

MICHAEL FOODS, INC. EGG DIVISION

INGREDIENT ASSESSMENT FOR MICROBIOLOGICAL RISKS

Michael Foods, Inc.'s depends on reliable vendors to provide safe, high quality products. In order to ensure the ingredients purchased and utilized meet company expectations and standards, each supplier's history and capability will be evaluated, and the following documents will be required from every supplier:

- 1) Compliance to meet specifications through a Supplier Verification form, and
- 2) Letter of Continuing Guarantee.

Despite our preventative measures, however, hazards within ingredients do exist. Therefore, Michael Foods, Inc. also uses guidelines to reduce the risk associated with potential hazards. First, all ingredients have been categorized by risk (I, II or III) depending on the supplier's history, intended use of the ingredient and final product, and the assessed microbiological risk. Second, all ingredients that are indicated as having a biological hazard are tested using the defined microbiological guidelines for analysis. The following pages outline the testing requirements for each ingredient.

Testing Requirements:

Risk Ia:

- Test for Pathogens on every lot at the time of receipt, or testing a sample provided by the supplier.
 - **Internal testing** and **COA required** for SPC, Coliforms, E. coli, L. monocytogenes, Salmonella, Coagulase (+) Staph.

Risk Ib:

- The supplier is required to test for Pathogens on every lot.
 - **COA required** for SPC, Coliforms, E. coli, L. monocytogenes, Salmonella, Coagulase (+) Staph.

Risk Ic:

- The supplier is required to test for Pathogens on designated alternate lots.
 - **COA required** for SPC, Coliforms, E. coli, L. monocytogenes, Salmonella, Coagulase (+) Staph.

Risk II:

- Test for indicator organisms at the time of receipt or at time of usage.
 - **Internal testing** and **COA required** for SPC and Coliforms.

Risk III:

- **No Internal testing.**

Ingredient Risk Assessment Classifications

Definitions:

Ingredient classifications:

Ingredient classification refers to the numerical designation (I, II or III) assigned to each ingredient by Michael Foods, Inc. The decision of the ingredient's classification is dependent upon a number of factors including an ingredient's ability to support microbial growth, where during processing the ingredient is added, the supplier's history, and the intended use of the final product.

Risk I (a through c) (High Risk):

1. Products that contain ingredients that support the growth of microorganisms.
2. Ingredients added to the MFI final product post-thermal processing step.
3. Spices - added after thermal process (ex. N/A butter)

Risk II (Medium Risk):

1. Products that contain ingredients that support the growth of microorganisms, but the manufacturers process reduces the microbiological content (i.e. irradiation, pasteurization, hot filling, acid wash).
2. Ingredients added to the MFI final product post thermal processing step.
3. Suppliers and ingredients that support microbial growth who have documentation (microbial testing history) to support the reduction of risk classification.
4. New suppliers or new ingredients that is not likely to support microbial growth.

Risk III (Low Risk):

1. Suppliers and ingredients that are not likely to support microbial growth and that have documentation to support the reduction of risk classification.