

Typical Frequently Asked Quality Questions

Product: Carbon Dioxide (Dry Ice)

Company Information

Company Name	Continental Carbonic Products, INC
Address	3985 E. Harrison Avenue
City	Decatur
State	IL
ZIP	62526

Quality Assurance & Recall Contact

Contact Name	Mr. Ben Centers
Title	Quality and Safety Specialists
Office Phone	937-316-6160
Email	bcenters@continentalcarbonic.com

FDA REGISTRATION #: 12717876044

Quality System

Does your facility currently have a FSMA Compliant Preventive Controls Program in place and that is fully implemented? Yes

If yes, has the program been reviewed or updated within the past 12 months? Yes

Global Food Safety Initiative (GFSI) Certification:

Does your facility have current GFSI Certification? No

We follow the guidelines for GFSI, please refer to Continuing Letter of Guarantee.

Product Recall:

Have you had to recall a product within the last five years? No

Do you have Mock Recall program in place? Yes

Do you have a documented Quality System in place? Yes

Good Manufacturing Practices

Does your company have a written GMP policy in place? Yes
Our Employees are retrained annually, contractors and visitors are to complete upon arrival.

Are there hand wash sinks that are easily accessible from each workstation? Yes

Sanitation/ Pest Control

Is there a Master Sanitation Schedule in place? Yes
All areas of the facility are maintained and records are kept by plant personnel.

What methods are used to verify the effectiveness of the cleaning processes that are in place and how often is this done (ex. ATP swabs, protein swabs, etc.)? ATP Swabbing, Routinely

Is there a pest control program present at your facility? Yes
We contract this service out and it is done monthly.

Water

Please describe the source of water for the plant (i.e. well, city):
Our facilities utilize city water.

We test our water source annually for physical, chemical and microbiological contaminants.

Any problems occurred in the last two years in regards to your water source? No

Transportation of Ingredients, Products and Packaging

Is there a documented shipping and receiving program in place to ensure the integrity and food safety of all transportation vehicles? Yes

Are tamper evident seals being applied and documented on the Bill of Lading by a company employee on all shipments leaving your facility? Yes for Pellet type customers

Do you document incoming raw material inspection, including lot # and expiration date? No

Product Labeling

Does your company have a program in place to ensure that any changes to product processes or formulation are reflected on product labels are appropriate? N/A

Does your facility possess the necessary Kosher documents for the Kosher and product produced at your facilities? N/A

Does your facility possess the necessary Halal documents or certificate for the product produced at your facilities? N/A

If your facility produces Non-GMO product, do you have up-to-date documents that meet Non-GMO? N/A

If your facility produces a gluten-free product, do you have the necessary documents? We do not produce a gluten-free product

Do you conduct finished product gluten testing and if so, what are your limits (must guarantee product to be < 20 ppm)? Our product is not edible

We do not produce non-vegan food.

Does your facility conduct animal testing with your products? No

Are any ingredients or processing aids from animal or insect origin (i.e. bone char, carmine, castoreum, gelatin, etc.) used when making your product? This includes raw materials and processing aids from your supplier(s). No

Does your product contain artificial ingredients, colors, or flavors? No

Does your product contain natural flavors/spices? No

Does your product contain maltodextrin? No

Do any of the ingredients in your product(s) contain the following or derivatives of the following: Black Pepper, Alliums (i.e. onions, leeks, garlic, etc.), potato, corn, Solanaceae (i.e. tomatoes, peppers, potatoes, eggplants, etc.), cilantro, corn (or corn derivatives), coriander, cumin, ginger, rosemary, MSG, or anise? No

Food Allergens

- Does your company have an allergen control program in place? Yes
How often is this reviewed and updated? Annually
- Does your facility have a dedicated system for products that contain allergens? N/A,
please refer to Continuing Letter of Guarantee
- Does your facility use separate scheduling and sanitation as a way to manage products
containing an allergen? No
- Does your facility have documentation of allergen cleaning procedures that explain how to
clean allergen effected equipment and visually inspect it for cleanliness? No
- Is the allergen-cleaning program validated for effectiveness? No
- Is a dual sign-off required on allergen cleaning documentation? No
-
- Microbiological Control Program**
- Do you conduct pathogen testing on any finished products? No
- Do you have a proper Hold and Release program in place, if you do conduct finished
product pathogen testing? No
- Do you have an environmental microorganism/pathogen monitoring program? Yes
This is done quarterly, four per zones and plant air samples.
- Would you be able to supply us with a pre-shipment sample, so we would be able to
conduct our own pathogen testing to make sure it meets our specifications? Yes

Warehousing / Shipping

Are stocked materials being held properly in an organized manner to prevent shipping of non-conforming materials? Yes

Is there a program in place to review the condition of stocked materials? No

Are defective or out-of-date materials removed from inventory? Yes

Is a packing slip generated for each shipment? Yes

Is the packing slip checked to verify that the item description, item code, manufacturing date, shelf life, lot number, and quantity are all correct? Yes

Does your facility have a stock rotation system in place (i.e. First-in, First-out)? Yes

Food Safety Modernization Act (FSMA)

Are you compliant with the sanitary transportation of Human & Animal Food Final Rule? Yes

Are you compliant with Preventative Controls for Human Food Final Rule? Yes

HARPC / FOOD Safety Plan

Do you have a validated HARPC Program in Place? Yes

Does your HARPC Plan address, Biological, Chemical and Physical hazards? Yes

Crisis Management

Do you have a written crisis management plan in place? Yes

Do you have written contingency plan in place? Yes

Metal Detection

Does your company perform metal detection on all products that are sold? No

The nature of dry ice due to extreme low temperature (-109°F). We have put clamshells on all of our machines where bolts are used.

Food Defense

Is your facility registered by the US Public Health Security & Bioterrorism Preparedness & Response act of 2002? Yes

Employee Training

Do you have a written employee training program in place? Yes

How do you verify competency of your employees following training?
Our employees have continuous JTO and auditing of performance.

Are all full time, part time, contract and temporary employees trained upon hire? Yes

How often do you perform complete refresher training? Annually

Other

Do you irradiate your products? No

Do you test for indicator organisms, such as APC, Coliforms, Yeast and Mold, etc.? Yes
We have a 3rd party laboratory for bacteria and mold. It's done with swabbing.

What foreign material controls do you currently have in place (sieve, trays, metal detection, x-ray, etc.)? Due to the low temperature of dry ice, we do not use x-ray.

If foreign material is found, what corrective actions are taken?
We move to ensure product will follow our non-conformance policy

Is your company inspected by a regulatory body (USDA, FDA, etc.)? Yes
We have inspections by the following agencies: OSHA & EPA

Are any of the ingredients or products that you sell imported from outside the United States? No

Prop 65 Responses: Please see SDS Page 6; section 15

Please explain your numbering/code date below:

Our Dry Ice produced and shipped in an insulated container. The containers are marked on all four sides, tracked by digital video throughout manufacturing process. Each container has a sticker showing date / time of production along with a scannable bar code for tracking. See additional information enclosed.

INGREDIENT CRITERIA QUESTIONNAIRE

CONTAINS / PROCESSED WITH	YES*	NO	TYPE / SOURCE																
Recombinant Bovine Growth Hormone (rBGH)		X																	
Animal Products, Animal Tissue (excluding dairy)		X																	
Animal Rennet		X																	
Method of Microbial Reduction or Lethality Step		X	<table border="1"> <tr><td><input type="checkbox"/></td><td>Irradiation</td></tr> <tr><td><input type="checkbox"/></td><td>Ethylene Oxide (ETO)</td></tr> <tr><td><input type="checkbox"/></td><td>Propylene Oxide (PPO)</td></tr> <tr><td><input type="checkbox"/></td><td>Steam</td></tr> <tr><td><input type="checkbox"/></td><td>Pasteurization</td></tr> <tr><td><input type="checkbox"/></td><td>Spray Drying – Time _____</td></tr> <tr><td><input type="checkbox"/></td><td>Temp _____</td></tr> <tr><td><input type="checkbox"/></td><td>Other _____</td></tr> </table>	<input type="checkbox"/>	Irradiation	<input type="checkbox"/>	Ethylene Oxide (ETO)	<input type="checkbox"/>	Propylene Oxide (PPO)	<input type="checkbox"/>	Steam	<input type="checkbox"/>	Pasteurization	<input type="checkbox"/>	Spray Drying – Time _____	<input type="checkbox"/>	Temp _____	<input type="checkbox"/>	Other _____
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Microbial Testing or Validation Study		X																	
Ethoxyquin Treatment		X	ppm:																
Modified Food Starch		X	<table border="1"> <tr><td>Source:</td><td></td></tr> <tr><td>Process:</td><td> <input type="checkbox"/> Acid Hydrolysis <input type="checkbox"/> Enzyme Hydrolysis <input type="checkbox"/> Other </td></tr> </table>	Source:		Process:	<input type="checkbox"/> Acid Hydrolysis <input type="checkbox"/> Enzyme Hydrolysis <input type="checkbox"/> Other												
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Dextrose Equivalent:																			
Vegetable Gum (e.g. Xanthan, Acacia, etc.)		X																	
Hydrogenated Oil		X																	
Partially Hydrogenated Oil		X																	
Palm Oil		X	<table border="1"> <tr><td><input type="checkbox"/></td><td>Sustainably Sourced</td></tr> <tr><td><input type="checkbox"/></td><td>Not Sustainably Sourced</td></tr> </table>	<input type="checkbox"/>	Sustainably Sourced	<input type="checkbox"/>	Not Sustainably Sourced												
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Refined, Bleached, Deodorized (RBD) Oil		X																	
Refined Sugars (Beet, Cane, Corn, etc.)		X																	
Artificial Preservatives		X																	
Artificial Sweeteners		X																	
Artificial Flavors		X																	

Artificial Colors (e.g. Yellow 5 Tartrazine)		X	
Synthetic Ingredients		X	
Chemical Solvents		X	
Process Aids (e.g. Propylene Glycol)		X	
Yellow Prussiate of Soda		X	
Monosodium Glutamate (MSG)		X	Added Naturally Occurring
Hydrolyzed Vegetable Protein (HVP)		X	
Grown on land exposed to sewage sludge.		X	

ALLERGENS/SENSITIVITIES

Contains the Following Allergen/Sensitivity	Present in Product (yes*/no)	Present in Other Products Manufactured on Same Line (yes/no)	Present in the Same Manufacturing Plant (yes/no)	Source of the Allergen / Sensitivity Present in Product
Egg	No	No	No	N/a
Milk/Dairy	No	No	No	N/a
Wheat	No	No	No	N/a
Soy/Soybeans (not including refined oil)	No	No	No	N/a
Fin Fish	No	No	No	N/a
Crustacean Shellfish Examples: Crab, crayfish, lobster, shrimp	No	No	No	N/a
Tree Nuts (not including refined oil)	No	No	No	N/a
Peanuts (not including refined oil)	No	No	No	N/a
Sensitivities				N/a
Celery or derivatives	No	No	No	N/a
Mollusks Examples: Clams, mussels, oysters, scallops	No	No	No	N/a
Mustard or derivatives	No	No	No	N/a
Rye, barley or derivatives	No	No	No	N/a
Oats or derivatives	No	No	No	N/a
Seeds (Poppy, Sunflower, Cottonseed, not including refined oil)	No	No	No	N/a
Sesame Seeds or derivatives	No	No	No	N/a
Sulfites	No	No	No	<input type="checkbox"/> Added ppm: <input type="checkbox"/> Naturally occurring ppm:

GENERAL QUESTIONS: (please answer all questions)	YES*	NO	EXPLANATION
Processing:			

Mechanically Processed?		X	
Chemically Processed?	X		List Chemicals: CO2
Fermentation?		X	
Enzyme Modification?		X	
Other? (Please explain)			N/A
Oils and Oleoresins:			
Solvent extracted		X	List Solvents:
CO ₂ extracted		X	
Mechanically extracted (cold pressed, etc.)		X	
Other? (Please explain)			
Miscellaneous Information:			
Organic Certified? (If yes, please provide certificate)		X	
Organic Compatible? (i.e. not organic certified, but meets NOP requirements and can be used in organic products, other than 100% organic)		X	
Contains GMO (Genetically Modified Material)		X	
Non-GMO: This ingredient (including processing aids, diluents & carriers) <u>was not derived</u> from a Genetically Engineered source material. <i>(If ingredient complies with the statement given, please mark "Yes")</i>		X	
IP Controlled: This ingredient (including processing aids, diluents & carriers) was not derived from Genetically Engineered source material and a documented Identity Preserved Program is in place at the manufacture site.		X	
PCR Negative: This ingredient (including processing aids, diluents & carriers) will test "negative" if a PCR test is performed		X	

**Continental Carbonic Products, Inc.
Lot Code Explanation**

Our dry ice is produced and shipped in insulated containers. These containers are marked with serial numbers on all four sides and are tracked by digital video throughout the manufacturing process. Each container has a sticker showing date and time of production (sample photo below) and is tagged with a scannable bar code which is used for tracking.

