

General RFP Form

The accompanying Forms & Documentation are hereby submitted as an RFP in response to the subject IFB. All information, statements and prices are true, accurate, and binding representations of the bidder's intentions and commitments in responding to this IFB.

Native Maine Operations, INC
Company Name

10 Bradley Drive
Street

Westbrook, ME, 04092
City, State, Zip

cs@nativeme.com (company) / reecec@nativeme.com (agent)
Email

Reece Kneissler
Contact Person

207-856-1100 (company) / 207-749-4878 (agent)
Phone

207-856-1101
Fax

Bidder acknowledges receipt of the Invitation for RFPs (IFB) and Addendum No(s) 1, dated May 1, 2024, and submits the attached RFP for this Invitation for RFPs to the New Hampshire Buying Group (NHBG), on the authority of the undersigned and as dated below who by signing confirms and pledges to abide by and be held to the requirements of this IFB and its resulting award.

Authorized Agent of the Bidder:

Reece Kneissler
Signature

Reece Christian Kneissler
Name (as used for tax filing)

Reece Christian Kneissler
Printed Name

018-84-6071
SS# or Federal ID#

Pricing Analyst & Strategic Sales Associate
Title

5-10-24
Date

Statement of Competency

I hereby certify that the bidder meets or exceeds the competency criteria set out in this IFB.

I further attest to the following assertions:

- The bidder has been in business for a minimum of 1 year.
- Provision of the items specified in this IFB is consistent with the bidder's normal lines of business.
- The bidder is incorporated, and if required licensed, to do business in New Hampshire.

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Certificate of Non-Collusion

“The undersigned certifies under penalties of perjury that this RFP has been made and submitted in good faith and without collusion or fraud with any other person. As used in this certification, the word person shall mean any natural person, business, partnership, corporation, union, committee, club or other organization, entity, or group or individuals.”

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Certificate of Tax Compliance

“I certify under the penalties of perjury that to my best knowledge and belief the undersigned has complied with all laws of the State relating to taxes, reporting of employees and contractors, and withholding and remitting child support.”

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Certification of Compliance for Federally Funded Procurement

Certification of Compliance for Federally Funded Procurement

The Contractor, if paid from federal funding sources, certifies that it complies with: E.O. 11246, "Equal Employment Opportunity," as amended by E.O. 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and as supplemented by regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor;" 18 U.S.C. 874 and 40 U.S.C. 276c (Copeland "Anti-Kickback" Act); 40 U.S.C. 276a to a-7 (Davis-Bacon Act, as Amended); 40 U.S.C. 327-333 (Contract Work Hours and Safety Standards Act); 37 CFR part 401 (Rights to Inventions Made Under a Contract or Agreement); 42 U.S.C. 6201 (Energy Policy and Conservation Act); 42 U.S.C. 7401 et seq., as amended (Clean Air Act); 33 U.S.C. 1251 et seq., as amended (Federal Water Pollution Control Act); 31 U.S.C. 1352, as implemented 34 CFR Part 82 (Byrd Anti-Lobbying Amendment); E.O.s 12549 and 12689 (Debarment and Suspension); Section 106 of "TVPA" (Trafficking Victims Protection Act of 2000); American Recovery and Reinvestment Act of 2009; Pub. L. 111-5 ("ARRA"), Section 1605 of ARRA; and 2 CFR part 176.140 (Buy American.)

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Conflict of Interest Certification

The bidder hereby certifies that:

1. The bidder has not given, offered, or agreed to give any gift, contribution, or offer of employment as an inducement for, or in connection with, the award of a Contract pursuant to this IFB.
2. No consultant to, or subcontractor for, the bidder has given, offered, or agreed to give any gift, contribution, or offer of employment to the bidder, or to any other person, corporation, or entity as an inducement for, or in connection with, the award to the consultant or subcontractor of a Contract by the bidder.
3. No person, corporation, or other entity, other than a bona fide full-time employee of the bidder has been retained or hired to solicit for or in any way assist the bidder in obtaining a Contract pursuant to this IFB upon an agreement or understanding that such person, corporation or entity be paid a fee or other compensation contingent upon the award of a contract to the bidder.

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Certificate of Non-Debarment

The bidder hereby certifies that it is presently not debarred, suspended, or otherwise prohibited from practice by any federal, state, or local agency, and that, should any proceeding arise in which it is debarred, suspended, or otherwise prohibited from practice by any federal, state, or local agency, the bidder shall inform the NHBG and involved municipalities within one (1) business day of such debarment, suspension, or prohibition from practice.

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Lobbying Activities

Lobbying

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including sub-contracts, sub-grants and contracts under grants, loans and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31 U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

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Equal Opportunity Requirements

I certify that all information, statements, and pricing made in my RFP are true, accurate, and binding representations of the bidder's intentions and commitment in responding to this IFB. Any such representations that exceed the minimum requirements of the IFB constitute legal obligations on the part of the bidder to perform as stated and that failure to so perform may be used by NHBG as grounds to terminate the award.

I certify that pursuant to 28 CFR Part 42.204 (d) my employment practices comply with Equal Opportunity Requirements and comply with 28 CFR Part 42.202.; that my organization complies with the Americans with Disabilities Act.

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HUB Certification

Vendors submitting RFPs that have been certified as Historically Underutilized Business (HUB) entities (Minority, Small Business, Woman Owned), are asked to indicate their HUB status when responding to this Invitation for RFP. I certify that my company has been certified as a Historically Underutilized Business (HUB). (Attach a copy of the HUB Certification to this form.)

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Acknowledgement of Specifications

The undersigned certifies that they have read the RFP Specifications and agree to abide by these specifications should they be the successful vendor.

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Buy American Attestation

Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) added a provision, Section 12(n) to the NSLA (42 USC 1760(n)), requiring school food authorities (SFAs) to purchase, to the maximum extent practicable, domestic commodity or product. Section 12(n) of the NSLA defines “domestic commodity or product” as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. “Substantial” means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States. The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards SFAs must comply with when purchasing commercial food products served in the school meals programs.

I hereby certify that each item included in this submission meets the criteria for a domestic commodity or product as defined above, or an exception letter will be provided.

Authorized Agent of the Bidder:

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Title

5-10-24
Date



2024 Produce RFP – Response Form

Please complete each section of this form and return with the other required documents.

1. What zone(s) are you submitting a response for?

Northern

Central

Eastern

Western

Seacoast

Nashua

Concord

2. Please enter your fixed fee for delivery for each full case. The winning vendor will add this fee to the midpoint of the Mostly High / Low price from the previous Thursday's Market Report from the Boston Terminal Market to calculate the final delivered case cost.

Fixed fee per case: \$4.69

3. Please describe your delivery schedule (order and delivery days and times) for the schools in the region(s) you are bidding:

We deliver to each zone 2 out of 5 days per week between Monday and Friday. On a case by case basis, some school districts will be given an additional mid-week delivery day that will be agreed upon between the School Food Service Director and Native Maine

Native Maine will deliver between the hours of 6am-3pm.

4. Describe the lead time on bid and non-bid pre-cut items.

There is no lead time on bid pre-cut or non-bid stocked pre-cut items. These are cut to order. The delivery days to us are Monday and Friday. Orders must be in to customer service (207-856-1100) by Wednesday for a Monday Delivery, and Friday for a Tuesday delivery. Orders must be in by 9 am.

5. What is the availability of non-bid pre-cut items and how is the pricing determined?

This is a link to our "Grab 'n Go" list, which contains a list of our non-bid pre-cut items. Pricing is determined by market cost + labor + packaging + delivery + profit and then discounted 15% for NH schools.

https://docs.google.com/spreadsheets/d/19-Q9YoIU46ZaabISlbc9RfL7LEKGIQB_xqt0R-8tg8E/edit#gid=1091409296

6. What is the availability of broken cases and how is the pricing determined?

Broken Cases are available for most produce cases. Schools will receive a list of all broken case items. half cases and pieces are charged at list price (market cost + labor + packaging + delivery + profit) with NO additional markup.

7. What is your minimum delivery size in dollars?

\$100

8. Please describe your pickup and credit policy.

Products are guaranteed to be Grade A top quality. Requests for credits are processed at time of delivery with the driver or within 5 days with customer service. Customer service will need an email (emailorders@nativeme.com) with a picture of the product, invoice #, and a short description of the issue.

Reece Christian Kneissler

Printed Name: _____

Authorized Signature: Reece Kneissler

Native Maine Produce, INC

Company: _____

5-14-24

Date: _____

PRODUCT(S): Produce and Dry Goods	Page 1 of 14	
PLANT NAME: Native Maine	ISSUE DATE:	4/15/2024
ADDRESS: 10 Bradley Drive, Westbrook, ME 04092	SUPERCEDES:	8/29/2022

*Produce and Dry
Goods*

***FOOD SAFETY
PLAN***

(Revised April 15, 2024)

PRODUCT(S): Produce and Dry Goods	Page 2 of 14	
PLANT NAME: Native Maine	ISSUE DATE:	4/15/2024
ADDRESS: 10 Bradley Drive, Westbrook, ME 04092	SUPERCEDES:	8/29/2022

**Produce and Dry Goods
FOOD SAFETY PLAN
REVISION/EVALUATION DOCUMENTATION**

RESPONSIBLE OFFICIAL: Patrick Spaninger

MODIFICATION/REVISION/EVALUATION TO HACCP plan (summarize change below)	SIGNED BY:	POSITION:	DATE:
HACCP Program Implementation	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	11/20/2016
Annual HACCP Reassessment	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	11/15/2017
Preventive Control for Human Food Program Implementation	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	2/6/2018
Per 3rd party audit, a hazard analysis for radiological hazards has been conduct with a Supplier Control added to the Plan. Additionally, the spore-forming organisms of concern have been identified in the hazard analysis.	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	2/15/2018
Reviewed Plan, ensured flow diagram matches HA. Ensured hazards are adequately assessed.	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	5/3/2019
Reviewed Plan, no changes needed at this time	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	12/22/2020
Reviewed Plan, updated changes in personnel	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	1/24/2022
Reviewed Plan, updated changes in personnel	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	1/24/2022
Annual HACCP Reassessment	Jon G. Trelfa Trelfa Labs, Inc.	Consultant	8/29/2022

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Annual HACCP Reassessment	Patrick Spaninger	Director	4/15/2024
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This sheet must be signed and dated after any revision, modification, or reassessment (once per year minimum) of the PCHF plan. Reassessments shall be performed by a Preventive Controls Qualified Individual (PCQI).

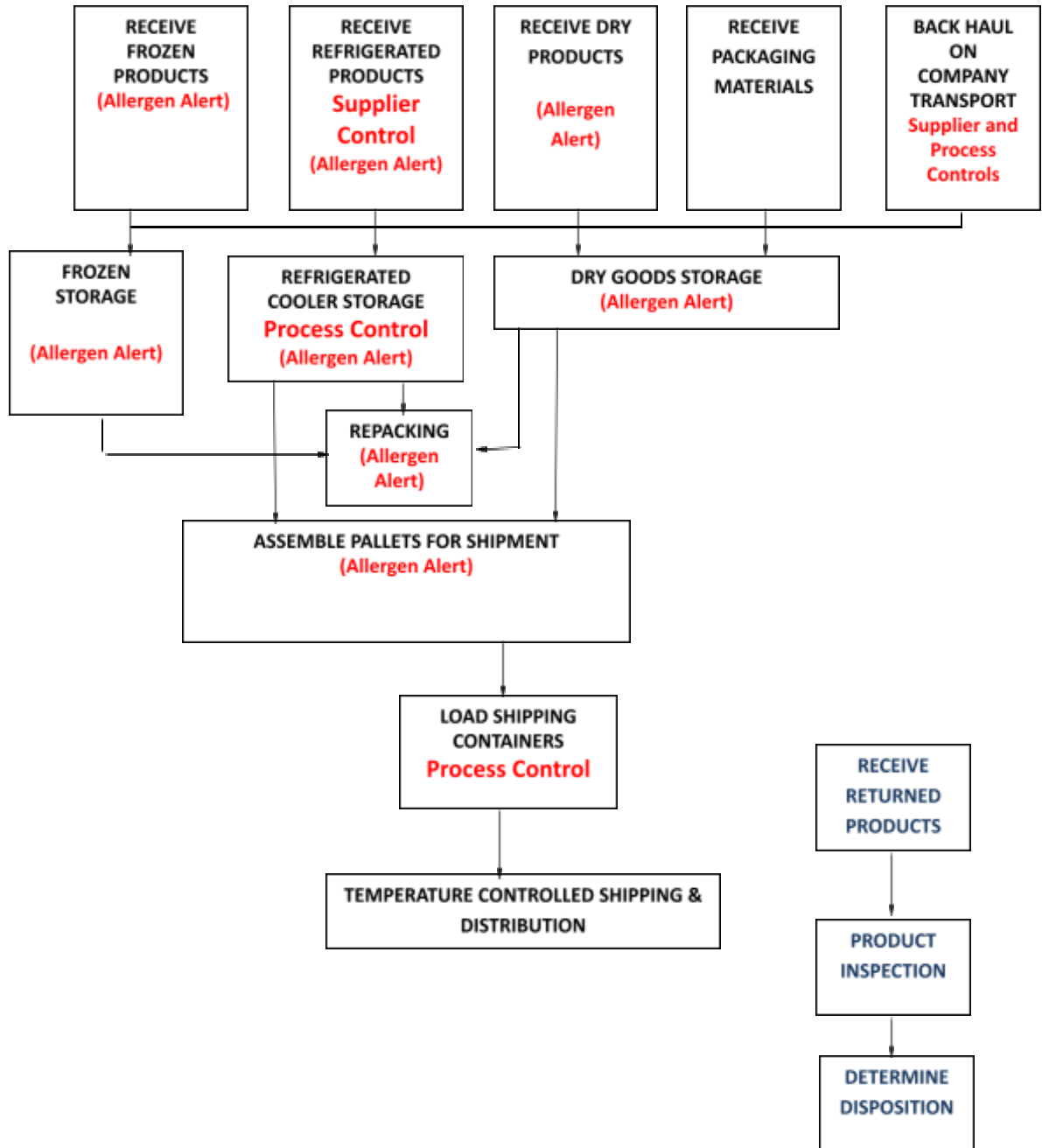
PRODUCT(S): Produce and Dry Goods	Page 4 of 14	
PLANT NAME: Native Maine	ISSUE DATE:	4/15/2024
ADDRESS: 10 Bradley Drive, Westbrook, ME 04092	SUPERCEDES:	8/29/2022

Produce and Dry Goods
PRODUCT/PROCESS DESCRIPTION FORM
RECEIVING, STORAGE, AND SHIPPING OF FINISHED GOODS

Product Common Name:	See Attached Product List
How is the Product to be Used:	To be stored until picked up for distribution.
Type of Packaging:	Various, product dependent
Shelf Life & Storage Temperature:	Various, product dependent
Where will the product be sold:	General Public Sales Locations
Intended Consumer	Various, product dependent
Labeling Instructions:	Outside the responsible parameters of this operation
Distribution Control:	Climate controlled, company owned transport vehicles.

PRODUCT(S): Produce and Dry Goods	Page 5 of 14	
PLANT NAME: Native Maine	ISSUE DATE:	4/15/2024
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Process Flow Diagram for: PRODUCE AND DRY GOODS WAREHOUSING AND DISTRIBUTION



PRODUCT(S): Produce and Dry Goods		Page 6 of 14	
PLANT NAME: Native Maine		ISSUE DATE:	4/15/2024
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**PRODUCE AND DRY GOODS
HAZARD ANALYSIS**

Ingredient/ Processing step	Identify potential hazards introduced, controlled or enhanced at this step	Do any potential food safety hazards require a preventive control? (Yes/No)	Justify your Decision for Column 3.	What preventive measures can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-Chain, or Preventive Control</i>	Is the preventive control applied at this step? (Yes/No)
RECEIVE REFRIGERATED PRODUCTS ALLERGEN ALERT	BIOLOGICAL: OUTGROWTH OF PATHOGENS (Salmonella, Listeria, E. coli) CHEMICAL: CLEANSERS, SANITIZERS, RADIOLOGICAL CHEMICAL: ALLERGEN ID PHYSICAL: WOOD, PLASTIC, METAL, ETC.	B: YES C: YES C: No P: No	B: Temperature abused products can allow for the outgrowth of pathogens. C: Chemicals and food items are not received in the same shipments. Suppliers that do not consider radiological hazards are at high risk. C: Products are labeled by manufacturers. P: Products protected by packaging. Damages rejected.	Refrigerated products must be 40°F or less at receiving Suppliers must provide proof of having conducted a risk assessment for radiological hazards.	YES - Supplier Control YES - Supplier Control
RECEIVE FROZEN PRODUCTS ALLERGEN ALERT	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: NONE IDENTIFIED CHEMICAL: ALLERGEN ID PHYSICAL: NONE IDENTIFIED	B: No C: No C: No P: No	B: Products verified as frozen with no evidence of thawing and/or refreezing. C: Chemicals and Food are not received in the same load. Products are labeled by manufacturers P: Products are subject to additional handling post shipment	N/A	No
RECEIVE DRY PRODUCTS ALLERGEN ALERT	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: NONE IDENTIFIED CHEMICAL: ALLERGEN ID PHYSICAL: NONE IDENTIFIED	B: No C: No C: No P: No	B: Products at ambient temperature are not likely to present biological hazards. C: Chemicals and Food are not received in the same load. Products are labeled by manufacturers P: Products are subject to additional handling post shipment.	N/A	No No No
RECEIVE PACKAGING MATERIALS	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: NONE IDENTIFIED PHYSICAL: NONE IDENTIFIED	B: No C: No P: No	B: Materials at ambient temperature are not likely to present biological hazards. C: Chemicals and Packaging are not received in the same load. P: Packaging does not come into contact with food.	N/A	No No No
BACK HAUL ON COMPANY TRANSPORT	BIOLOGICAL: OUTGROWTH OF PATHOGENS (Salmonella, Listeria, E. coli) CHEMICAL: CLEANSERS, SANITIZERS, ETC. CHEMICAL: ALLERGEN ID PHYSICAL: WOOD, PLASTIC, METAL, ETC.	B: YES C: No C: No P: No	B: Temperature abused products can allow for the outgrowth of pathogens. (Temperature Sensitive items only) C: Chemicals and food items are not received in the same shipments. C: Products are labeled by manufacturers. P: Products protected by packaging. Damages rejected.	Refrigerated products must be 40°F or less at pickup, during transport and at receiving	YES - Supplier Control and Process Control
REFRIGERATED COOLER STORAGE ALLERGEN ALERT	BIOLOGICAL: OUTGROWTH OF PATHOGENS (Salmonella, Listeria, Staph aureus, Spore-formers Yeasts/Molds) CHEMICAL: ALLERGEN STORAGE PHYSICAL: WOOD, PLASTIC, METAL, ETC.	B: YES C: No P: No	B: FAILURE TO STORE PRODUCTS AT OR BELOW 40°F WILL RESULT IN PATHOGEN OUTGROWTH ACROSS MANUFACTURERS' RECOMMENDED SHELF LIVES. C: Allergens are isolated and storage areas are labeled. P: Controlled through sanitation procedures	B: AMBIENT TEMPERATURE OF STORAGE COOLER MUST REMAIN AT OR BELOW 40°F AT ALL TIMES AND PRODUCTS MUST NOT BE HELD BEYOND SHELF LIFE.	YES - Process Control No No
FROZEN STORAGE ALLERGEN ALERT	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: ALLERGEN STORAGE PHYSICAL: WOOD, PLASTIC, METAL, ETC.	B: No C: No P: No	B: Area controlled by sanitation and pest control procedures C: Chemicals stored away from food products. Allergens are isolated and storage areas are labeled. P: Controlled through sanitation procedures	N/A	No
DRY GOODS STORAGE ALLERGEN ALERT	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: ALLERGEN STORAGE PHYSICAL: WOOD, PLASTIC, METAL, ETC.	B: No C: No P: No	B: Area controlled by sanitation and pest control procedures C: Chemicals stored away from food products. Allergens are isolated and storage areas are labeled. P: Controlled through sanitation procedures	N/A	No No No
REPACKING ALLERGEN ALERT	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: Cross Contact with Allergens (Wheat, Soy, Egg, Milk, Tree Nuts)	B: No C: No	B: No time/temperature sensitive items are subject to repack. Temperature controlled area assists in shelf life maintenance. C: No Allergens are exposed in the repack Room.	N/A	No No

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	PHYSICAL: NONE IDENTIFIED	P: No	P: N/A		No
ASSEMBLE PALLETS FOR SHIPMENT	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: NONE IDENTIFIED PHYSICAL: NONE IDENTIFIED	B: No C: No P: No	B, C, & P: Products are fully packaged. Palletizing occurs in refrigerated area. Allergens remain identified on manufacturer's labels.	N/A	No No No
ALLERGEN ALERT					
LOAD SHIPPING CONTAINERS/TEMPERATURE CONTROLLED SHIPPING & DISTRIBUTION	BIOLOGICAL: PATHOGEN OUTGROWTH (Salmonella, Listeria, Staph, Spore-formers) CHEMICAL: NONE IDENTIFIED PHYSICAL: NONE IDENTIFIED	B: YES C: No P: No	B: FAILURE TO PRE-COOL TRAILERS CAN LEAD TO PATHOGEN OUTGROWTH	B: TRAILERS MUST BE PRECOOLED TO 40°F OR LESS PRIOR TO LOADING	YES – Process Control No No
RETURNED GOODS	BIOLOGICAL: NONE IDENTIFIED CHEMICAL: NONE IDENTIFIED PHYSICAL: NONE IDENTIFIED	B: No C: No P: No	N/A	B, C, & P: Damaged, Suspicious, or expired product is thrown out.	No No No

PRODUCT(S): Produce and Dry Goods		Page 9 of 14	
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Receiving of Temp. Sensitive Items	Outgrowth of: Listeria monocytogenes Salmonella enteritidis Staphylococcus aureus Spore Forming Pathogens	Temperature sensitive items must be 40°F or less at receiving	Product temperatures at receiving	Calibrated temperature monitoring device for inserted into potentially warmest portion of product being tested. For items that cannot be punctured, place thermometer between two pieces of product or use IR Thermometer to measure surface temperature.	Minimum of one representative piece of product from each product type received at each receiving event	Area Supervisor of designated, trained employee.	Refuse delivery. Contact supplier for temperature verification information. Disposition of retained product based on scientific research results from a processing authority. Evaluate and eliminate root cause of deviation and take actions to prevent reoccurrence. The Process will be under control after the corrective action is taken.	Receiving Log Product Disposal Log Calibration Record Training Record Log of Unusual Occurrence and Corrective Actions	Verification activities including weekly records reviews before shipping products by an individual who did not complete the records and who is a responsible establishment official. Audits will be conducted a minimum of once per month and documented. Audits will include direct observation of monitoring and Records Review to assure compliance with this Plan.
Receiving of all produce and dry goods.	Radiological Hazards	All suppliers of Produce and Dry Goods must provide documented proof of having considered the risk of radiological hazards	Supplier consideration of radiological hazards	Documented proof of hazard consideration.	Once prior to supplier approval and then annually upon supplier verification.	All Suppliers.	Product will not be allowed to enter commerce until deemed wholesome. Refuse to approve suppliers who do not conduct a hazard analysis for radiological hazards	Supplier approval program and documents.	Validation: Federal Code of Regulations CFR 21

Produce and Dry Goods TEN COLUMN WORKSHEET – Storage of Temperature Sensitive Items

PRODUCT(S): Produce and Dry Goods		Page 10 of 14	
PLANT NAME: Native Maine		ISSUE DATE:	4/15/2024
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(1) Process Control	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring Procedure				(8) Corrective Action(s)	(9) Records	(10) Verification
			(4) What	(5) How	(6) Frequency	(7) Who			
Storage of Temp. Sensitive Items	Outgrowth of: Listeria monocytogenes Salmonella enteritidis Staphylococcus aureus Spore Forming Pathogens	Cooler temperatures are not to exceed 40°F. Products not to be held beyond recommended Shelf Life.	Ambient temperature of storage coolers and age of products	Calibrated temperature monitoring device for ambient temperatures. Visually inspections for shelf life verifications.	Minimum of once daily for cooler temperature. Minimum once weekly for shelf life verification.	Area Supervisor of designated, trained employee.	Return product to an area that is below 40°F. Dispose of short code and out of code products. Contact maintenance to adjust temperature or repair cooling unit(s). Disposition of retained product based on scientific research results from a processing authority. Evaluate and eliminate root cause of deviation and take actions to prevent reoccurrence. The Process will be under control after the corrective action is taken. Product will not be allowed to enter commerce until deemed wholesome.	Ambient Temperature Monitoring Log Inventory Record Product Disposal Log Calibration Record Training Record Log of Unusual Occurrence and Corrective Actions	Verification activities including weekly records reviews before shipping products by an individual who did not complete the records and who is a responsible establishment official. Audits will be conducted a minimum of once per month and documented. Audits will include direct observation of monitoring and Records Review to assure compliance with this Plan. Validation: Federal Code of Regulations CFR 21

PRODUCT(S): Produce and Dry Goods		Page 11 of 14	
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Produce and Dry Goods TEN COLUMN WORKSHEET – Storage of Temperature Sensitive Items

(1) Process Control	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring Procedure				(8) Corrective Action(s)	(9) Records	(10) Verification
			(4) What	(5) How	(6) Frequency	(7) Who			
Backhaul on Company Transport	Outgrowth of: Listeria monocytogenes Salmonella enteritidis Staphylococcus aureus Spore Forming Pathogens	Temperature sensitive items must remain at or below 40°F at pickup, throughout transport, and upon receipt at their destination.	Temperature of sensitive food items	Calibrated temperature monitoring device for product temperatures.	Minimum of one recorded temperature per item at pickup, one temperature of the trailer at the start of transport, one temperature of the trailer at receipt, and one product temperature per sensitive item at receipt.	Area Supervisor of designated, trained employee.	<p>Refuse pickup, cool trailer to 40°F or less, or refuse receipt. If product is under 45°F and the transport time is less than 2 hours, return product to an area that is below 40°F.</p> <p>Contact supplier to notify them of the deficiency.</p> <p>Disposition of retained product based on scientific research results from a processing authority.</p> <p>Evaluate and eliminate root cause of deviation and take actions to prevent reoccurrence. The Process will be under control after the corrective action is taken.</p> <p>Product will not be allowed to enter commerce until deemed wholesome.</p>	<p>Backhaul log</p> <p>Trailer temperature log</p> <p>Receiving document</p> <p>Calibration Record</p> <p>Training Record</p> <p>Log of Unusual Occurrence and Corrective Actions</p>	<p>Verification activities including weekly records reviews before shipping products by an individual who did not complete the records and who is a responsible establishment official.</p> <p>Audits will be conducted a minimum of once per month and documented. Audits will include direct observation of monitoring and Records Review to assure compliance with this Plan.</p> <p>Validation: Federal Code of Regulations CFR 21</p>

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Produce and Dry Goods TEN COLUMN WORKSHEET – Storage of Temperature Sensitive Items

(1) Process Control	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring Procedure				(8) Corrective Action(s)	(9) Records	(10) Verification
			(4) What	(5) How	(6) Frequency	(7) Who			
Load Shipping Containers, Temperature Controlled Shipping and Distribution	Outgrowth of: Listeria monocytogenes Salmonella enteritidis Staphylococcus aureus Spore Forming Pathogens	Precool trailers to 40°F or less. Verify temperature of sensitive items at or below 40°F prior to loading trailer. Temperature of trailer must be at or below 40°F at point(s) of delivery.	Ambient temperature of trailers, product temperatures at loading.	Calibrated temperature monitoring device for ambient temperatures and product temperatures.	Minimum of one ambient trailer temperature prior to loading and one ambient trailer temperature at delivery point(s). Minimum of one product temperature per sensitive item prior to loading.	Area Supervisor of designated, trained employees.	Continue cooling the trailer to 40°F or less, return the product to an area that is below 40°F. Disposition of retained product based on scientific research results from a processing authority. Evaluate and eliminate root cause of deviation and take actions to prevent reoccurrence. The Process will be under control after the corrective action is taken. Product will not be allowed to enter commerce until deemed wholesome.	Trailer temperature log Shipping log Calibration Record Training Record Log of Unusual Occurrence and Corrective Actions	Verification activities including weekly records reviews before shipping products by an individual who did not complete the records and who is a responsible establishment official. Audits will be conducted a minimum of once per month and documented. Audits will include direct observation of monitoring and Records Review to assure compliance with this Plan. Validation: Federal Code of Regulations CFR 21

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