDA HACCP

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/30/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	11 :30 AM / PM	Cilantro		[redacted]
P.P.M.	11 :35 AM / PM	Dill		
P.P.M.	11 :40 AM / PM	Jalapeño		
P.P.M.	11 :52 AM / PM	Tomatoes		
P.P.M.	12 :05 AM / PM	Pencil		
P.P.M.	12 :10 AM / PM	Grape Tomatoes		
P.P.M.	12 :17 AM / PM	Green Cabbage		
P.P.M.	12 :30 AM / PM	Kale		
P.P.M.	12 :45 AM / PM	Chile Roja Diced		
P.P.M.	12 :50 AM / PM	Zucchini		
P.P.M.	1 :55 AM / PM	Red Cabbage		
P.P.M.	2 :02 AM / PM	Snowpeas		
P.P.M.	2 :30 AM / PM	Sicama		
P.P.M.	3 :14 AM / PM	Cucumber Diced		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/30/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 10/30/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart Immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3 : 47 AM / (PM)	Diced Red Onion		[redacted]
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
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_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/30/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/31/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.P.M. 4:00 AM / PM	Lechuga		[redacted]
	P.P.M. 4:15 AM / PM	Menta		
	P.P.M. 6:13 AM / PM	Red pepper		
	P.P.M. 6:18 AM / PM	Green pepper		
	P.P.M. 7:40 AM / PM	Zuchinni		
	P.P.M. 8:40 AM / PM	Spinach		
	P.P.M. 900 AM / PM	Perejil		
	P.P.M. 9:10 AM / PM	Angel Hair Carrots		
	P.P.M. 9:25 AM / PM	Carrots		
	P.P.M. 9:30 AM / PM	Cucumber		
	P.P.M. 9:45 AM / PM	Tomatoes		
	P.P.M. 9:50 AM / PM	Zucchini Sliced		
	P.P.M. 9:57 AM / PM	Cilantro		
	P.P.M. 10:14 AM / PM	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 10/31/13

REVISED 10/03/11 BY: MI

WATER ADDITIVE [redacted] TEST

CCP#1
FDA HACCP

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 10/31/2013

FREQUENCY: **EVERY PRODUCT CHANGE OVER**

CONCENTRATION LEVEL / PPM: [redacted] ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	10 : 25 AM / PM	Diced Red Bell Pepper		[redacted]
P.P.M.	10 : 30 AM / PM	Corn		
P.P.M.	10 : 45 AM / PM	Diced Green Bell Pepper		
P.P.M.	11 : 03 AM / PM	Green Onion		
P.P.M.	11 : 20 AM / PM	Green Cabbage		
P.P.M.	11 : 27 AM / PM	Dill		
P.P.M.	11 : 39 AM / PM	Red Cabbage		
P.P.M.	11 : 50 AM / PM	Baby Mini Carrots		
P.P.M.	11 : 54 AM / PM	Diced Cucumber		
P.P.M.	12 : 05 AM / PM	Diced Red Onion		
P.P.M.	12 : 30 AM / PM	Cherry Tomatoes		
P.P.M.	12 : 50 AM / PM	Cilantro		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 10 / 31 / 13

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/1/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	3 :58 (AM) / PM	Lechuga		[redacted]
.P.M.	4 :18 (AM) / PM	Menta		
.P.M.	5 :37 (AM) / PM	Red pepper		
.P.M.	6 :05 (AM) / PM	Oregano		
.P.M.	8 :58 (AM) / PM	Spinach		
.P.M.	9 :40 (AM) / PM	Tomatoes Sliced		
.P.M.	9 :59 (AM) / PM	Angel Hair Carrots		
.P.M.	10 :15 (AM) / PM	Zchinni		
.P.M.	10 :20 (AM) / PM	Chile Verde		
.P.M.	11 :35 (AM) / PM	Kale		
.P.M.	12 :44 AM / (PM)	Diced Red Pepper		
.P.M.	12 :55 AM / (PM)	Cucumber		
.P.M.	1 :00 AM / (PM)	Jalopeño		
.P.M.	1 :20 AM / (PM)	Jicama		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/01/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 11/1/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M. 1:35 AM / PM	Cilantro		[redacted]
	P.M. 1:40 AM / PM	Tomatoes Diced		
	P.M. 1:45 AM / PM	Spinach		
	P.M. 2:24 AM / PM	Zuchinni		
	P.M. 2:40 AM / PM	Green Onion		
	P.M. 2:52 AM / PM	Green Gabbage		
	P.M. 3:04 AM / PM	carrots		
	P.M. 3:31 AM / PM	parsley		
	P.M. 4:22 AM / PM	Red Gabbage		
	P.M. 5:14 AM / PM	Red onions Diced		
	P.M. 5:20 AM / PM	Cucumber		
	P.M. 5:30 AM / PM	Diced Cucumber		
	P.M. 5:35 AM / PM	Cherry Tomatoes		
	P.M. 5:37 AM / PM	Jalapeño		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/01/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 11/1/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	5:40 AM / PM	Zucchini		[redacted]
P.P.M.	5:51 AM / PM	Diced Zucchini		
P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/01/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 11/2/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] ppm				[redacted]
P.M.	3:58 (AM) / PM	Lechuga		
P.M.	4:30 (AM) / PM	Menta		
P.M.	5:17 (AM) / PM	Red Pepper		
P.M.	5:42 (AM) / PM	Green Pepper		
P.M.	5:49 (AM) / PM	Zuchini		
P.M.	6:52 (AM) / PM	Spinaca		
P.M.	7:00 (AM) / PM	Tomatillo		
P.M.	8:16 (AM) / PM	Snowpeas		
P.M.	9:10 (AM) / PM	Angel Hair Carrots		
P.M.	9:37 (AM) / PM	Cucumber		
P.M.	10:10 (AM) / PM	Kale		
P.M.	10:50 (AM) / PM	Corn		
P.M.	11:11 (AM) / PM	Dill		
P.M.	11:17 (AM) / PM	Perejil		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/02/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 11/2/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM		Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M.	11:27 AM / PM	Diced Red Bell Pepper		[redacted]
	P.M.	11:32 AM / PM	Cilantro		
	P.M.	12:05 AM / PM	Diced Green Bell Pepper		
	P.M.	12:10 AM / PM	Tomatoes Diced		
	P.M.	12:17 AM / PM	Diced Cucumber		
	P.M.	12:25 AM / PM	Green Cabbage		
	P.M.	12:32 AM / PM	Diced Red Onion		
	P.M.	12:41 AM / PM	Sliced Zucchini		
	P.M.	1:32 AM / PM	Red Cabbage		
	P.M.	1:35 AM / PM	Grape Tomatoes		
	P.M.	1:41 AM / PM	Half Moon Cucumber		
	P.M.	1:45 AM / PM	Carrots		
	P.M.	1:51 AM / PM	Green Onion		
	P.M.	2:29 AM / PM	Jicama		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/02/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 11/2/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	2 : 30 AM / (PM)	Sliced Red Onion		[redacted]
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/02/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/3/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Walt 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	4 :00 (AM) / PM	Lechoga		[redacted]
P.P.M.	4 :09 (AM) / PM	Mint		
P.P.M.	5 :55 (AM) / PM	Red Pepper		
P.P.M.	6 :26 (AM) / PM	Oregano		
P.P.M.	8 :16 (AM) / PM	Spinach		
P.P.M.	9 :10 (AM) / PM	Angel Hair Carrots		
P.P.M.	11 :53 (AM) / PM	Green Pepper		
P.P.M.	11:54 (AM) / PM	Kale		
P.P.M.	12:00 AM / (PM)	Cilantro		
P.P.M.	12:30 AM / (PM)	Corn		
P.P.M.	1 :25 AM / (PM)	Tomatoes Diced		
P.P.M.	1 :35 AM / (PM)	Diced Red Bell Pepper		
P.P.M.	2 : 08 AM / (PM)	Green Pepper Diced		
P.P.M.	2 :20 AM / (PM)	Snow Peas		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/3/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/3/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	2 :23 AM / (PM)	Jalapeno		[redacted]
P.P.M.	2 :33 AM / (PM)	Green Gabbaga		
P.P.M.	2 :50 AM / (PM)	Penji /		
P.P.M.	2 :52 AM / (PM)	Grape Tomatoes		
P.P.M.	3 :10 AM / (PM)	Red Cabbage		
P.P.M.	3 :21 AM / (PM)	Diced Cucumber		
P.P.M.	3 :30 AM / (PM)	Half Moon Cucumber		
P.P.M.	3 :35 AM / (PM)	Sliced Green Bell Pepper		
P.P.M.	3 :41 AM / (PM)	Sliced Red Bell Pepper		
P.P.M.	3 :50 AM / (PM)	Scallion		
P.P.M.	3 :54 AM / (PM)	Carrots		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/3/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 11/4/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:00 (AM) / PM	Romaine.		[redacted]
P.M.	4:53 (AM) / PM	Menta.		
P.M.	5:46 (AM) / PM	Chile Rojo.		
P.M.	7:24 (AM) / PM	Chile Verde.		
P.M.	9:14 (AM) / PM	Spinach.		
P.M.	10:09 (AM) / PM	Calabaza.		
P.M.	10:28 (AM) / PM	Kale.		
P.M.	10:57 (AM) / PM	Zanahoria, Angel.		
P.M.	11:24 (AM) / PM	Elote.		
P.M.	11:25 (AM) / PM	Chile Verde de Cuadro.		
P.M.	12:01 AM / (PM)	Zanahoria		
P.M.	12:15 AM / (PM)	Chile Rojo de Cuadro		
P.M.	12:56 AM / (PM)	Repollo verde		
P.M.	1:36 AM / (PM)	Repollo rojo		

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/04/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 11/4/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM pm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	1 ~~53~~ 39 AM / (PM)	Pepino	1:39 pm.	[redacted]
P.P.M.	2:05 AM / (PM)	Tomates		
P.P.M.	2:09 AM / (PM)	Cilantro.		
P.P.M.	2:13 AM / (PM)	Jicama.		
P.P.M.	2:50 AM / (PM)	Chile Rojo en Slice		
P.P.M.	2:54 AM / (PM)	Pepino Cuadro		
P.P.M.	2:58 AM / (PM)	Calabaza		
P.P.M.	3:15 AM / (PM)	Cebollita Verde		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/04/2013

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/5/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] .P.M.	4:05 AM / PM	Romaine		[redacted]
.P.M.	4:06 AM / PM	Menta.		
.P.M.	5:00 AM / PM	Chile Rojo.		
.P.M.	5:27 AM / PM	Chile Verde.		
.P.M.	6:25 AM / PM	Spinach.		
.P.M.	10:08 AM / PM	Carrots		
.P.M.	10:09 AM / PM	Corn		
.P.M.	10:09 AM / PM	Zuchinni		
.P.M.	10:31 AM / PM	Kale		
.P.M.	10:40 AM / PM	Cucumber		
.P.M.	11:10 AM / PM	Cilantro		
.P.M.	11:12 AM / PM	Green Cabbage		
.P.M.	11:10 AM / PM	Tomate (Cuadro)		
.P.M.	12:23 AM / PM	Red Cabbage		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/05/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/5/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12 : 10 AM / (PM)	Jicama		[redacted]
P.P.M.	12 : 18 AM / (PM)	Red pepper Diced		
P.P.M.	12 : 23 AM / (PM)	Zuchinni		
P.P.M.	12 : 45 AM / (PM)	Green Onions		
P.P.M.	12 : 50 AM / (PM)	Green Bell pepper		
P.P.M.	1 : 55 AM / (PM)	Green Bell pepper Sliced		
P.P.M.	1 : 58 AM / (PM)	Red Onions Diced		
P.P.M.	2 00 AM / (PM)	Cucumber sliced		
P.P.M.	2 01 AM / (PM)	Cucumber Diced		
P.P.M.	2 05 AM / (PM)	Oregano		
P.P.M.	2 08 AM / (PM)	Dill		
P.P.M.	2 11 AM / (PM)	Red Cabbage		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/05/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removeria hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 11/6/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM		Reading Time	Product Treated	Corrective Action	Test Performed By
	P.P.M.	4:00 AM / PM	Lechuga		[redacted]
	P.P.M.	4:27 AM / PM	Mint		
	P.P.M.	5:30 AM / PM	Red Pepper		
	P.P.M.	5:44 AM / PM	Green Bell pepper		
	P.P.M.	6:15 AM / PM	Zuchini		
	P.P.M.	6:48 AM / PM	Oregano,		
	P.P.M.	7:07 AM / PM	Spinach		
	P.P.M.	9:40 AM / PM	Angel Hair Carrots		
	P.P.M.	10:00 AM / PM	Diced Green Bell Peppa		
	P.P.M.	10:05 AM / PM	Diced Red Bell Pepper		
	P.P.M.	10:25 AM / PM	Cucumber		
	P.P.M.	10:30 AM / PM	Kale		
	P.P.M.	10:32 AM / PM	Jalapeño		
	P.P.M.	10:37 AM / PM	Tomatoes		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11 / 6 / 13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/6/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm		Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	P.M.	11:12 (AM) / PM	Corn		[redacted]
	P.M.	11:19 (AM) / PM	SNOW PEAS		
	P.M.	11:21 (AM) / PM	Red Cabbage		
	P.M.	12:07 AM / (PM)	Green Cabbage		
	P.M.	12:35 AM / (PM)	Diced Cucumber		
	P.M.	12:50 AM / (PM)	Zucchini		
	P.M.	1:34 AM / (PM)	Jicama		
	P.M.	1:35 AM / (PM)	Cilantro		
	P.M.	1:50 AM / (PM)	Help Mom Cucumber		
	P.M.	1:52 AM / (PM)	Grape Tomatoes		
	P.M.	2:15 AM / (PM)	Green pepper sliced		
	P.M.	2:16 AM / (PM)	Paysley		
	P.M.	2:40 AM / (PM)	Green Onion		
	P.M.	3:14 AM / (PM)	Diced Red Onion		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/06/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/6/2013

Using a cup-size sample, Immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	3:25 AM / PM	Diced Red Bell Pepper		[redacted]
P.P.M.	3:27 AM / PM	Diced Cucumber		
P.P.M.	3:30 AM / PM	Oregano		
P.P.M.	3:45 AM / PM	Dill		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR [redacted] DATE: 11/06/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Date: 11/7/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.M.	4:00 (AM) / PM	Romaine		[redacted]
P.M.	4:07 (AM) / PM	Menta.		
P.M.	4:43 (AM) / PM	Pepino		
P.M.	5:27 (AM) / PM	Spinach		
P.M.	6:41 (AM) / PM	Zuchinni		
P.M.	8:49 (AM) / PM	Spinach.		
P.M.	9:10 (AM) / PM	Carrots Angel Hair		
P.M.	9:12 (AM) / PM	Kale		
P.M.	10:26 (AM) / PM	tomato		
P.M.	10:27 (AM) / PM	Jicama		
P.M.	10:35 (AM) / PM	Oregano		
P.M.	10:49 (AM) / PM	Green Onion		
P.M.	10:52 (AM) / PM	Carrots		
P.M.	11:12 (AM) / PM	Perejil		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/07/13

REVISED 10-03-13 BY: MI
TS 11/7/13

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Date: 11/7/2013

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted] P.P.M.	12:09 AM / PM	Cherry Tomatoes		[redacted]
P.P.M.	12:25 AM / PM	Diced Red Onion		
P.P.M.	1:50 AM / PM	Cucumber		
P.P.M.	1:55 AM / PM	Kale		
P.P.M.	2:01 AM / PM	Half Moon Cucumber		
P.P.M.	2:10 AM / PM	Diced Cucumber		
P.P.M.	2:13 AM / PM	Oregano		
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			
_____ P.P.M.	: AM / PM			

[redacted] P.P.M.

VERIFIED BY/ VERIFICADO POR: [redacted]

DATE: 11/07/13

REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE ([redacted]) TEST

Using a cup-size sample, Immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removería hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 11/8/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM		Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	.P.M.	4:00 AM / PM	Romaine.		[redacted]
	.P.M.	4:05 AM / PM	Menta.		
	.P.M.	4:30 AM / PM	Tomates.		
	.P.M.	5:47 AM / PM	Spinach.		
	.P.M.	6:30 AM / PM	Zanahoria, Angel.		
	.P.M.	6:30 AM / PM	Calavaza.		
	.P.M.	6:31 AM / PM	Pepino.		
	.P.M.	76 :42 AM / PM	Perejil		
	.P.M.	8:49 AM / PM	Tomate.		
	.P.M.	9 :09 AM / PM	carrots		
	.P.M.	9 :48 AM / PM	Perejil		
	.P.M.	10 :00 AM / PM	Perejil		
	.P.M.	10 :35 AM / PM	Jicama		
	.P.M.	11 :11 AM / PM	Kale		

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11 /08 /13

TS 11/8/13
REVISED 10-03-13 BY: MI

CCP#1
FDA HACCP

WATER ADDITIVE [redacted] TEST

Using a cup-size sample, immerse test strip and remove with pad face up.
Do not shake off excess water
Wait 10 seconds and compare to color chart immediately
Usar una taza con una muestra, sumerja la tira de prueba(con almoadilla hacia el agua) y removerla hacia arriba.
No sacudir el exceso de agua
Espere 10 segundos y comparar con la tabla de colores inmediatamente.

Date: 11/8/2013

FREQUENCY: EVERY PRODUCT CHANGE OVER

CONCENTRATION LEVEL / PPM ppm	Reading Time	Product Treated	Corrective Action	Test Performed By
[redacted]	12:25 AM / PM	Zucchini		[redacted]
	12:27 AM / PM	Greek Cabbage		
	1:39 AM / PM	Green onions		
	2:00 AM / PM	Red onions Diced		
	2:10 AM / PM	Diced Cucumber		
	2:20 AM / PM	Cherry Tomatoes		
	2:30 AM / PM	Oil		
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			
_____P.P.M.	: AM / PM			

VERIFIED BY/ VERIFICADO POR: [redacted] DATE: 11/8/13

REVISED 10-03-13 BY: MI

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 3
Food and Drug Branch (FDB) General Farm Questionnaire

FDB General Farm Questionnaire - DRAFT

Outbreak/Investigation Name: 13042_Atherstone_Salad_EcoliO157H7_IDB_103013

Date of onsite visit: 11/21/13 Time: 1025

I. Investigators / Agencies:

a) Amber Barnes, CDPH-ERU	b) Brandon Adcock, CDPH-ERU
c) Mario Velasquez, CDPH-ERU	d) [redacted] FDA San-DO

Reason for Investigation: E. coli O157:H7 Outbreak

Person interviewed:	Company:	Phone:
Ron Ratto, Owner	Ratto Bros., Inc.	209-545-4445

II. Crop Information

Ranch Name: Ranch 9 Field 1 Valve 11 (R9F1V11) = 4 acres

Directions to the ranch:

[redacted] Modesto, CA 95358
Corner of [redacted]

Crop Harvested: Romaine Variety: [redacted]

Organic ☐ Conventional ☒ Transitional ☐

Harvesting Method:

Field Packed	☒	Bin Packed	☐	Totes	☐
Whole Head	☐	Cored	☐	Trimmed	☐
Mechanical	☐	Hand Harvest	☒	Other	in cardboard or RPC, per customer request

Grower Name:	Ratto Bros., Inc.	Phone:	209-545-4445
Address:	6312 Beckwith Rd., Modesto, CA 95358	Cell:	[redacted]
Buyer Name:	n/a	Phone:	n/a
Address:	n/a	Cell:	n/a
Cooler Name:	Ratto Bros., Inc.	Phone:	209-545-4445
Address:	6312 Beckwith Rd., Modesto, CA 95358	Cell:	[redacted]

Years Farming Ranch: Own ☐ Lease ☒ Owner: Lake Bottom, LLC. [redacted]

Time Period for lease: Rotate Lease: Yes ☐ No ☒ Crop: n/a

If lease rotated, name of other grower: n/a

Rotate Crop: Yes ☒ No ☐ Crop: Varies (previous was cilantro) Growing Dates: 6/17/13 to 7/26 & 7/27/13

Cover Crop: Yes ☐ No ☒ Crop: n/a Growing Dates: n/a

Third Party Audit: Yes ☒ Company: [redacted] Last Audit: 8/8/13 No ☐

Requested Copy: Yes ☒ No ☐

Other Audits: Yes ☒ Company: [redacted] Last Audit: 7/11/13 No ☐

Requested Copy: Yes ☒ No ☐

Requested a ranch map: Yes ☒ No ☐

III. Planting / Harvest Information:

Field & Lot:	Planting Date:	Harvest Date:
Ranch 9, Field 1, Valve 11	8/10/13	10/2/13 10/3/13 10/4/13

Field & Lot:	n/a	Planting Date:	n/a	Harvest Date:	n/a
Field & Lot:	n/a	Planting Date:	n/a	Harvest Date:	n/a

Requested copy of planting/harvest schedule: Yes ☒ No ☐

IV. Harvesting:

Do you perform your own harvesting: Yes ☒ No ☐

Harvest Company:	Ratto Bros., Inc.	Contact:	Ron Ratto
Address:	6312 Beckwith Road, Modesto, CA 95358		
Phone:	209-545-4445	Cell:	[redacted]

V. Weather Conditions within last year:

Flooding: Yes ☐ No ☒ Date: n/a Fields Affected: n/a

Cause: n/a

Samples/testing and results done: Yes ☐ No ☐

Requested Copy: Yes ☐ No ☐

Contamination (sewage, compost, waste) from runoff: Yes ☐ No ☒

Describe: No events

VI. Water:

Irrigation Source: Modesto Irrigation District Canal, Field 3 Well, Field 4 Well

Reservoirs on ranch: Yes ☐ No ☒

Describe uses for reservoirs: n/a

Open ditches / canals: Yes ☒ No ☐ Describe Uses: Canal used for irrigation, Ditch used for containment of field runoff

Number of Wells: 2

Well / irrigation water testing: Yes ☒ No ☐

Requested Copy: Yes ☒ No ☐

Well SOPs for microbiological test results: Yes ☒ No ☐

Requested Copy: Yes ☒ No ☐

Irrigation Methods: Sprinkler

Recycled Water: Yes ☐ No ☒

Source: n/a Describe Use: n/a

Sanitizer Used for Irrigation Water: Yes ☒ No ☐

Describe: Treated with Calcium Hypochlorite. (Target = [redacted] ppm free chlorine at sprinklerhead). Water was chlorinated at Pump/Filter Station on Ranch 9, after passing through sand filters. Ranches 6 and 10 share Ranch 9's water system(same wells, canal, pump/filter station, pipes).

VII. Farm Equipment

Shared with Others:	Ranches: (Ratto only)	Yes	☒	No	☐	Growers: Yes ☐ No	☒
Used for Compost:	Hauling:	Yes	☐	No	☒	Spreading: Yes ☐ No	☒
Cleaned: Yes	☒	No	☐	If yes, when:	End of day		

Describe Method of Cleaning:	May be rinsed with potable water between ranches and thoroughly cleaned at the end of the day. No sanitizer was used.

VIII. Manure / Compost:

Raw Manure:	Yes ☐ No ☒	Manure Type:	n/a
Last Application Date:	n/a	Supplier:	n/a
Address:	n/a	Phone:	n/a
Compost Used:	Yes ☐ No ☒ None used on Ranch 9		
Type:	Green waste ☒ Mushroom compost ☐ Biosolids ☐ Other:		
Manure/compost stored onsite:	Yes ☐ No ☒		
Describe Where & Concerns:	Compost was not stored on Ranch 9		
Last Application Date:	n/a	Compost Type applied:	n/a
Supplier:	n/a		
Address:	n/a	Phone:	n.a
Last Application Date:	n/a	Compost Type applied:	n/a
Supplier:	n/a		
Address:	n/a	Phone:	n/a
Who owned compost hauling equipment:	n/a	Phone:	n/a
Who owned compost spreading equipment:	n/a	Phone:	n/a
Requested Copy of manure / compost COAs and application logs:	Yes ☒ No ☐		

IX. Applications and Water Source:

Fertilizers:

Type: [redacted] (Nitrogen Liquid ,17-0-0)

Water Source:							
Always ~~Suppliers~~ Irrigation Canal:	Yes	☐	No	☒	Sometimes ~~Suppliers~~ Irrigation Canal:	Yes ☒	No ☐
Always well:	Yes	☐	No	☒	Sometimes well:	Yes ☒	No ☐
Always ditch/drainage:	Yes	☐	No	☒	Sometimes ditch/drainage:	Yes ☐	No ☒
Type: n/a					Supplier: [redacted]		
					Phone:		
Water Source:							
Always ~~Suppliers~~ Irrigation Canal:	Yes	☐	No	☒	Sometimes ~~Suppliers~~ Irrigation Canal:	Yes ☒	No ☐
Always well:	Yes	☐	No	☒	Sometimes well:	Yes ☒	No ☐
Always Ditch/drainage:	Yes	☐	No	☒	Sometimes ditch/drainage:	Yes ☐	No ☒

Pesticides:

Type: [redacted]	Supplier: [redacted]
	Phone:

Water Source: Yes No	Sometimes ~~Suppliers~~ Irrigation Canal: Yes No

Always ~~Suppliers~~ Irrigation Canal:		☐		☒		☒		☐
Always well:	Yes	☐	No	☒	Sometimes well:	Yes	☒	No ☐
Always Ditch/drainage:	Yes	☐	No	☒	Sometimes ditch/drainage:	Yes	☐	No ☒
Type: [redacted]					Supplier: [redacted] Phone:			
Water Source: Always ~~Suppliers~~ Irrigation Canal:	Yes	☐	No	☒	Sometimes ~~Suppliers~~ Irrigation Canal:	Yes	☒	No ☐
Always well:	Yes	☐	No	☒	Sometimes well:	Yes	☒	No ☐
Always Ditch/drainage:	Yes	☐	No	☐	Sometimes ditch/drainage:	Yes	☐	No ☒
Type: [redacted]					Supplier: Phone:			
Requested copy of letter of guarantee for all application water:					Yes ☐ No ☒ n/a			

X. Animals:

Wild: Pigs ☐ Geese ☐ Deer ☐ Coyote ☐ Rodents ☒ Birds ☒ Other

Frequency: Occasional (birds flying over, gophers)	Occurrence time / date: Random
Discouragement Tactics: Bird gun (noise), gopher traps, internal staff monitoring	

Domestic: Dogs ☒ Horses ☐ Cows ☐ Pigs ☐ Chickens ☐ Other

Animals grazing on ranch: Yes ☐ No ☒	Describe: Dog/s located in fenced yard of neighboring property (not adjacent to R9F1V11). The dogs have not been observed running loose anywhere on Ranch 9.
Animals grazing nearby: Yes ☐ No ☒	Describe: No animal grazing. CAFO across the street (~¼ mile down the street). CAFO adjacent to Ratto property (~1/2 mile away)

List and describe observations relating to evidence of animal activity (feces, tracks, foraging) and compost (smell, piles, equipment) *continue on page 8 if needed

No evidence of animals was observed near the field.

Compost was not observed in the area and was not applied to any field in Ranch 9 (at least in the previous 7 months). It is unknown if compost was ever applied to Ranch 9 earlier than 7 months, as records that early were not requested or reviewed.

If compost was used on other ranches (not Ranch 9) during the growing period, it was produced on Ranch 7 by Ratto Brothers. Green waste was used in production of Ratto Brothers' compost. The firm stopped producing compost of any kind in mid-September 2013.

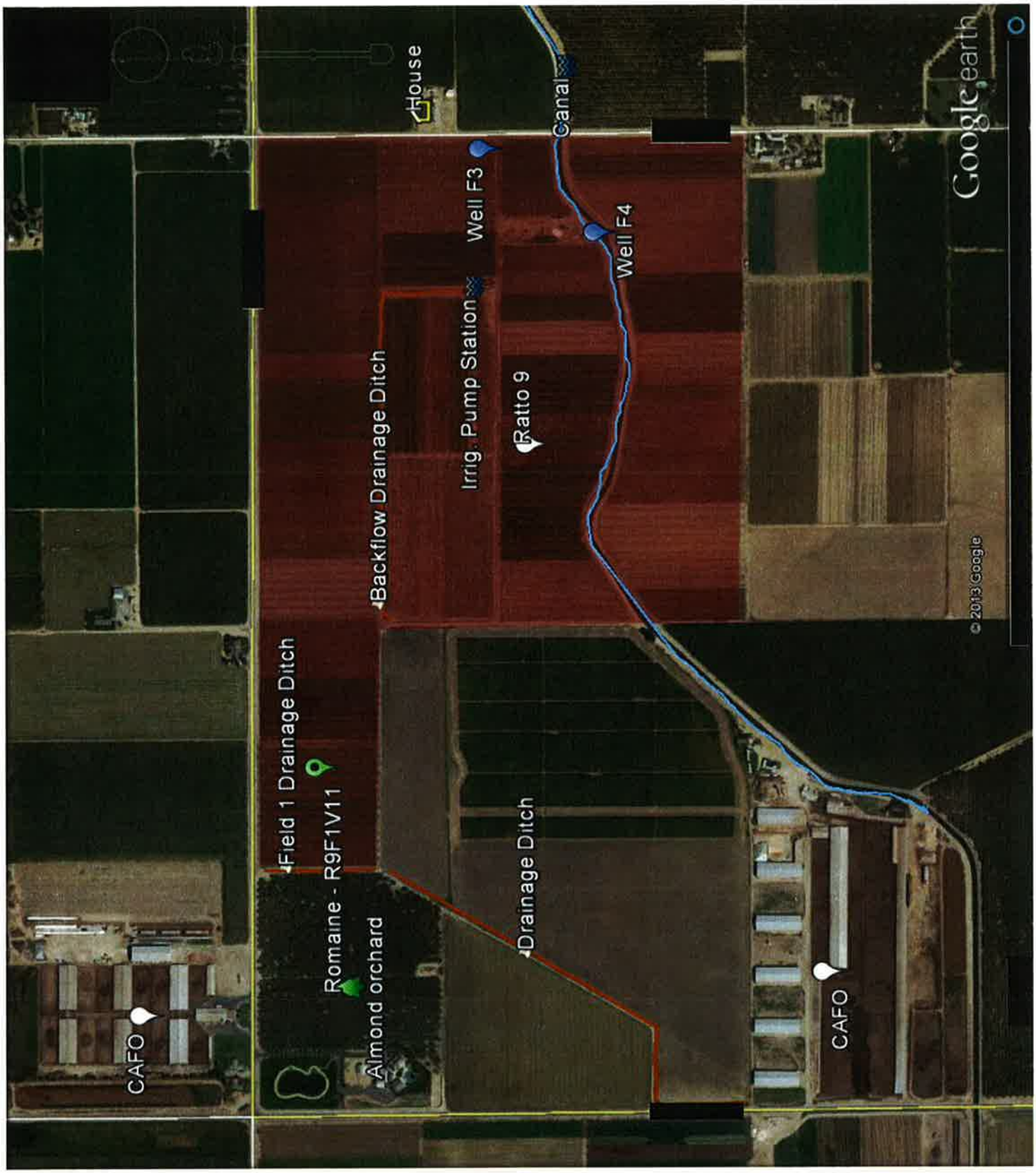
XI. Farm Workers (not harvest crews):

Training in workers' language:	Yes	☒	No	☐			
GAPS:	Yes	☒	No	☐	Sanitation: Yes	☒	No ☐	SOPs: Yes ☒ No ☐
Requested copy of employee "sign-off" sheets for above trainings:	Yes	☒	No	☐			
Illness records maintained:	Yes	☒	No	☐	Requested Copy: Yes	☒	No ☐
Farm workers present during investigation visit:	Yes	☐	No	☒			

XII. Restroom Facilities:

Portable Restrooms:	Yes	☒	No	☐	Distance from field(s):	On road alongside the field	
Service Company:	[redacted]				City:	Salinas, CA	
Service Schedule:	Every other day (more often as needed)						
Service Log:	Yes	☒	No	☐	Last service date:	11/18/13	
Adequately supplied (soap, towels, water, etc.):	Yes	☒	No	☐			
Describe condition of portable restrooms:	n/a						
Permanent Restrooms:	Yes	☐	No	☒	Distance from field(s):	n/a	
Adequately supplied (soap, towels, water):	Yes	☐	No	☐			
Describe condition of permanent restrooms:	n/a						

Ranch Diagram:



Include:

- Perimeter (roads, other ranches/fields, grazing animals, farmland, domestic animals, dairies, composting, water)
- Houses on ranch if not on ranch map
- All nearby (within ½ mile) creeks, agriculture ditches, rivers, reservoirs, lakes)
- Anything that could contribute to a contamination of water, pathogens, or manure to ranch
- Include the GPS for the corners of all fields
- Include GPS for wells supply water to fields

XIII. Field GPS:

Field & lot: R9F1V11	Latitude (N):	Longitude (W):
NE Corner:	[redacted]	[redacted]
NW Corner:	[redacted]	[redacted]
SW Corner:	[redacted]	[redacted]
SE Corner:	[redacted]	[redacted]
Field & lot: n/a	Latitude (N):	Longitude (W):
NE Corner:	n/a	n/a
NW Corner:	n/a	n/a
SW Corner:	n/a	n/a
SE Corner:	n/a	n/a
Field & lot: n/a	Latitude (N):	Longitude (W):
NE Corner:	n/a	n/a
NW Corner:	n/a	n/a
SW Corner:	n/a	n/a
SE Corner:	n/a	n/a

XIV. Water GPS:

Remember to identify wells in same manner as on ranch map.		Latitude (N):	Longitude (W):
Well name: Wellhead #:	Field 3 Well (F3) n/a	[redacted]	[redacted]
Well name: Wellhead #:	Field 4 Well (F4) n/a	[redacted]	[redacted]
Canal name: Source:	[redacted] Modesto Irrigation District	[redacted]	[redacted]

Well name: Wellhead #:	n/a	n/a	n/a
Well name: Wellhead #:	n/a	n/a	n/a
Well name: Wellhead #:	n/a	n/a	n/a

Additional information (e.g., if more than two fertilizer or pesticide suppliers are used, animal/compost observations):

During the growing period, Kohlrabi and kale were to the East (V10) and Parsley was adjacent to the West (V12).

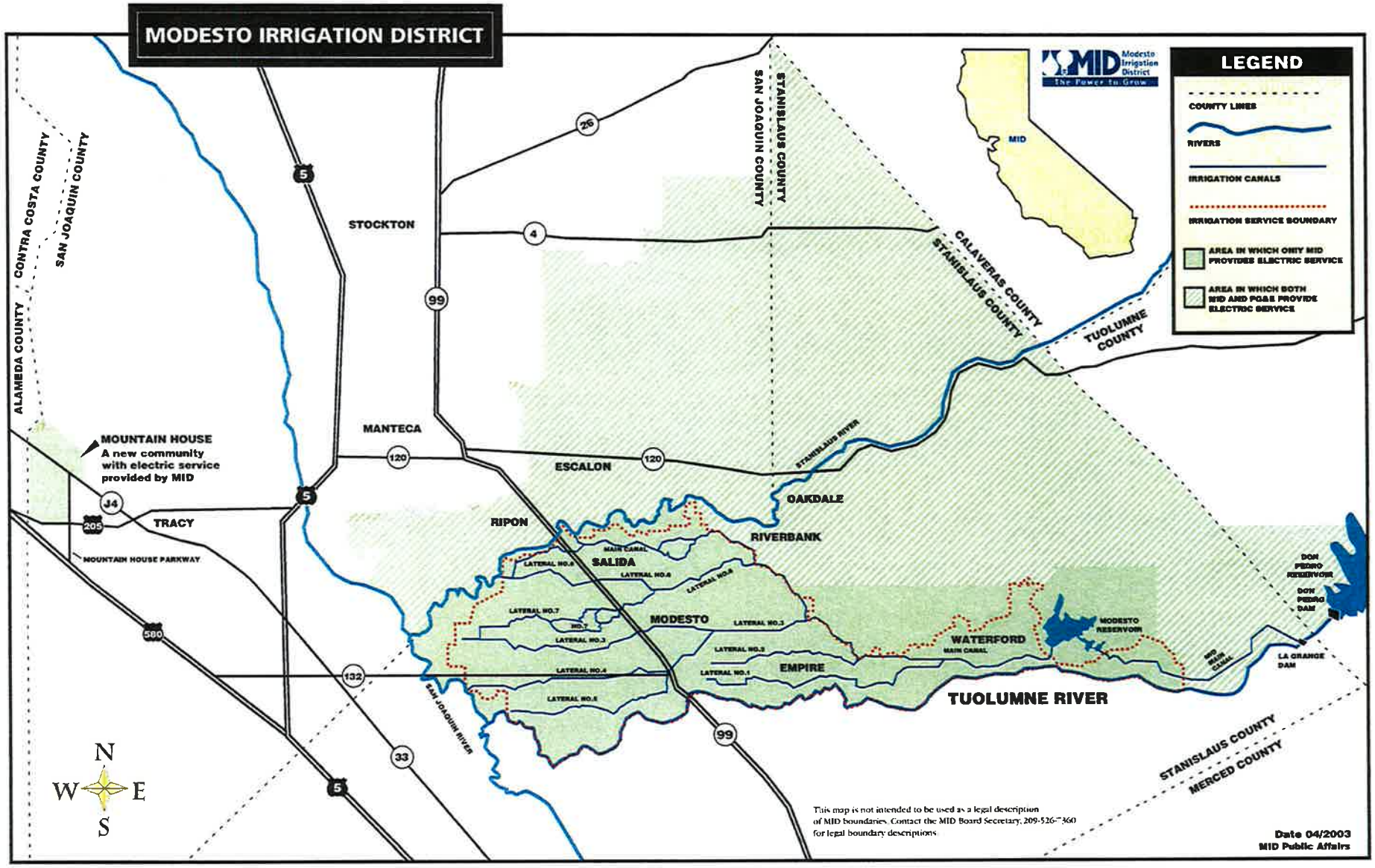
During the field inspection, R9F1V11 contained Chinese mustard plants that were planted on 10/25/13. Kale was growing adjacent, on the East side (V10). Parsley was growing adjacent, on the West side (V12).

No evidence of animals observed.
No compost used on Ranch 9.
No significant observations on Ranch 9.

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 4
Modesto Irrigation District Canal System Map


MODESTO IRRIGATION DISTRICT
MID Modesto Irrigation District The Power to Grow
LEGEND
COUNTY LINES
RIVERS
IRRIGATION CANALS
IRRIGATION SERVICE BOUNDARY
AREA IN WHICH ONLY MID PROVIDES ELECTRIC SERVICE
AREA IN WHICH BOTH MID AND PG&E PROVIDE ELECTRIC SERVICE
MID
CONTRA COSTA COUNTY
SAN JOAQUIN COUNTY
ALAMEDA COUNTY
STANISLAUS COUNTY
CALAVERAS COUNTY
TUOLUMNE COUNTY
STOCKTON
MANTECA
ESCALON
OAKDALE
RIVERBANK
RIPON
SALIDA
MODESTO
WATERFORD
EMPIRE
TRACY
MOUNTAIN HOUSE
A new community with electric service provided by MID
MOUNTAIN HOUSE PARKWAY
STANISLAUS RIVER
SAN JOAQUIN RIVER
TUOLUMNE RIVER
MODESTO RESERVOIR
DON PEDRO RESERVOIR
DON PEDRO DAM
LA GRANGE DAM
MAIN CANAL
LATERAL NO.1
LATERAL NO.2
LATERAL NO.3
LATERAL NO.4
LATERAL NO.5
LATERAL NO.6
LATERAL NO.7
LATERAL NO.8
MID-MAIN CANAL
STANISLAUS COUNTY
MERCED COUNTY
N
W
E
S
This map is not intended to be used as a legal description of MID boundaries. Contact the MID Board Secretary, 209-526-7360 for legal boundary descriptions.
Date 04/2003
MID Public Affairs

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 5
Modesto Weather Data (Aug. 2013-Nov. 2013) from NOAA-NCDC

QUALITY CONTROLLED LOCAL CLIMATOLOGICAL DATA

(final)

NOAA, National Climatic Data Center

Month: 08/2013

Station Location: MDSTO CTY-CO H SHAM FD APT (23258)
MODESTO, CA
Lat. 37.624 Lon. -120.950
Elevation(Ground): 73 ft. above sea level

Date	Temperature (Fahrenheit)						Degree Days Base 65 Degrees		Sun		Significant Weather	Snow/Ice on Ground(In)	Precipitation (In)			Pressure(inches of Hg)		Wind Speed=mph Dir=tens of degrees							Date
	Max.	Min.	Avg	Dep From Normal	Avg. Dew pt	Avg Wet Bulb	Heating	Cooling	Sunrise LST	Sunset LST		1200 UTC Depth	1800 UTC Water Equiv	2400 LST Snow Fall	2400 LST Water Equiv	Avg. Station	Avg. Sea Level	Resultant Speed	Res Dir	Avg. Speed	max 5-second Speed	max 5-second Dir	max 2-minute Speed	max 2-minute Dir	
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26
01	90	58	74	-4	45	58	0	9	0507	1913		M	M	0.0	0.00	29.84	29.95	7.5	33	8.2	33	080	16	290	01
02	92	56*	74	-4	49	60	0	9	0508	1912		M	M	0.0	0.00	29.77	29.88	5.1	32	6.7	M	M	10	310	02
03	92	59	76	-2	50	61	0	11	0509	1911		M	M	0.0	0.00	29.78	29.88	5.8	32	6.4	14	330	13	330	03
04	91	60	76	-2	52	61	0	11	0510	1910		M	M	0.0	0.00	29.80	29.91	8.9	33	9.2	20	330	15	330	04
05	91	57	74	-4	51	61	0	9	0511	1909		M	M	0.0	0.00	29.81	29.92	9.1	33	9.2	18	320	15	330	05
06	88	57	73	-5	53	60	0	8	0512	1908		M	M	0.0	0.00	29.83	29.94	9.9	33	10.2	24	350	21	330	06
07	85	58	72	-5	54	60	0	7	0513	1907		M	M	0.0	0.00	29.91	30.01	8.6	34	9.6	26	250	17	340	07
08	85	58	72	-5	54	61	0	7	0513	1906		M	M	0.0	0.00	29.83	29.94	8.1	33	8.6	18	330	15	320	08
09	86	58	72*	-5	53	61	0	7	0514	1905		M	M	0.0	0.00	29.79	29.90	8.6	33	9.1	21	330	16	320	09
10	88	58	73	-4	55	61	0	8	0515	1904		M	M	0.0	0.00	29.85	29.96	9.4	33	9.7	26	010	16	320	10
11	90	60	75	-2	55	63	0	10	0516	1902		M	M	0.0	0.00	29.82	29.93	7.4	34	7.8	20	340	15	330	11
12	92	62	77	0	49	M	0	12	0517	1901		M	M	0.0	0.00	29.80	29.91	6.1	33	6.7	20	310	14	320	12
13	96	60	78	1	47	61	0	13	0518	1900		M	M	0.0	0.00	29.79	29.90	5.8	32	6.3	22	350	14	300	13
14	97	65	81	4	49	62	0	16	0519	1859		M	M	0.0	0.00	29.77	29.88	6.8	32	7.2	28	340	15	300	14
15	97	65	81	4	58	66	0	16	0519	1858		M	M	0.0	0.00	29.78	29.88	7.1	34	8.0	21	320	16	310	15
16	98	67	83	6	57	66	0	18	0520	1856		M	M	0.0	0.00	29.80	29.90	8.6	33	9.1	22	320	18	320	16
17	97	68	83	6	50	63	0	18	0521	1855		M	M	0.0	0.00	29.75	29.86	8.0	33	8.6	22	300	18	300	17
18	98	68	83	6	57	67	0	18	0522	1854		M	M	0.0	0.00	29.69	29.80	2.5	31	4.2	15	290	12	320	18
19	105*	68	87*	11	58	69	0	22	0523	1853	HZ VCTS	M	M	0.0	0.00	29.68	29.78	4.8	33	5.5	29	130	21	120	19
20	96	70	83	7	55	66	0	18	0524	1851		M	M	0.0	0.00	29.68	29.79	7.4	33	8.1	22	330	16	330	20
21	94	64	79	3	53	63	0	14	0524	1850		M	M	0.0	0.00	29.72	29.83	7.0	32	7.8	22	320	17	320	21
22	89	61	75	-1	53	62	0	10	0525	1849		M	M	0.0	0.00	29.75	29.85	9.0	34	9.3	23	320	17	320	22
23	90	58	74	-2	52	61	0	9	0526	1847		M	M	0.0	0.00	29.70	29.82	7.7	33	8.1	20	330	15	340	23
24	91	59	75	-1	53	62	0	10	0527	1846		M	M	0.0	0.00	29.71	29.82	6.8	32	7.5	25	290	22	300	24
25	93	64	79	3	58	65	0	14	0528	1845		M	M	0.0	0.00	29.77	29.87	5.6	34	6.5	23	320	18	330	25
26	88	61	75	-1	55	63	0	10	0529	1843		M	M	0.0	0.00	29.80	29.91	8.0	33	8.5	20	330	15	310	26
27	94	62	78	2	M	M	0	13	0530	1842		M	M	0.0	0.00	29.71	M	3.2	33	6.4	M	M	9	320	27
28	92	73	83	7	M	M	0	18	0530	1840		M	M	0.0	0.00	29.72	M	4.7	33	8.7	21	320	14	320	28
29	92	63	78	2	58	65	0	13	0531	1839		M	M	0.0	0.00	29.85	29.96	9.0	33	9.4	21	310	17	320	29
30	98	66	82	7	55	65	0	17	0532	1837		M	M	0.0	0.00	29.83	29.93	6.8	33	7.1	20	330	16	330	30
31	97	67	82	7	53	64	0	17	0533	1836		M	M	0.0	0.00	29.77	29.88	6.0	34	7.1	20	340	15	330	31
	92.6	62.3	77.5		53.1	62.8	0.0	12.6	<-----Monthly Averages | Totals----->			M	M	0.00		29.78	29.89	7.0	33	7.9	<Monthly Average				
	-1.0	0.0	-0.5		<----------Departure From Normal---------->										-0.02										

Degree Days

	Monthly Total	Monthly Departure	Season to Date Total	Season to Date Departure
Heating:	0	0	0	0
Cooling:	392	-9	1472	136

Greatest 24-hr Precipitation: 0.00 Date: M
Greatest 24-hr Snowfall: M Date: M
Greatest Snow Depth: M Date: M

Sea Level Pressure	Value	Date	Time (LST)
Maximum	30.06	07	1053
Minimum	29.72	19	1853

Number of Days with ------->
Max Temp >=90: 24
Max Temp <=32: 0
Thunderstorms : 0

Min Temp <=32: 0
Min Temp <=0 : 0
Heavy Fog : 0

Precipitation >= 01 inch: 0
Precipitation >= 10 inch: 0
Snowfall >=1.0 inch : M

* EXTREME FOR THE MONTH - LAST OCCURRENCE IF MORE THAN ONE.

Data Version: VER3

QUALITY CONTROLLED LOCAL CLIMATOLOGICAL DATA

(final)

NOAA, National Climatic Data Center

Month: 09/2013

Station Location: MDSTO CTY-CO H SHAM FD APT (23258)
MODESTO, CA
Lat. 37.624 Lon. -120.950
Elevation(Ground): 73 ft. above sea level

Date	Temperature (Fahrenheit) Max	Min	Avg	Dep From Normal	Avg. Dew pt	Avg Wet Bulb	Degree Days Base 65 Degrees Heating	Cooling	Sun Sunrise LST	Sunset LST	Significant Weather	Snow/Ice on Ground(In) 1200 UTC Depth	1800 UTC Water Equiv	Precipitation (In) 2400 LST Snow Fall	2400 LST Water Equiv	Pressure(inches of Hg) Avg. Station	Avg. Sea Level	Wind: Speed=mph Dir=tens of degrees Resultant Speed	Res Dir	Avg. Speed	max 5-second Speed	max 5-second Dir	max 2-minute Speed	max 2-minute Dir	Date
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26
01	93	67	80	5	54	63	0	15	0534	1835		M	M	M	0.00	29.75	29.86	8.7	33	9.1	29	080	17	340	01
02	86	70	78	3	59	65	0	13	0535	1833		M	M	M	0.00	29.77	29.88	9.3	32	10.2	M	M	13	330	02
03	88	66	77	2	52	62	0	12	0535	1832		M	M	M	0.00	29.81	29.91	9.9	32	10.4	26	310	20	310	03
04	89	63	76	1	53	62	0	11	0536	1830		M	M	M	0.00	29.83	29.93	8.2	33	9.4	25	070	17	300	04
05	88	60	74	-1	51	61	0	9	0537	1829		M	M	M	0.00	29.83	29.93	6.9	34	8.3	43	330	17	310	05
06	92	61	77	2	51	62	0	12	0538	1827		M	M	M	0.00	29.77	29.88	7.3	32	7.8	17	300	15	310	06
07	98	60	79	4	50	63	0	14	0539	1826		M	M	M	0.00	29.70	29.81	1.7	32	3.0	14	330	10	320	07
08	99	67	83*	8	51	63	0	18	0540	1824		M	M	M	0.00	29.65	29.76	7.0	32	7.6	M	M	15	320	08
09	100*	64	82	8	50	63	0	17	0540	1823		M	M	M	0.00	29.59	29.70	5.9	31	6.3	28	290	17	300	09
10	94	63	79	5	54	63	0	14	0541	1821		M	M	M	0.00	29.64	29.74	4.7	33	5.7	20	090	14	350	10
11	85	61	73	-1	57	62	0	8	0542	1820		M	M	M	0.00	29.80	29.91	7.2	33	7.6	M	M	13	330	11
12	88	61	75	1	58	64	0	10	0543	1818		M	M	M	0.00	29.78	29.89	6.2	34	7.2	18	220	13	320	12
13	91	62	77	3	56	64	0	12	0544	1816		M	M	M	0.00	29.67	29.77	6.8	33	7.4	30	080	17	040	13
14	89	61	75	1	53	61	0	10	0545	1815		M	M	M	0.00	29.60	29.71	7.4	33	7.9	16	320	11	310	14
15	88	59	74	1	53	61	0	9	0545	1813		M	M	M	0.00	29.67	29.77	8.9	33	9.4	22	320	16	330	15
16	88	60	74	1	54	62	0	9	0546	1812		M	M	M	0.00	29.70	29.80	6.4	33	7.1	22	310	17	300	16
17	83	57	70	-3	50	59	0	5	0547	1810		M	M	M	0.00	29.70	29.81	6.4	32	7.2	30	090	20	300	17
18	86	60	73	0	46	57	0	8	0548	1809		M	M	M	0.00	29.72	29.82	9.4	31	9.8	33	280	20	330	18
19	90	51	71	-2	46	58	0	6	0549	1807		M	M	M	0.00	29.67	29.78	1.5	32	2.3	M	M	8	290	19
20	82	55	69	-3	52	60	0	4	0550	1806		M	M	M	0.00	29.67	29.78	7.8	32	8.2	28	300	22	300	20
21	76	55	66	-6	56	59	0	1	0551	1804	RA	M	M	M	0.13	29.72	29.83	0.7	02	5.3	28	290	21	320	21
22	74	53	64	-8	52	57	1	0	0551	1803	BR	M	M	M	0.00	29.83	29.94	7.3	33	9.3	28	340	14	330	22
23	83	54	69	-3	54	60	0	4	0552	1801		M	M	M	0.00	29.85	29.95	4.5	33	5.1	28	140	14	310	23
24	82	56	69	-3	52	59	0	4	0553	1759		M	M	M	0.00	29.79	29.90	7.1	31	8.8	31	080	24	270	24
25	73	55	64*	-7	44	53	1	0	0554	1758		M	M	M	0.00	29.73	29.84	11.2	30	11.5	28	290	20	300	25
26	76	53	65	-6	37	51	0	0	0555	1756		M	M	M	0.00	29.75	29.86	14.8	31	15.2	31	300	25	300	26
27	79	51	65	-6	37	51	0	0	0556	1755		M	M	M	0.00	29.93	30.03	5.1	31	5.4	16	350	15	290	27
28	85	46*	66	-5	40	53	0	1	0557	1753		M	M	M	0.00	29.93	30.04	0.9	08	2.2	M	M	8	330	28
29	81	56	69	-1	53	60	0	4	0557	1752		M	M	M	0.00	29.95	30.05	4.8	33	6.1	23	330	11	320	29
30	81	57	69	-1	56	62	0	4	0558	1750		M	M	M	0.00	29.89	30.00	6.9	33	7.2	29	290	21	320	30
	86.2	58.8	72.5		51.0	60.0	0.1	7.8	<-----Monthly Averages | Totals----->			M	M	0.13	29.76	29.86	6.5	32	7.6	<Monthly Average				
	-2.8	-0.4	-1.6		<----------Departure From Normal---------->										-0.13										

Degree Days

	Monthly Total	Monthly Departure	Season to Date Total	Season to Date Departure
Heating:	2	-1	2	-1
Cooling:	234	-42	1706	94

Greatest 24-hr Precipitation: 0.13 Date: 21
Greatest 24-hr Snowfall: M Date: M
Greatest Snow Depth: M Date: M

Sea Level Pressure	Value	Date	Time (LST)
Maximum	30.10	29	1053
Minimum	29.62	09	1753

Number of Days with -------->
Max Temp >=90: 8
Max Temp <=32: 0
Thunderstorms : 0

Min Temp <=32: 0
Min Temp <=0 : 0
Heavy Fog : 0

Precipitation >=.01 inch: 1
Precipitation >=.10 inch: 1
Snowfall >=1.0 inch : M

* EXTREME FOR THE MONTH - LAST OCCURRENCE IF MORE THAN ONE.

Data Version: VER3

QUALITY CONTROLLED LOCAL CLIMATOLOGICAL DATA

(final)

NOAA, National Climatic Data Center

Month: 10/2013

Station Location: MDSTO CTY-CO H SHAM FD APT (23258)
MODESTO, CA
Lat. 37.624 Lon. -120.950
Elevation(Ground): 73 ft. above sea level

Date	Temperature (Fahrenheit) Max	Min	Avg	Dep From Normal	Avg Dew pt	Avg Wet Bulb	Degree Days Base 65 Degrees Heating	Cooling	Sun Sunrise LST	Sunset LST	Significant Weather	Snow/Ice on Ground(In) 1200 UTC Depth	1800 UTC Water Equiv	Precipitation (In) 2400 LST Snow Fall	2400 LST Water Equiv	Pressure(inches of Hg) Avg Station	Avg Sea Level	Wind Speed=mph Dir=tens of degrees Resultant Speed	Res Dir	Avg Speed	max 5-second Speed	Dir	max 2-minute Speed	Dir	Date
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26
01	78	56	67	-3	48	56	0	2	0559	1749		M	M	M	0.00	29.83	29.94	5.6	33	6.6	M	M	14	340	01
02	81	57	69*	-1	43	54	0	4	0600	1747		M	M	M	0.00	29.82	29.93	8.4	32	8.9	31	290	28	080	02
03	75	55	65	-4	34	50	0	0	0601	1746		M	M	M	0.00	29.85	29.95	15.3	31	15.8	37	310	28	320	03
04	79	51	65	-4	35	50	0	0	0602	1744		M	M	M	0.00	29.93	30.04	4.6	30	5.3	M	M	11	290	04
05	84	47	66	-3	38	51	0	1	0603	1743		M	M	M	0.00	30.03	30.14	1.1	31	2.3	M	M	6	310	05
06	86*	45	66	-3	39	52	0	1	0604	1741		M	M	M	0.00	29.94	30.06	0.6	23	1.0	M	M	7	260	06
07	85	48	67	-1	38	53	0	2	0605	1740		M	M	M	0.00	29.80	29.91	2.9	32	3.7	23	090	10	340	07
08	77	52	65	-3	39	51	0	0	0605	1738		M	M	M	0.00	29.67	29.79	6.8	31	7.0	26	290	17	310	08
09	69	48	59	-9	44	51	6	0	0606	1737		M	M	M	0.00	29.55	29.66	1.9	11	3.5	22	270	10	120	09
10	74	47	61	-6	45	52	4	0	0607	1735		M	M	M	0.00	29.80	29.90	3.3	13	4.2	M	M	14	020	10
11	76	48	62	-5	45	53	3	0	0608	1734		M	M	M	0.00	29.89	30.00	3.5	33	4.1	15	320	9	320	11
12	78	47	63	-4	43	52	2	0	0609	1732		M	M	M	0.00	29.81	29.92	1.4	32	2.3	14	310	12	310	12
13	75	51	63	-3	42	52	2	0	0610	1731		M	M	M	0.00	29.86	M	8.8	30	9.1	22	300	16	300	13
14	78	46	62	-4	40	51	3	0	0611	1730		M	M	M	0.00	29.93	30.05	4.1	31	4.3	M	M	14	010	14
15	78	46	62	-4	40	50	3	0	0612	1728		M	M	M	0.00	29.88	30.00	2.6	31	3.9	22	310	13	290	15
16	83	45	64	-2	41	52	1	0	0613	1727		M	M	M	0.00	29.93	30.04	0.4	04	2.7	M	M	7	350	16
17	82	48	65	0	40	51	0	0	0614	1725		M	M	M	0.00	29.89	30.00	3.5	33	4.1	18	320	15	330	17
18	83	44	64	-1	41	51	1	0	0615	1724		M	M	M	0.00	29.90	30.00	0.2	15	0.7	M	M	3	310	18
19	83	47	65	1	44	53	0	0	0616	1723		M	M	M	0.00	29.91	30.02	1.4	33	1.5	20	060	8	310	19
20	83	48	66	2	44	53	0	1	0617	1721		M	M	M	0.00	29.83	29.94	1.1	32	1.4	35	280	16	090	20
21	82	47	65	1	45	53	0	0	0618	1720	HZ	M	M	M	0.00	29.83	29.93	0.4	32	1.0	9	300	6	300	21
22	82	46	64	1	47	54	1	0	0619	1719	BR	M	M	M	0.00	29.83	29.94	2.2	32	2.5	23	280	9	300	22
23	82	49	66	3	46	54	0	1	0620	1718		M	M	M	0.00	29.78	29.89	2.7	33	3.0	21	150	10	310	23
24	74	48	61	-2	47	53	4	0	0621	1716	BR HZ	M	M	M	0.00	29.88	29.98	5.3	33	5.5	16	320	14	330	24
25	76	47	62	0	47	53	3	0	0622	1715	BR HZ	M	M	M	0.00	29.99	30.10	3.4	33	4.3	M	M	14	340	25
26	79	44	62	0	46	53	3	0	0623	1714	BR	M	M	M	0.00	29.95	30.06	1.5	33	2.3	15	300	10	310	26
27	81	44	63	1	44	51	2	0	0624	1713	BR HZ	M	M	M	0.00	29.70	29.81	1.3	10	5.7	M	M	15	300	27
28	66	46	56	-5	44	49	9	0	0625	1711		M	M	M	0.00	29.64	29.74	2.3	14	4.4	15	210	10	200	28
29	65	46	56	-5	44	49	9	0	0626	1710		M	M	M	0.00	29.86	29.97	1.1	34	5.3	13	300	10	310	29
30	68	43	56	-4	44	49	9	0	0627	1709	BR	M	M	M	0.00	29.98	30.09	3.8	32	4.1	15	330	13	320	30
31	72	40*	56*	-4	42	49	9	0	0628	1708	BR	M	M	M	0.00	30.01	30.12	0.4	06	1.4	17	310	8	050	31
	77.9	47.6	62.7		42.5	51.8	2.4	0.4	<-----Monthly Averages | Totals----->			M	M	0.00	29.85	29.96	2.6	32	4.3	<Monthly Average				
	-1.1	-5.0	-3.1		<----------Departure From Normal---------->										-0.68										

Degree Days

	Monthly Total	Monthly Departure	Season to Date Total	Season to Date Departure
Heating:	74	14	76	13
Cooling:	12	-72	1718	22

Greatest 24-hr Precipitation: 0.00 Date: M
Greatest 24-hr Snowfall: M Date: M
Greatest Snow Depth: M Date: M

	Sea Level Pressure	Date	Time (LST)
Maximum	30.22	05	0920
Minimum	29.59	09	0554

Number of Days with -------->
Max Temp >=90: 0
Max Temp <=32: 0
Thunderstorms : 0

Min Temp <=32: 0
Min Temp <=0 : 0
Heavy Fog : 0

Precipitation >=.01 inch: 0
Precipitation >=.10 inch: 0
Snowfall >=1.0 inch : M

* EXTREME FOR THE MONTH - LAST OCCURRENCE IF MORE THAN ONE.

Data Version: VER3

QUALITY CONTROLLED LOCAL CLIMATOLOGICAL DATA

(final)

NOAA, National Climatic Data Center

Month: 11/2013

Station Location: MDSTO CTY-CO H SHAM FD APT (23258)
MODESTO, CA
Lat. 37.624 Lon. -120.950
Elevation(Ground): 73 ft. above sea level

Date	Temperature (Fahrenheit)						Degree Days Base 65 Degrees		Sun		Significant Weather	Snow/Ice on Ground(In)		Precipitation (In)		Pressure(inches of Hg)		Wind: Speed=mph Dir=tens of degrees							Date
	Max	Min	Avg	Dep From Normal	Avg Dew pt	Avg Wet Bulb	Heating	Cooling	Sunrise LST	Sunset LST		1200 UTC Depth	1800 UTC Water Equiv	2400 LST Snow Fall	2400 LST Water Equiv	Avg Station	Avg Sea Level	Resultant Speed	Res Dir	Avg Speed	max 5-second Speed	max 5-second Dir	max 2-minute Speed	max 2-minute Dir	
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26
01	75	41	58	-1	43	49	7	0	0629	1707	BR HZ	M	M	M	0.00	29.97	30.08	0.9	13	1.2	M	M	9	110	01
02	77*	41	59	0	44	51	6	0	0630	1706	BR HZ	M	M	M	0.00	29.83	29.95	2.6	32	3.3	21	310	16	300	02
03	65	50	58	-1	29	45	7	0	0631	1705		M	M	M	0.00	29.83	29.95	13.2	31	13.2	29	290	26	070	03
04	69	46	58	0	29	44	7	0	0632	1704		M	M	M	0.00	29.84	29.94	11.8	31	12.8	33	300	22	320	04
05	68	37	53	-5	33	44	12	0	0633	1703		M	M	M	0.00	30.06	30.16	0.3	07	1.2	13	070	8	280	05
06	72	39	56	-2	38	46	9	0	0634	1702	HZ	M	M	M	0.00	30.11	30.22	0.8	13	0.9	15	160	6	140	06
07	75	43	59	2	40	48	6	0	0635	1701	HZ	M	M	M	0.00	30.00	30.11	0.2	30	0.8	14	260	6	110	07
08	74	42	58	1	43	50	7	0	0636	1660	BR HZ	M	M	M	0.00	29.91	30.01	1.4	31	1.5	M	M	8	330	08
09	74	41	58	2	44	49	7	0	0637	1659	BR HZ	M	M	M	0.00	29.90	30.00	0.2	11	0.3	8	160	6	120	09
10	74	40	57	1	44	50	8	0	0638	1658	BR HZ	M	M	M	0.00	29.96	30.06	0.9	32	1.6	10	340	8	330	10
11	69	44	57	1	46	51	8	0	0639	1657	BR HZ	M	M	M	0.00	30.01	30.11	1.8	33	3.0	M	M	18	350	11
12	72	50	61*	6	45	52	4	0	0640	1656	HZ	M	M	M	0.00	30.09	30.20	3.1	32	4.0	28	290	25	280	12
13	76	41	59	4	44	50	6	0	0641	1655	BR HZ	M	M	M	0.00	30.04	30.15	2.3	34	4.0	22	320	15	310	13
14	75	43	59	4	44	51	6	0	0643	1655	BR HZ	M	M	M	0.00	29.85	29.97	0.9	03	3.1	25	350	8	350	14
15	67	43	55	1	37	47	10	0	0644	1654		M	M	M	0.00	29.65	29.77	6.7	32	8.0	32	310	17	320	15
16	65	39	52	-2	38	45	13	0	0645	1653		M	M	M	0.00	29.72	29.83	1.0	01	2.8	M	M	10	280	16
17	67	37	52	-2	43	47	13	0	0646	1652	BR	M	M	M	0.00	29.91	30.02	0.3	04	0.5	M	M	12	180	17
18	64	39	52	-1	43	47	13	0	0647	1652	BR HZ	M	M	M	0.00	29.99	30.10	2.2	32	2.8	M	M	9	330	18
19	65	46	56	3	48	52	9	0	0648	1651	RA BR	M	M	M	0.21	29.93	30.04	0.5	08	2.2	M	M	6	120	19
20	62	51	57	5	54	54	8	0	0649	1651	RA FG+ BR	M	M	M	0.89	29.80	29.90	2.9	11	4.6	32	090	15	090	20
21	60	46	53	1	41	47	12	0	0650	1650	BR	M	M	M	0.00	29.80	29.91	11.2	29	11.5	30	090	20	060	21
22	56	42	49*	-3	34	42	16	0	0651	1649	BR	M	M	M	0.00	29.86	29.97	2.4	31	5.9	20	290	15	290	22
23	62	38	50	-2	44	46	15	0	0652	1649	FG+ BR HZ	M	M	M	0.00	29.94	30.05	0.6	15	1.3	M	M	6	270	23
24	63	38	51	0	42	45	14	0	0653	1648	BR HZ	M	M	M	0.00	30.08	30.18	0.6	32	0.8	M	M	6	330	24
25	63	37*	50	-1	42	45	15	0	0654	1648	BR HZ	M	M	M	0.00	30.18	30.29	1.0	30	1.1	M	M	7	280	25
26	61	38	50	-1	43	46	15	0	0655	1648	BR HZ	M	M	M	0.00	30.06	30.18	0.5	11	0.5	M	M	5	120	26
27	65	43	54	4	45	49	11	0	0656	1647	BR HZ	M	M	M	0.00	29.82	29.93	1.5	29	2.6	M	M	8	290	27
28	69	44	57	7	M	M	8	0	0657	1647	BR	M	M	M	0.00	29.85	29.95	1.2	30	1.2	6	280	5	280	28
29	68	39	54	4	43	47	11	0	0658	1647	BR HZ	M	M	M	0.00	30.03	30.15	0.8	31	1.9	M	M	7	310	29
30	66	39	53	4	43	47	12	0	0659	1646	BR HZ	M	M	M	0.00	30.12	30.23	0.7	31	2.3	M	M	8	310	30
	67.9	40.5	54.2		41.6	47.8	9.8	0.0	<-----Monthly Averages | Totals----->			M	M	M	1.10	29.94	30.05	2.0	31	3.4	<Monthly Average				
	2.4	-4.3	-0.9		<----------Departure From Normal---------->										-0.26										

Degree Days

	Monthly Total	Monthly Departure	Season to Date Total	Season to Date Departure
Heating:	295	-3	371	10
Cooling:	0	-3	1718	19

Greatest 24-hr Precipitation: 1.10 Date: 19-20
Greatest 24-hr Snowfall: M Date: M
Greatest Snow Depth: M Date: M

	Sea Level Pressure	Date	Time (LST)
Maximum	30.34	25	1102
Minimum	29.70	15	1603

Number of Days with -------->
Max Temp >=90: 0
Max Temp <=32: 0
Thunderstorms : 0

Min Temp <=32: 1
Min Temp <=0 : 0
Heavy Fog : 2

Precipitation >=.01 inch: 2
Precipitation >=.10 inch: 2
Snowfall >=1.0 inch : M

* EXTREME FOR THE MONTH - LAST OCCURRENCE IF MORE THAN ONE.

Data Version: VER3

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 6
Food and Drug Laboratory Branch Analytical Packet for All Ratto Bros. Samples

California Department of Public Health
Food and Drug Laboratory Branch
Microbiology Section
Analyst Report

Product:	Water and soil samples from Ratto Brothers Inc
Amount received:	10 samples + 4 controls
Person/Group received from:	FDB ERU
Date/Time received:	11/22/2013; 1005
FDLB/LIMS #s:	F13M01111 to F13M01130
ID/IS #s:	184112113-001-002, 171112113-001-009
Carrier:	In-Person **In-Person's name:** Mario Velasquez
Container description (Outer, Inner, Samples):	outer: red coleman cooler, 18.5"X 10.5"X13.5", blue igloo-house style, 14"X 13.5"X10" Inner: large whirlpak bag; samples: small whirlpak bag
Labeling description (Outer, Inner, Samples):	outer: custody TAGs Inner:- Samples: IS #
Analysis performed:	E. coli O157
Method: See page(s):	2
PCR results: See page(s):	3-7
Final Results:	E.coli O157 was detected in samples: F13M01116, F13M01118, F13M01119, F13M01120, F13M01121
Comments:	

Controls: **Environmental and negative controls were negative and positive controls were positive.**
See page(s) 8 **and QC page** 40.

Primary Analyst Signature:	[redacted]	**Date**	12/19/13
Secondary Analyst Signature:		**Date**	12/23/13
Supervisor Review and Released:		**Date**	1/21/2014
Supervisor Reported in LIMS:		**Date**	

Lab Results
E. coli O157 H7

Investigation 13042 Salad 103013
Causative agent Escherichia coli O157 H7
Outbreak strain pattern (CDC Designation) EXHX01.0589/EXHA26.3182

INVESTIGATION NAME	IS NUMBER	SAMPLE COLLECTED BY	TELEPHONE #	COLLECTION DATE	COLLECTION TIME	SAMPLING LOCATION	SAMPLE CATEGORY	LAB	SAMPLE TYPE	DESCRIPTION	# SAMPLES COLLECTED	# SAMPLES SUBMITTED	LOT CODES	USE BY/ SELL BY/ EXP DATE	Analysis Requested	Qualitative / Quantitative
Exact match to name in LARS Access DB form	Format: ###DATE-#	Name incl	Investigator phone	Format ##########	Format ####(include leading 0, e.g. 0900)- format as text	Specific area where sample obtained (processing line 3, packing room, storage area 5, etc.)	Food, water, sponge swab, etc.	FDLB--Richmond; DCDC-MDLB--Richmond; FDA_Irvine; FDA--Alameda; Other (specify)	Use Drop Down Menu (updated 12/7/09)	Add detail on amount, GPS coord., what was swabbed, size, type, grade, color, etc.--be succinct!	Enter as text--do not use number; e.g. use "Four" or "4 packages" or "1 (4 swabs)"	(Enter as text--do not use number; e.g. use "Four", "1 (4 swabs)"	(use "n/a" if not applicable)	Must use MM/DD/YYYY format. Use "n/a" if not applicable)	Salmonella, E coli, etc	
RatioBrothers_Romaine_Ecoli_171112113	171112113-001	Amber Barnes #171	916-324-0991	11/21/2013	1328	Ratio Brothers Inc.(RB) Ranch 9, Field 3	water	FDLB--Richmond	Water - Other	RB Ranch 9, Field 3, run off water next Well 3.	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-002	Amber Barnes #171	916-324-0991	11/21/2013	1420	RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	From sprinkler just North of valve 11.	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-003	Amber Barnes #171	916-324-0991	11/21/2013	1435	Southwest of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Water from drainage ditch.	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-004	Amber Barnes #171	916-324-0991	11/21/2013	1440	Dirt road just West of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Farm road.	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-004	Amber Barnes #171	916-324-0991	11/21/2013	1440	Dirt road just West of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Farm road.	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-005	Amber Barnes #171	916-324-0991	11/21/2013	1446	West side of RB Ranch 9, Field 1 midway	Soil	FDLB--Richmond	Other - Soil	Soil from drainage ditch.	Scoop	Scoop	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-006	Amber Barnes #171	916-324-0991	11/21/2013	1645	[redacted] road East of RB Ranch 7	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-006	Amber Barnes #171	916-324-0991	11/21/2013	1645	[redacted] road East of RB Ranch 7	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-007	Amber Barnes #171	916-324-0991	11/21/2013	1648	[redacted] road East of RB Ranch 7	Soil/Water	FDLB--Richmond	Other - Soil	Soil/water from road in front of CAFO	Scoop	Scoop	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-008	Amber Barnes #171	916-324-0991	11/21/2013	1655	[redacted] road Northwest of RB Ranch 9, Field 1	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-008	Amber Barnes #171	916-324-0991	11/21/2013	1655	[redacted] road Northwest of RB Ranch 9, Field 1	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-009	Brandon Adcock #710	916-445-0798	11/21/2013	1700	[redacted] road Northwest of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Water from a puddle on the road, across from a CAFO, next to an almond orchard	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-009	Brandon Adcock #710	916-445-0798	11/21/2013	1700	[redacted] road Northwest of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Water from a puddle on the road, across from a CAFO, next to an almond orchard	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-C001	Mario Velasquez #524	916-650-6615	11/21/2013	0744	Sacramento	Closed Control	FDLB--Richmond	Environmental - Control	Whirl-Pak 55 oz bag	55 oz	55 oz	21523	Mfg. 10/02/09	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-C002	Mario Velasquez #524	916-650-6615	11/21/2013	0745	Sacramento	Closed Control	FDLB--Richmond	Environmental - Control	Red Scoop	Scoop	Scoop	J029466	Mfg. 04/17/10	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_171112113	171112113-C003	Mario Velasquez #524	916-650-6615	11/21/2013	0746	Sacramento	Closed Control	FDLB--Richmond	Environmental - Control	100 ml Vial	Vial	Vial	LE011	11/09/14	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_184112113	184112113-001	Tim Hall	916-650-6623	11/21/2013	1630	Canal water by Ratio Brothers Inc. Ranch 9, Well 4	water	FDLB--Richmond	Water - Other	Canal water by Ratio Brothers Inc. Ranch 9, Well 4. GPS coordinates [redacted]	1 L	1 L	n/a	n/a	*E. coli O157:H7*	Qualitative
RatioBrothers_Romaine_Ecoli_184112113	184112113-002	Tim Hall	916-650-6623	11/20/2013	1800	Control	Control	FDLB--Richmond	Other - Other	Control blocking solution NaPP 0.1% 6/2013 UCD RB Prep	100 ml	100 ml	n/a	n/a	*E. coli O157:H7*	Qualitative

Lab Results
E. coli O157 H7

Date Sample Received by Lab	Analyst	BAM	Lab Sample ID	24hr PCR	Lab Isolate (Pick) ID	E. coli O157 Confirmation	Stx Genes		FDA PFGE TIFF # PFGE Key Identifier #	PFGE		PFGE Match	MLVA Screen	Date Completed
		Method used or not (list)					Stx 1	Stx 2		XbaI	BlnI			
11/22/2013	CW	modified BAM	F13M01113	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
11/23/2013	CW	modified BAM	F13M01114	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
11/24/2013	CW	modified BAM	F13M01115	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
11/25/2013	CW	modified BAM	F13M01116	*E. coli* O157 H7 detected	a	*E. coli* O157:H7 detected	not detected	detected	CA2F13M01116E1	EXHX01.1792	EXHA26.0892	no match	N/A	1/21/2014
11/25/2013	CW	modified BAM	F13M01116	*E. coli* O157 H7 detected	c	*E. coli* O157:H7 detected	not detected	detected	CA2F13M01116E1	EXHX01.1792	EXHA26.0892	no match	N/A	1/21/2014
11/26/2013	CW	modified BAM	F13M01117	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
11/27/2013	CW	modified BAM	F13M01118	*E. coli* O157 H7 detected	a1	*E. coli* O157:H7 detected	not detected	detected	CA2F13M01118E1	EXHX01.0078	EXHA26.1680	no match	N/A	1/21/2014
11/27/2013	CW	modified BAM	F13M01118	*E. coli* O157 H7 detected	a3	*E. coli* O157:H7 detected	not detected	detected	CA2F13M01118E1	EXHX01.0078	EXHA26.1680	no match	N/A	1/21/2014
11/28/2013	CW	modified BAM	F13M01119	*E. coli* O157 H7 detected	a2	*E. coli* O157:H7 detected	not detected	detected	CA2F13M01118E1	EXHX01.0078	EXHA26.1680	no match	N/A	1/21/2014
11/29/2013	CW	modified BAM	F13M01120	*E. coli* O157 H7 detected	a2a	*E. coli* O157:H7 detected	not detected	detected	CAF13M01120E2	EXHX01.4959	EXHA26.0892	no match	N/A	1/21/2014
11/29/2013	CW	modified BAM	F13M01120	*E. coli* O157 H7 detected	a3a	*E. coli* O157:H7 detected	not detected	detected	CAF13M01120E2	EXHX01.4959	EXHA26.0892	no match	N/A	1/21/2014
11/30/2013	CW	modified BAM	F13M01121	*E. coli* O157 H7 detected	d1	*E. coli* O157:H7 detected	not detected	detected	CAF13M01120E2	EXHX01.4959	EXHA26.0892	no match	N/A	1/21/2014
11/30/2013	CW	modified BAM	F13M01121	*E. coli* O157 H7 detected	d2	*E. coli* O157:H7 detected	not detected	detected	CAF13M01120E2	EXHX01.4959	EXHA26.0892	no match	N/A	1/21/2014
12/1/2013	CW	modified BAM	F13M01122	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
12/2/2013	CW	modified BAM	F13M01123	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
12/3/2013	CW	modified BAM	F13M01124	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
11/22/2014	CW	modified BAM	F13M01111	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014
11/23/2014	CW	modified BAM	F13M01112	*E. coli* O157 H7 not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/21/2014

California Department of Public Health
Food and Drug Laboratory Branch
Microbiology Section
Analyst Report

Product:	Water and soil samples from Ratto Brothers Inc
Amount received:	10 samples + 3 controls
Person/Group received from:	FDB ERU
Date/Time received:	11/22/2013; 10:05am
FDLB/LIMS #s:	F13M001141 to F13M001153
ID/IS #s:	171112113-001 to 009, C001 to C003; 184112113-001-A
Carrier:	In-Person **In-Person's name:** Mario Velasquez
Container description (Outer, Inner, Samples):	Outer: red coleman cooler (18.5"X 10.5"X13.5"); blue igloo- house style cooler (14"X13.5"X10"). Inner: large whirlpak bags. Samples: small whirlpak bags, 100 ml or 1 L bottles.
Labeling description (Outer, Inner, Samples):	Outer: custody tags (both 171112113- and 184112113- sample sets) Inner: N/A (both) Samples: IS #'s (both)
Analysis performed:	non O157 E. coli (STEC) CM
Method: **See page(s):**	2
PCR results: **See page(s):**	4- 33
Final Results:	E. coli 0113 detected in sample 171112113-006 (F13M01146) CM. Stx1 detected in sample 171112113-005 (F13M01145) CM. Stx2 detected in sample 171112113-008 (F13M01148).
Comments:	See page 3

Controls: **Environmental and negative controls were negative and positive controls were positive. See page(s)** 34, 35 CM **and QC page** 50 CM.

Primary Analyst Signature:	[redacted]	**Date** 1/7/2014
Secondary Analyst Signature:		**Date** 1/7/2014
Supervisor Review and Released:		**Date** 1/24/2014
Supervisor Reported in LIMS:		**Date**

Lab Results
Non-O157:H7 STEC

Investigation 13042 Salad 103013
Causative agent Escherichia coli O157 H7
Outbreak strain pattern (CDC Designation) EXHX01.0589/EXHA26.3182

INVESTIGATION NAME	IS NUMBER	SAMPLE COLLECTED BY	TELEPHONE #	COLLECTION DATE	COLLECTION TIME	SAMPLING LOCATION	SAMPLE CATEGORY	LAB	SAMPLE TYPE	DESCRIPTION	# SAMPLES COLLECTED	# SAMPLES SUBMITTED	LOT CODES	USE BY/ SELL BY/ EXP DATE	Analysis Requested	Qualitative / Quantitative
Exact match to name in LARS Access DB form	Format: ###DATE-#	Name Inv#	Investigator phone	Format ########	Format 9999 (include leading 0, e.g. 0950)- format as text	Specific area where sample obtained (processing line 3, packing room, storage area 5, etc.)	Food, water, sponge swab, etc.	FDLB--Richmond; DCDC MDLB--Richmond; FDA_Irvine; FDA--Alameda; Other (specify)	Use Drop Down Menu (updated 12/7/09)	Add detail on amount, GPS coord., what was swabbed, size, type, grade, color, etc.--be succinct!	Enter as text--do not use number; e.g. use "Four" or "6 packages" or "1 (4 swabs)"	(Enter as text--do not use number; e.g. use "Four". "1 (4 swabs)"	(use "n/a" if not applicable)	Must use MM/DD/YYYY format. Use "n/a" if not applicable)	Salmonella, E coli, etc	
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-001	Amber Barnes #171	916-324-0991	11/21/2013	1328	Ratto Brothers Inc.(RB) Ranch 9, Field 3	water	FDLB--Richmond	Water - Other	RB Ranch 9, Field 3, run off water next Well 3	100 ml	100 ml	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-002	Amber Barnes #171	916-324-0991	11/21/2013	1420	RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	From sprinkler just North of valve 11.	100 ml	100 ml	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-003	Amber Barnes #171	916-324-0991	11/21/2013	1435	Southwest of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Water from drainage ditch.	100 ml	100 ml	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-004	Amber Barnes #171	916-324-0991	11/21/2013	1440	Dirt road just West of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Farm road.	100 ml	100 ml	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-005	Amber Barnes #171	916-324-0991	11/21/2013	1446	West side of RB Ranch 9, Field 1 midway	Soil	FDLB--Richmond	Other - Soil	Soil from drainage ditch.	Scoop	Scoop	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-006	Amber Barnes #171	916-324-0991	11/21/2013	1645	[redacted] road East of RB Ranch 7	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-006	Amber Barnes #171	916-324-0991	11/21/2013	1645	[redacted] road East of RB Ranch 7	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-007	Amber Barnes #171	916-324-0991	11/21/2013	1648	[redacted] road East of RB Ranch 7	Soil/Water	FDLB--Richmond	Other - Soil	Soil/water from road in front of CAFO	Scoop	Scoop	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-008	Amber Barnes #171	916-324-0991	11/21/2013	1655	[redacted] road Northwest of RB Ranch 9, Field 1	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-008	Amber Barnes #171	916-324-0991	11/21/2013	1655	[redacted] road Northwest of RB Ranch 9, Field 1	Soil	FDLB--Richmond	Other - Soil	Soil from road in front of CAFO	Scoop	Scoop	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-009	Brandon Adcock #710	916-445-0798	11/21/2013	1700	[redacted] road Northwest of RB Ranch 9, Field 1	water	FDLB--Richmond	Water - Other	Water from a puddle on the road, across from a CAFO, next to an almond orchard	100 ml	100 ml	n/a	n/a	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-C001	Mario Velasquez #524	916-650-6615	11/21/2013	0744	Sacramento	Closed Control	FDLB--Richmond	Environmental - Control	Whirl-Pak 55 oz bag	55 oz	55 oz	21523	Mfg. 10/02/09	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-C002	Mario Velasquez #524	916-650-6615	11/21/2013	0745	Sacramento	Closed Control	FDLB--Richmond	Environmental - Control	Red Scoop	Scoop	Scoop	J029486	Mfg. 04/17/10	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_17 1112113	171112113-C003	Mario Velasquez #524	916-650-6615	11/21/2013	0746	Sacramento	Closed Control	FDLB--Richmond	Environmental - Control	100 ml Vial	Vial	Vial	LE011	11/09/14	non O157 STEC	Qualitative
RattoBrothers_Romaine_Ecoli_18 4112113	184112113-001	Tim Hall	916-650-6623	11/21/2013	1630	Canal water by Ratto Brothers Inc. Ranch 9, Well 4	water	FDLB--Richmond	Water - Other	Canal water by Ratto Brothers Inc. Ranch 9, Well 4. GPS coordinates [redacted]	1 L	1 L	n/a	n/a	E. coli O157:H7	Qualitative
RattoBrothers_Romaine_Ecoli_18 4112113	184112113-002	Tim Hall	916-650-6623	11/20/2013	1800	Control	Control	FDLB--Richmond	Other - Other	Control blocking solution NaPP 0.1% 5/2013 UCD RB Prep	100 ml	100 ml	n/a	n/a	E. coli O157:H7	Qualitative

Lab Results
Non-O157:H7 STEC

Date Sample Received by Lab	Analyst	BAM	Lab Sample ID	24hr PCR	Lab Isolate (Pick) ID	E. coli Confirmation	Stx Genes		*E. coli* Serotype	FDA PFGE TIFF # PFGE Key Identifier #	PFGE		PFGE Match	MLVA Screen	Date Completed
		Method used or not (list)					Stx 1	Stx 2			XbaI	BlnI			
11/22/2013	CW	modified BAM	F13M01141	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01142	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01143	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01144	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01145	non-O157 *E coli* detected	A1	*E. coli* detected	detected	not detected	not determined	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01146	non-O157 *E coli* detected	50	*E. coli* O113 detected	not detected	not detected	not determined	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01146	non-O157 *E coli* detected	51	*E. coli* O113 detected	not detected	not detected	not determined	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01147	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01148	non-O157 *E coli* detected	12	*E. coli* detected	not detected	detected	not determined	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01148	non-O157 *E coli* detected	17	*E. coli* detected	not detected	detected	not determined	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01149	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01150	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01151	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2013	CW	modified BAM	F13M01152	non-O157 *E coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/22/2014	CW	modified BAM	F13M01153	non-O157 *E. coli* not detected	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	1/24/2014
11/23/2014	CW	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 7
Ratto Bros. Air Sampling Activity Report with Attachments

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH — FOOD AND DRUG BRANCH

ERU ACTIVITY SUMMARY REPORT

INVESTIGATION NAME: 13042_Atherstone_Salad_EcoliO157H7_IDB_103013		**ASSIGNMENT DATE:** 1/9/2014
ERU LEAD: Brandon Adcock		
FIRM NAME: Ratto Farms		
ADDRESS: 6312 Beckwith Rd	**CITY:** Modesto	**ZIP CODE:** 95358
FIRM CONTACT: Ron Ratto	**PHONE:** 209-545-4445	**OTHER CONTACT INFO:**
REPORTING PERSON/AGENCY: FDA	**PHONE:**	

ACTIVITY: ☒ PRODUCE INVESTIGATION ☐ PFR ENVIRONMENTAL ☐ RETAIL ENVIRONMENTAL ☐ TRACEBACK INVESTIGATION ☐ TAMPERING ☐ COMPLAINT ☒ SAMPLING ☐ TECHNICAL ASSISTANCE ☐ OTHER:

BACKGROUND:
On 10/30/2013 the California Department of Public Health (CDPH), Food and Drug Branch (FDB), Emergency Response Unit (ERU) was notified by the CDPH, Infectious Diseases Branch (IDB) of an outbreak of *E. coli* O157:H7 possibly linked to the consumption of ready-to-eat (RTE) salads sold in the San Francisco Bay Area. The subsequent investigation eventually focused on the romaine lettuce used in RTE salads sold at Trader Joe's locations. A traceback investigation on the romaine lettuce identified Ratto Farms, Ranch 7 and Ranch 9 as areas of interest. Ranch 7 and Ranch 9 were both adjacent to concentrated animal feeding operations. In addition, soil and sediment samples collected from public roads adjacent to these ranches had tested positive for *E. coli* O157:H7 (did not match the outbreak strain).

SUMMARY OF ACTIVITY:
As part of the ongoing investigation, ERU and the United States Food and Drug Administration (FDA) investigative staff conducted air sampling near the fields of interest on1/9/2014. The team collected nine air samples using a Sartorius Airport MD8 portable air sampling unit. The samples were submitted to the Food and Drug Laboratory Branch (FDLB) lab in Richmond to be tested for *E. coli* O157:H7 and non O157 STEC.

FINDINGS AND CONCLUSIONS:
On 1/27/2014, FDLB reported all samples were negative for *E. coli* O157:H7 and non O157 STEC.

SUPPORTING DOCUMENTATION:

Attachments:

a) Map of sampling locations
b) Sampling log

ERU ELECTRONIC FILE LOCATION:
J:\ERU\Investigations\Investigations 2013\13042_Atherstone_Salad_EcoliO157H7_IDB_103013

ENFORCEMENT ACTIONS: ☐ NOV ISSUED ☐ EMBARGO ☐ VC&D ☐ REG LETTER ☐ REFERAL ☐ OTHER:

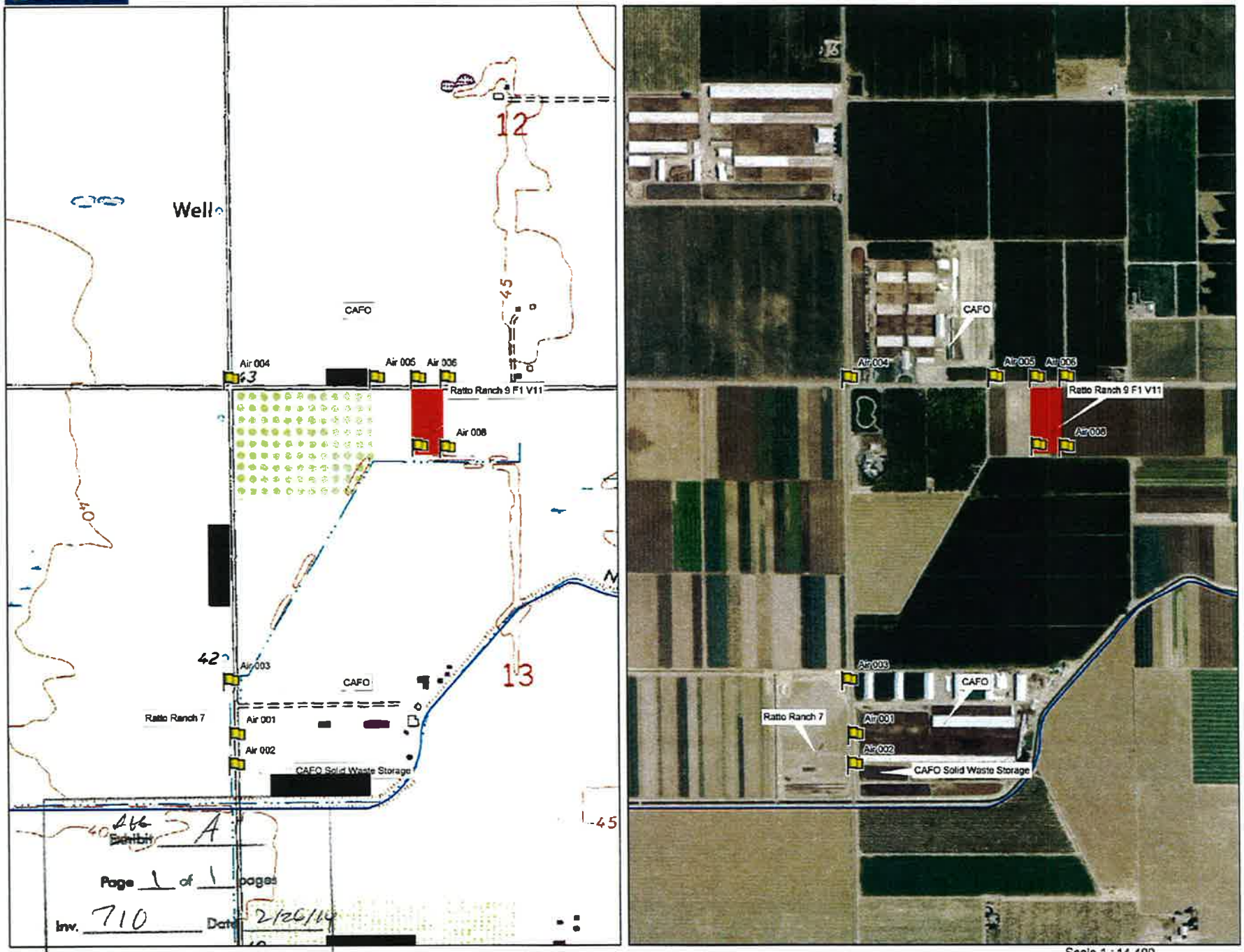
RECOMMENDATIONS: ☐ NAI ☐ MINOR VIOLATIONS / FIRM CORRECTING ☒ OTHER:

COMMENTS / FOLLOW-UP ACTION:
No further action regarding the air sampling assignment.

ERU LEAD SIGNATURE Brandon Adcock [redacted]	**INV.#** 710	**REPORT DATE:** 2/26/14
SUPERVISOR SIGNATURE: Michael D. Needham #094 [redacted]		**DATE REVIEWED:** 3/11/2014
SUPERVISOR DISPOSITION: NAI [redacted]		

DeLORME

XMap® 8



TN
MN (13.7°E)

Scale 1 : 14,400

1" = 272.5 ft

Data Zoom 13-7

INVESTIGATION NAME	ID NUMBER	SAMPLE COLLECTED BY	TELEPHONE #	COLLECTION DATE	COLLECTION TIME	SAMPLING LOCATION	SAMPLE CATEGORY	LAB	SAMPLE TYPE	DESCRIPTION	# SAMPLES COLLECTED	# SAMPLES SUBMITTED	LABEL INFORMATION	DOT CODES	USG BY SELL BY, EXP DATE	TSCA COMMODITY CODE	SOURCE OF PRODUCT	COUNTRY OF ORIGIN
Enter match to sample in LIMS Access Database	Planner Approval #	Name/Initials	Facility/Company Name	Format: dd/mm/yyyy	Format: 24 hour clock (e.g. 1300 instead of 1:00 PM)	Be/Wa Field Operations, Gas Analysis, Mobile/Lab, or Container ID	Select value from dropdown list	LLE-Hammond, DEQ-WQ-Richmond, FDLS-Richmond, Other (specify)	Select value from dropdown list	Add detail information, GPS coordinates, field observations, soil type, grade, color, etc. (free-text)	Enter as integer (e.g. 1, 2, 3)	Enter as integer (e.g. 1, 2, 3) or fraction (e.g. 1/4 pound)	Enter Sample ID Checklist (i.e. Use "NA" if not applicable)	Use "NA" if not applicable	Use "NA" if not applicable; Format: Use "mm/dd/yyyy" format (i.e. 12/31/2014)	Use "NA" if not applicable	FDA-manufacturer, or Origin (unknown). Use "NA" if not applicable	Use "NA" if not applicable
010814_RetroAir	710010914-001	Brandon Adcock	[redacted]	01/08/2014	1204	Ranch 7, Field 7, Valve 13-14	Air Filter	FDLS--Richmond	Other - Other	[redacted]	1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-002	Brandon Adcock		01/08/2014	1224	Ranch 7, Field 7, Prior Compost Area	Air Filter	FDLS--Richmond	Other - Other		1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-003	Brandon Adcock		01/08/2014	1247	Ranch 7, Field 7, Valve 1-2	Air Filter	FDLS--Richmond	Other - Other		1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-004	Brandon Adcock		01/08/2014	1311	Ranch 7, Field1, Valve 1	Air Filter	FDLS--Richmond	Other - Other	[redacted] material	1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-005	Brandon Adcock		01/08/2014	1333	Ranch 9, Field 1, Valve 1	Air Filter	FDLS--Richmond	Other - Other		1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-006	Brandon Adcock		01/08/2014	1353	Ranch 9 F1 , Valve 11 NW Corner	Air Filter	FDLS--Richmond	Other - Other	[redacted]	1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-007	Brandon Adcock		01/08/2014	1410	Ranch 9 Field1, Valve11 Center	Air Filter	FDLS--Richmond	Other - Other		1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-008	Brandon Adcock		01/08/2014	1421	Ranch 9, Field 1, Valve 11 - SE Corner	Air Filter	FDLS--Richmond	Other - Other		1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-009	Brandon Adcock		01/08/2014	1449	Ranch 9, Field 1, Valve 11 - NE Corner	Air Filter	FDLS--Richmond	Other - Other		1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-C001	Brandon Adcock		01/08/2014	1300	n/a	Glove	FDLS--Richmond	Environmental - Control	S-S Glove Gloved Control	1 Pair	1 Pair	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-C002	Brandon Adcock		01/08/2014	1300	n/a	Air Filter	FDLS--Richmond	Environmental - Control	Air Filter Closed Control	1 filter	1 filter	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-C003	Brandon Adcock		01/08/2014	1300	n/a	Forceps	FDLS--Richmond	Environmental - Control	Forceps closed control	1 pair	1 pair	n/a	NA	NA	n/a	n/a	n/a
010814_RetroAir	710010914-C004	Brandon Adcock		01/08/2014	1300	n/a	Bag	FDLS--Richmond	Environmental - Control	55cc ziplock bag closed control	1 bag	1 bag	n/a	NA	NA	n/a	n/a	n/a

Att. Exhibit B

Page 1 of 1 pages

Inv. 210 Date 2/26/14

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 8
Glass Onion Catering Press Release

U.S. Food and Drug Administration
Protecting and Promoting *Your* Health

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Atherstone Foods Voluntarily Recalls Salads and Wraps Because of Possible Health Risk

Contact:
Consumer:
Tom Atherstone
(510) 236 -8905

FOR IMMEDIATE RELEASE — November 9, 2013 – Athertone Foods, Inc. of Richmond, CA is voluntary recalling "Best Buy" dates 9-23-13 through 11-14-13 of ready to eat salads and wraps because they may be contaminated with Escherichia coli O157:H7 bacteria (*E. coli* O157:H7). *E. coli* O157:H7 causes a diarrheal illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure called Hemolytic Uremic Syndrome (HUS). HUS is most likely to occur in young children and the elderly. The condition can lead to serious kidney damage and even death. To date, no illnesses have been associated with these products.

Specific FDA regulated product information is below:

Product Description	UPC	Areas Distributed	Retailers
Delish Greek Style Orzo Salad (6.oz) Clam Shell	49022 74630	Northern CA	Walgreens
Delish Asian Style Noodle Salad (6. oz) Clam Shell	49022 74628	Northern CA	Walgreens
Delish Vegetarian Wrap (11.3oz) Cellophane	49022 55349	Northern CA	Walgreens

Classic Greek Salad (9. oz) Clam Shell	0083 5794	Northern CA Northern NV	Trader Joe's
Southwestern Salad Kit (20 Lbs box)	N/A	Northern CA	Whole Foods
Wheat Berry Salad Kit (20 Lbs box)	N/A	Northern CA	Whole Foods

The "Best Buy" dates can be located on the front of the package label.

A full investigation is currently under way in order to identify any potential source of contamination. In the meantime, all retailers have been notified to cease selling these products from Atherstone Foods, Inc.

Consumers who purchased the contaminated products are urged to return them to the place of purchase for a full refund or dispose of it. Consumers with questions may contact Atherstone Foods at (510) 236-8905 Mon-Fri 9am-5pm PST.

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RSS Feed for FDA Recalls Information (/AboutFDA/ContactFDA/StayInformed/RSSFeeds/Recalls/rss.xml) [what's this? (/AboutFDA/ContactFDA/StayInformed/RSSFeeds/default.htm)]

Recalled Product Photos Are Also Available on FDA's **Flickr Photostream. (http://www.flickr.com/photos/fdaphotos/sets/72157632435283592/)**

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH
EMERGENCY RESPONSE UNIT

Environmental Investigation of an *Escherichia coli* O157:H7 Outbreak in October 2013 Associated with Pre-Packaged Salads

ATTACHMENT 9
Food Safety Inspection Services (FSIS) Press Release

News Release

California Firm Recalls Grilled Chicken Salad Products Due To Possible E. Coli O157:H7 Contamination

Class I Recall **065-2013**

Health Risk: High **Nov 10, 2013**

Distribution List PDF

En Español

Congressional and Public Affairs
Richard J. McIntire
(202) 720-9113

WASHINGTON, November 10, 2013 – Glass Onion Catering, a Richmond, Calif. establishment, is recalling approximately 181,620 pounds of ready-to-eat salads and sandwich wrap products with fully-cooked chicken and ham that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The company announced that the products are being recalled in conjunction with other foods regulated by the Food and Drug Administration (FDA). A full list of products being recalled will be available on FDA's website at: www.fda.gov/Food/RecallsOutbreaksEmergencies/Recalls/default.htm .

Products regulated by FSIS bear the establishment number "P-34221" inside the USDA mark of inspection. FSIS products subject to recall include: [Labels, PDF]

- 12 oz. packages of "delish pan pacific chop salad"
- 13.4 oz. packages of "delish California style grilled chicken salad"
- 9.9 oz. packages of "delish uncured applewood smoked ham & cheese wrap"
- 10.5 oz. packages of "delish grilled chicken caesar wrap"
- 10.9 oz. packages of "delish southwestern chicken wrap"
- 11.5 oz. packages of "delish greek brand low-calorie grilled chicken wrap"
- 9.9 oz. packages of "delish white chicken club wrap"
- 11.2 oz. packages of "delish asian style chicken wrap"
- 13.4 oz. packages of "atherstone Fine Foods Southwestern Style White Chicken Wrap with Chimichurri Sauce"
- 10.5 oz. packages of "atherstone Fine Foods Asian Style White Chicken Wrap with Mango Vinaigrette"
- 9.9 oz. packages of "atherstone Fine Foods Grilled White Chicken Caesar Wrap with Caesar Dressing"
- 10.7 oz. packages of "super fresh Foods California Grilled Chicken Salad, Low Fat Mendocino Mustard Dressing"
- 10.7 oz. packages of "Lunch Spot Southwestern Style Chicken Wrap, Chile & Lime Dressing"
- 9.2 oz. packages of "super fresh Foods Pan Pacific Chopped Chicken Salad, Ginger Soy Dressing"
- 10.7 oz. plastic containers of "TRADER JOE'S Field Fresh Chopped Salad with Grilled Chicken."
- 11 oz. plastic containers of "TRADER JOSÉ'S MEXICALI SALAD with Chili Lime Chicken."

The products were produced between Sept. 23 and Nov. 6, 2013 and shipped to distributions centers intended for retail sale in Arizona, California, Nevada, New Mexico, Oregon, Texas, Utah and Washington. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

FSIS began monitoring a cluster of *E. coli* O157:H7 illnesses on Oct. 29, 2013 then was notified by FDA on Nov. 6, 2013 that California authorities had reported case-patients consuming pre-packaged salads with grilled chicken. Working in conjunction with the Centers for Disease Control and Prevention (CDC), FDA, the California Department of Public Health, the Washington State Department of Health, and the Arizona Department of Health Services, FSIS has determined that there is a link between the grilled chicken salads and the illness cluster. Twenty-six case-patients have been identified in three states with indistinguishable *E. coli* O157:H7 PFGE (genetic fingerprint) patterns with illness onset dates ranging from Sept 29, 2013 to Oct. 26, 2013. Based on epidemiological information, 15 case-patients reported consumption of ready-to-eat pre-packaged salads prior to illness onset. A traceback investigation determined Glass Onion Catering was the supplier of the products implicated in the outbreak.

While uncommon to find *E. coli* O157:H7 in a poultry product, FSIS will continue its investigation in conjunction with the FDA to identify the source of the contamination. FSIS continues to work with the CDC, FDA and state public health partners on this investigation and will provide updated information as it becomes available.

E. coli O157:H7 is a potentially deadly bacterium that can cause dehydration, bloody diarrhea and abdominal cramps 2-8 days (3-4 days, on average) after exposure the organism. While most people recover within a week, some develop a type of kidney failure called hemolytic uremic syndrome (HUS). This condition can occur among persons of any age but is most common in children under 5-years old and older adults. It is marked by easy bruising, pallor, and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

FSIS and the company are concerned that some products may be in a consumer's refrigerators. Because this is a ready -to-eat product, FSIS advises all consumers to destroy the product.

Media and consumers with questions regarding the recall can contact Tom Atherstone, company president, at (510) 236 -8905.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov . The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from l0 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

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PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- ground meat: 160°F
- poultry: 165°F
- hot dogs: 160°F or steaming hot

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.

Last Modified Nov 29, 2013