

April 2022

**Re: Foreign Material Control: Yuba City, CA**

### **Foreign Material Control Program**

First and foremost, Ardent Mills places food safety at the top of its priority list and has set in place Food Safety Programs to prevent foreign material inclusion into the product.

### **Glass, Brittle Plastic, & Ceramic Policy**

Ardent Mills takes all steps necessary to eliminate glass, brittle plastic, and ceramic materials from the immediate production areas through full identification and evaluation of usage, including windows, enclosures, and gauges. All glass, brittle plastic, and ceramics are engineered out of manufacturing or wherever possible. When it is impossible or impractical to replace any these materials, every effort is made to cover the material surface in such a manner as to prevent the possibility that, if broken or cracked, these materials do not find its way into the product stream.

Periodic sanitation/GMP inspections review glass, brittle plastics, and ceramics in production areas in which product could be adulterated due to cracked or broken materials falling into the product steam. In the event that any glass, brittle plastic, or ceramic items are identified as broken or cracked, an immediate risk evaluation is performed by Ardent Mills Food Safety Sanitation Specialists, the Plant Quality Manager, and the Plant Manager to determine whether the product stream was compromised. Based on this evaluation, the product may be held, destroyed, re-worked, or released. In any case, the material in question is immediately removed, replaced, or covered.

Preventative measures include training of all employees for knowledge base of this glass, brittle plastic, and ceramic policy and reviewed on an annual basis. Annual Glass, Brittle Plastic, and Ceramic Surveys performed at all mill locations are to include all known locations. All newly purchased equipment is designated on the purchase order as being “glass free”. In addition, upon arrival at the mill, thorough inspections are conducted to confirm this requirement.

### **Magnets**

Magnets are in place prior to finished product packaging for metal detection due to equipment failure. Magnets are inspected for potential food safety risks (i.e. metal) with unusual findings risk mitigation performed by trained team members.

Sincerely,

**Ardent Mills Food Safety & Quality Team**

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