SQF Quality Audit Edition 9

Eau Galle Cheese Factory, LLC - 7534

Summary

Audit Decision
Certified

Decision Date
October 1, 2026

Recertification Date
September 2, 2027

Expiration Date
November 16, 2027

Issue Date
October 1, 2026

Certificate Number
US1456-12

Audit Type
Unannounced

On-Site Audit Dates
September 15, 2026 - September 16, 2026

ICT Dates
-

Facility and Scope

Eau Galle Cheese Factory, LLC - 7534

N6765 State Hwy. 25
Durand, WI 54736 United States

Products
Parmesan, Romano and Asiago Cheese, and whey products to include WPC, permeate and cream

Food Sector Categories
00. Quality

Scope of Certification
10. Dairy Manufacturing for the Pasteurization and cheesemaking of Hard Cheeses, whey products to include WPC, permeate and cream, Dairy, vacuum packaging and tankers for liquid whey

Certification Body and Audit Team

FoodChain ID Certification L.C.

504 North 4th Street
Suite 208
Fairfield, IA 52556-2485 United States

CB#: 42259
Accreditation Body: ANAB
Accreditation Number: 969

Lead Auditor: Michael DeSmet (C-377846)
Technical Reviewer: Jane Pappin (C-359154)

Hours Spent on Site: 4
Hours of ICT Activities:
Hours Spent Writing Report: 2

Exclusions
Retail Store

Section Responses

Audit Statement - Audit

SQF Practitioner Name - Name the designated SQF Practitioner

Response: Dillon Sylla

SQF Practitioner Email - Email of the designated SQF Practitioner

Response: Dillon.sylla@eaugallecheese.com

Opening Meeting - People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by commas)

Response: At the opening meeting were Dillon Sylla: SQF Practitioner, Brent Weiss: Asst. Mgr., Avneet Sonna: Dir. QA, Mike DeSmet: SQF Auditor

Facility Description - Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details

Response: Site is located outside the city limits of Durand, WI. The site is about 40 years old and is approx. 42,000 sq. ft. They have 45 employees. The site has two exclusions at the site, the on-site store and the owners personal storage shed. Eau Galle is certifying under the manufacturing code with category 10 – Dairy.

Closing Meeting - People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by commas)

Response: At the closing meeting were Dillon Sylla: SQF Practitioner, Brent Weiss: Asst. Mgr., Avneet Sonna: Dir. QA, Mike DeSmet: SQF Auditor

Auditor Recommendation - Auditor Recommendation

Response: Auditor recommends re-certification after site has answered all NC's.

2.1.1 - Management Responsibility

2.1.1.1 - Senior site management shall prepare and implement a policy statement that outlines the site's commitment to quality and includes at a minimum: i. Establishment and maintenance of a quality management system; ii. Compliance with customer, regulatory, and company quality requirements; iii. Identification of quality objectives and the methods used to measure them; and iv. Continuous improvement of its quality performance.

Response: Compliant

2.1.1.2 - The policy statement shall be displayed in a prominent position and communicated to all staff. It may be included in or separate from the organization's food safety policy.

Response: Compliant

2.1.1.3 - Senior site management shall implement, maintain, and continuously improve the quality culture within the site that ensures at a minimum: i. Quality objectives and key performance indicators are communicated to all staff; ii. Provision of adequate resources to meet the objectives and key performance indicators; iii. Awareness by all staff of their quality responsibilities and their accountability in meeting the requirements of the SQF Quality Code; iv. Responsibility to notify management of actual or pending quality issues and empowerment to resolve quality issues within their scope of work; and v. Education of all staff to understand the importance of quality

controls and deviation consequences.

Response: Compliant

2.1.1.4 - Senior site management shall ensure the personnel performing key process steps and responsible for achieving quality objectives and meeting customer, regulatory, and company quality requirements are identified in the reporting structure and have the required competencies to carry out these functions.

Response: Compliant

2.1.1.5 - Job descriptions for personnel performing key process steps and responsible for achieving quality requirements shall be documented and include provisions for coverage in the absence of key personnel.

Response: Compliant

2.1.1.6 - Senior site management shall designate an SQF quality practitioner for each site with responsibility and authority to: i. Oversee the development, implementation, review, and maintenance of the SQF Quality System, including quality fundamentals outlined in 2.4.2 and the quality plan outlined in 2.4.3; ii. Take appropriate action to ensure the integrity of the quality system; and iii. Communicate to relevant personnel all information essential to ensure the effective implementation and maintenance of the quality system.

Response: Compliant

2.1.1.7 - The SQF quality practitioner shall: i. Be competent to implement and maintain food quality plans using a risk-based methodology such as HACCP; ii. Understand the Quality Code and the requirements to implement and maintain a quality management system; and iii. Be competent, through training or experience, in process control and/or other quality tools to reduce process variation impacting quality and achieve customer requirements.

Response: Compliant

2.1.1.8 - Senior site management shall develop and implement a quality communication program to ensure all staff: i. Know the site's quality statement, quality objectives, and the process by which quality performance is measured; and ii. Understand the methods by which customer, regulatory, and company quality requirements, where applicable, are met.

Response: Compliant

2.1.1.9 - Senior site management shall establish a process to trend progress in quality performance against agreed measures. Benchmarking shall be part of this process, and the performance data shall be reported at least annually, and communicated to all staff, to demonstrate effectiveness of the quality management system.

Response: Compliant

2.1.1.10 - Sites that are certified to the SQF Quality Code may use the SQF Quality Shield. The use of the quality shield shall follow the requirements outlined in Appendix 4: SQF Quality Shield Rules of Use.

Response: N/A

Evidence: • N/A - Site does not use the Quality Shield.

Summary -

Response: The SQF Policy Manual was updated on 7/15/26 and is maintained by the Quality Manager and SQF Practitioner. Policies and procedures are documented in the manual and outline how the SQF Code is met. The manual contains the scope of the certification , a list of the products in the scope, the organizational chart and all SQF policies and procedures that make up the Food Safety and Quality System. Plant staff is required to report food safety/quality issues to management, as evidenced by individual job descriptions and interviews

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with three members of management. The entire SQF System is reviewed annually by management with the last review documented and completed on 7/15/26. The review includes the Food Safety Manual, internal and external audit findings, the investigations and resolutions of corrective actions and customer complaints with investigations and trends. Food safety plans are reviewed by management when any changes are made in products and system. Raw material specifications and finished product specifications are handled by senior management. The Quality Manager is responsible for maintaining records of all reviews in the SQF System. This is indicated in Management Review, 2.1.4. Management commits to providing on-going education and guidance, promoting a food safety and food quality culture and investing in continuous improvement through all aspects of production. Site uses SPC to measure Quality through their Gold Standard Program. Food Safety Culture and quality culture was noticed by the companies commitment to improving the overall facility. Dillon Sylla is the SQF Practitioner and Brent Weiss is the backup SQF Practitioner. The company had no blackout dates but will inform FoodChain-Id if that would change. The SQF Practitioner has been in the sites Quality and Food Safety dept. for 12 years and 19 years.

2.1.2 - Management Review

2.1.2.1 - Senior site management shall be responsible for reviewing the performance of the SQF Quality System. Reviews shall include actions required to: i. Monitor compliance to specifications; ii. Measure and reduce process and product variation; iii. Meet customer requirements; iv. Take appropriate corrective action where applicable; and v. Ensure sufficient resources are allocated to maintain and improve the performance of the quality system.

Response: Compliant

2.1.2.2 - The SQF quality practitioner(s) shall update senior site management monthly at a minimum on matters impacting the implementation and maintenance of the SQF Quality System. The updates and management responses shall be documented. The SQF Quality System in its entirety shall be reviewed at least annually.

Response: Compliant

2.1.2.3 - The quality system, including food quality plans, shall be reviewed when any changes are implemented that have an impact on the site's ability to meet customer requirements and/or corporate quality requirements where applicable.

Response: Compliant

2.1.2.4 - Senior site management shall ensure the integrity and continued operation of the quality system in the event of organizational or personnel changes within the company or associated facilities.

Response: Compliant

2.1.2.5 - Senior site management shall document and implement a change management process that details how changes in specifications, materials, equipment, or resources are evaluated for their impact on quality, communicated to customers, and effectively implemented.

Response: Compliant

2.1.2.6 - Records of all quality system reviews, reasons for amending documents, and changes to the SQF Quality System shall be maintained. Records shall include decisions for actions related to the improvement of the quality system and process effectiveness.

Response: Compliant

Summary -

Response: Senior Management conducted a management review of their SQF System that included as examples, Food Safety Plan, Food Quality Plan, Internal and External Audits, Corrective action investigations and their resolution and Customer complaints and their resolution and investigation. They also reviewed the Customer Complaints, Internal Audit schedule and results, along with corrective and preventive action status. This review was completed on 7/15/26. The SQF Practitioner and the President meet monthly to discuss the SQF Programs. The SQF Practitioner has the responsibility of validating changes to food safety fundamentals, the food safety plan, food quality plan and any customer complaints. Changes to the food safety and quality plans were documented on the SQF change forms and validated by the SQF Practitioner. Records of changes made to the policies, programs and procedures that make up the SQF system are maintained. The site measures the success of their food safety culture by their customer complaints.

2.1.3 - Complaint Management

2.1.3.1 - The methods and responsibilities for the complaint management process shall be documented and implemented. They shall include: i. A mechanism to collect and record all quality complaints resulting from activities at the site; and ii. Communication processes for reporting and follow-up with senior management and customers.

Response: Compliant

2.1.3.2 - Trends from quality complaints shall be included in the performance measures established for the quality system.

Response: Compliant

2.1.3.3 - Corrective and preventative action shall be implemented based on the seriousness of the incident and identified trends and shall be completed as outlined in 2.5.3.

Response: Compliant

2.1.3.4 - Records of quality complaints, their investigation and resolution, if applicable, shall be maintained.

Response: Compliant

Summary -

Response: The methods and responsibility for handling and investigating complaints is outlined in the Complaint Management Policy, was reviewed on 7/15/26. Site had one customer complaint this past year and it was documented. All investigations are done by a team approach for each incident. All complaints go through the quality dept.. Trends are done ongoing and this is looking at complaints for Food Safety and Quality. The review demonstrated a description of the issue, the review process, the investigative findings and the corrective action of the incident. All claims are documented and maintained.

2.2.1 - Quality Management System

2.2.1.1 - Electronic and/or hard copy documentation that outlines the methods and procedures the site shall use to meet the requirements of the SQF Quality Code shall be current and maintained. It shall be made available to staff and include: i. A summary of the organization’s quality policies and the methods it will apply to meet the requirements of the SQF Quality Code; ii. The policy statement and site organization chart; iii. A list of the products covered under the scope of certification; iv. Finished product specifications that agree with customers’ requirements and/or meet the site’s corporate quality requirements, where applicable; and v. A description of the applications of process control methods and other quality tools that are used to control and reduce process

variation and meet customer specifications. The quality system manual may be incorporated into or be independent of the food safety system manual.

Response: Compliant

Summary -

Response: The Food Quality Manual is the book that contains their pre-requisite programs, SOPs and a list of products under the scope of the audit. This documentation supports the development, implementation, maintenance and control of the SQF system. It was dated 7/15/26. There is 1 Quality plan for this facility. The food safety program is in binder form and contain policies, programs and procedures that outline the methods and responsibilities for meeting the SQF code. The food safety and quality manual is maintained in a three ring binder. It has the requirements of the standard. The manual does include pre-requisite programs and policies for the maintenance of the SQF system. The food safety does reference the written procedures, standard operating practices, and work instructions.

2.2.2 - Document Control

2.2.2.1 - The methods and responsibility for maintenance, storage, and distribution of quality documents shall be documented and implemented.

Response: Compliant

2.2.2.2 - A register of current SQF Quality System documents and amendments to documents shall be maintained. Documents shall be safely stored and readily accessible.

Response: Compliant

Summary -

Response: The Document Control Program indicates the Department heads and Quality are responsible for administering the program ensuring current documents are available where needed. The SQF Practitioner is the gate keeper of all documents. The program was reviewed on 7/15/26. I reviewed the facility register with the list of their documents. The revised dates are listed on all of the documents. The register had been updated on 7/15/26. Documents are stored in file cabinets and are accessible for review.

2.2.3 - Records

2.2.3.1 - The methods, frequency, and responsibility for verifying, maintaining, and retaining records shall be documented and implemented.

Response: Compliant

2.2.3.2 - All records shall be legible and confirmed by those undertaking monitoring activities that demonstrate inspections, analyses, and other essential activities have been completed.

Response: Compliant

2.2.3.3 - Records shall be readily accessible, retrievable, and securely stored to prevent unauthorized access, loss, damage, and deterioration. Records shall be retained in accordance with periods specified by customers or regulations or, at a minimum, no less than the product shelf- life.

Response: Compliant

Summary -

Response: The methods and responsibility for undertaking monitoring activities, verifying, maintaining and retaining records is documented in the Food Safety Manual under Document Control and Records, with a review date of 7/15/26. The Records Program details the methods for suitably authorizing monitoring activities. Records reviewed during the audit meet the code. Records are readily accessible, securely stored and retained according to the company's record retention policy which is in compliance with regulatory requirements.

2.3.1 - Product Formulation and Realization

2.3.1.1 - The methods for designing, developing, and converting product concepts to commercial realization shall include a comparison of process controls with specification limits (i.e., process capability analysis) to ensure that processes can consistently supply products that meet customer specifications.

Response: Compliant

2.3.1.2 - Product formulation, manufacturing processes, and the fulfillment of product quality requirements shall be validated by facility trials and product testing.

Response: Compliant

2.3.1.3 - Shelf life trials shall be conducted for new products, or when there are changes in materials, ingredients, or equipment, to establish and validate a product's packaging, handling, storage, and customer-use requirements through the end of its commercial life and consumer use.

Response: Compliant

Summary -

Response: All R&D is conducted in house on production equipment. Procedures conducted at the facility include checking formulations and processes with production trials. Shelf-life trials are conducted to establish "best by" dates, handling & storage requirements and microbiological criteria. The food safety/quality plan is validated and verified for each new product and process by the SQF Practitioner. This review includes changes to distribution and ingredients. The facility maintains records of all steps of the product development cycle including process development, and facility trials. R&D is done at the plant. This facility only makes cheese. The sites newest item is Parmesan for shredding.

2.3.2 - Specifications (Raw Material, Packaging, Finished Product and Services)

2.3.2.1 - Specifications for all raw materials and packaging, including but not limited to ingredients, additives, agricultural inputs (where applicable), hazardous chemicals, and processing aids that impact finished product quality shall be documented and kept current.

Response: Compliant

2.3.2.2 - Raw and packaging quality parameters shall be verified upon receipt to ensure they meet specifications.

Response: Compliant

2.3.2.3 - Product labels that are designed or specified by customers shall be approved by those customers. Records shall be maintained of customer approvals.

Response: Compliant

2.3.2.4 - The register of current raw material and packaging specifications shall include those raw material and

packaging materials that impact product quality and customer labels.

Response: Compliant

2.3.2.5 - Finished product specifications shall be documented, current, approved by the site and its customers when required, and accessible to relevant staff. The specifications shall include product quality attributes, service delivery requirements, and labeling and packaging requirements.

Response: Compliant

2.3.2.6 - Customer product specifications and delivery requirements shall be communicated to appropriate departments and staff within the site.

Response: Compliant

2.3.2.7 - Specifications for contract services that have an impact on in-process or finished product quality shall be documented, current, include a full description of the service to be provided, and detail relevant training requirements of contract personnel. The register of contract service specifications shall list those services impacting product quality.

Response: Compliant

Summary -

Response: A register of all raw materials, packaging, ingredients, additives, chemicals and processing aids was reviewed. Specification for film was reviewed and found to be current. A policy defining the methods and responsibilities for developing and maintaining specifications has been documented and implemented. Specifications are set by Senior Management. Raw and packaging materials are validated to ensure product safety, regulatory requirements and quality. The company relies on Letters of Guarantee, Certificates of Compliance and/or Certificates of Analysis for incoming milk was reviewed and was up to date. Food contact packaging is validated so it doesn't present chemical migration through Letters of Guarantee or Letters of Conformance. Green Bay Packaging (boxes) and film from Interflex were reviewed during the audit. Product labels are approved by Senior Management. The site had a register for service providers and there were 6 listed. Customer requirements are addressed with team members.

2.3.3 - Contract Manufacturers

2.3.3.1 - The methods and responsibility for ensuring all agreements with contract manufacturers relating to quality, site/customer product requirements, their realization, and delivery shall be specified, documented, agreed upon, and implemented.

Response: N/A

Evidence: • N/A - Site does not have any Contract Manufacturers

2.3.3.2 - The site shall: i. Ensure that the processes in place at the contract manufacturer are capable of consistently meeting customer and/or corporate quality requirements, where applicable; ii. Verify compliance with the SQF Quality Code and that all customer requirements are being met; iii. Audit the contract manufacturer annually, at a minimum, to verify compliance to the SQF Quality Code and with agreed arrangements, or accept the manufacturer’s certification to the SQF Quality Code or equivalent; and iv. Ensure changes to contractual agreements are approved by both parties, agreed with customers when necessary, and communicated to relevant personnel.

Response: N/A

Evidence: • N/A - Site does not have any Contract Manufacturers

2.3.3.3 - Records of audits, contracts, and changes to contractual agreements and their approvals shall be maintained.

Response: N/A

Evidence: • N/A - Site does not have any Contract Manufacturers

Summary -

Response: N/A - Site does not have any Contract Manufacturers

2.3.4 - Approved Supplier Program

2.3.4.1 - Raw materials, ingredients, packaging materials, processing aids, and services, including co-manufactured products, that impact finished product quality shall be supplied by an approved supplier.

Response: Compliant

2.3.4.2 - Material suppliers shall be selected and approved based on their ability to supply materials that meet quality specifications. The evaluation program shall require suppliers to: i. Maintain controlled and current copies of specifications; ii. Have processes that are capable of consistently supplying materials that meet specification and other defined quality metrics (e.g., delivery, service, etc.); iii. Provide evidence that the supplied product meets agreed specifications and metrics; and iv. Have a complaint management system in place that includes corrective actions processes.

Response: Compliant

2.3.4.3 - Materials supplied shall only be accepted by the site based on either a certificate of analysis for each lot received, or inspection of the lot at receipt, to ensure materials comply with specifications. All receipts shall be visually inspected for damage and product integrity.

Response: Compliant

2.3.4.4 - The approved supplier program shall include an agreement with suppliers for the return or disposal of materials that fail to meet specifications or are damaged or contaminated.

Response: Compliant

2.3.4.5 - Any supplier audits performed shall be conducted by individuals knowledgeable of applicable regulatory and food quality requirements and trained in auditing techniques.

Response: Compliant

Summary -

Response: The supplier's policy (Approved Supplier Program) dated reviewed 7/15/26, defines how suppliers are selected as approved and rated for performance. The supplier requires a HACCP plan, 3rd party audits, supplier's general information, a technical data sheet, SDS information, nutritional information and a GMP statement for submission and review before select supplier status is granted. Secondary suppliers are identified for many raw ingredients and materials. If there is no secondary supplier the plant must receive, sample and analyze the ingredient from a second source or cancel production if approval cannot be given. Site uses a team of Operations Mgr. and Quality Mgr. who select, evaluate and approve suppliers and the program is documented and implemented. The supplier keeps track of supplier quality or delivery issues and works with suppliers for improvements. Based on a risk assessment purchasing schedules supplier audits. A register of all

approved suppliers is maintained by the company with a recent date of 7/15/26 and includes all of the documentation supplied by a vendor. The supplier register is maintained by purchasing dept. Finished Product meets the agreed specification. The site's Food Defense Plan and Food Fraud Plan address incoming ingredients and Supplier approval. The site had a food fraud mitigation plan that identified the site's susceptibility to incoming issues with raw materials. Site has a system by which food safety vulnerabilities and quality from ingredients and materials are controlled.

2.4.1 - Customer Requirements

2.4.1.1 - The methods and responsibilities for managing customer requirements and/or consumer expectations shall be documented and implemented. They shall include at a minimum: i. A review and approval process for all new or updated customer requirements, as they occur; ii. A process for collection and analysis of data for product quality attributes to ensure specifications continue to meet consumer expectations; and iii. A communication process to notify identified customers when the ability to supply compliant products is temporarily halted.

Response: Compliant

2.4.1.2 - Where customer products, materials, or equipment are used within the facility, the site shall have measures in place to safeguard customer property and ensure its correct and proper use.

Response: Compliant

Summary -

Response: Eau Galle Cheese is a national company and has many customers and from this facility, all customers take their standard products. The site uses their Gold Standard Program for keeping track of the product quality attributes. Customers will be notified if there is any problem with the product they receive from Eau Galle Cheese.

2.4.2 - Quality Fundamentals

2.4.2.1 - The buildings and equipment shall be constructed, designed, and maintained to facilitate the manufacture, handling, storage, and/or delivery of food that meets customer specifications, regulatory requirements, and/or company quality requirements.

Response: Compliant

2.4.2.2 - The methods and responsibility for the calibration of measuring, test, and inspection equipment used for quality testing of raw materials, work-in-progress, and finished product, for food quality plans and other process controls, or to demonstrate compliance with customer specifications, shall be documented and implemented. Software used for such activities shall be validated as appropriate.

Response: Compliant

2.4.2.3 - Storage and transport of raw materials, work-in-progress, and finished product shall be suitable to maintain the integrity of the product without loss, waste, or damage and to meet customer requirements for inventory management and transportation, where applicable.

Response: Compliant

Summary -

Response: The sites buildings are constructed and maintained for the manufacturing of cheese. The quality dept. is responsible for the calibration of all measuring equipment used in the measuring of quality. All WIP

was in good condition when reviewed during the audit.

2.4.3 - Food Quality Plan

2.4.3.1 - A food quality plan shall be developed, effectively implemented, and maintained in accordance with a risk-based method such as HACCP. The food quality plan may be combined with or independent from the food safety plan, but either way it must identify quality threats and critical quality points and their controls.

Response: Compliant

2.4.3.2 - The food quality plan shall outline how the site controls and assures the quality attributes of the products or product groups and their associated processes.

Response: Compliant

2.4.3.3 - The food quality plan shall be developed and maintained by a multidisciplinary team that includes the SQF quality practitioner and those site personnel with technical, production, and marketing knowledge of the relevant products and associated processes. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food quality team. The composition of the food quality team may be different from the food safety team.

Response: Compliant

2.4.3.4 - The scope of the food quality plan shall be developed and documented, including the start and endpoints of the processes under consideration and all relevant inputs and outputs.

Response: Compliant

2.4.3.5 - Product descriptions shall be developed and documented for all products included in the scope of the food quality plan. This shall include information in the finished product specifications (refer to 2.3.2.1) plus any additional quality or service attributes established by agreement with the customers.

Response: Compliant

2.4.3.6 - The intended use of each product shall be determined and documented. This shall include, as appropriate, target consumer groups, ease of use by consumers, consumer instructions, evidence of tampering , and other applicable information affecting product quality.

Response: Compliant

2.4.3.7 - The food quality team shall review the flow diagrams developed as part of the food safety plan and confirm and ensure process steps, process delays, and inputs and outputs that impact product quality are included.

Response: Compliant

2.4.3.8 - The food quality team shall identify and document all quality threats that can reasonably be expected to occur at each step in the processes, including raw materials and other inputs.

Response: Compliant

2.4.3.9 - The food quality team shall conduct a quality threat analysis for every identified quality threat to identify which threats are significant, i.e., their elimination or reduction to an acceptable level is necessary to ensure or maintain product quality. The methodology for determining threat significance shall be documented and used consistently to assess all potential quality threats.

Response: Compliant

2.4.3.10 - The food quality team shall determine and document the control measures that must be applied to all significant quality threats. More than one control measure may be required to control an identified threat, and more than one significant threat may be controlled by a specific control measure.

Response: Compliant

2.4.3.11 - Based on the results of the threat analysis (refer to 2.4.3.9), the food quality team shall identify the steps in the processes where control must be applied to eliminate a significant threat or reduce it to an acceptable level. These steps shall be identified as Critical Quality Points or CQPs.

Response: Compliant

2.4.3.12 - For each identified CQP, the food quality team shall identify and document the quality limits that separate acceptable from unacceptable product. The food quality team shall validate the critical quality limits to ensure the designated level of control of the identified quality threat (s), and that all critical quality limits and control measures individually or in combination effectively provide the level of control required.

Response: Compliant

2.4.3.13 - The food quality team shall develop and document procedures to monitor CQPs to ensure they remain within the established limits (refer to 2.4.3.12). Monitoring procedures shall identify the personnel assigned to conduct testing, the sampling and test methods, and the test frequency.

Response: Compliant

2.4.3.14 - The food quality team shall develop and document deviation procedures that identify the disposition of affected product when monitoring indicates a loss of control at a CQP. The procedures shall also prescribe actions to correct the process step to prevent recurrence of the quality failure.

Response: Compliant

2.4.3.15 - The documented and approved food quality plan shall be fully implemented. The effective implementation shall be monitored by the food quality team, and a full review of the documented and implemented plans shall be conducted at least annually, or when changes to the process, equipment, specifications or inputs occur which may affect product quality.

Response: Compliant

2.4.3.16 - Implemented food quality plans shall be verified as part of SQF Quality System verification (refer to 2.5).

Response: Compliant

Summary -

Response: The Quality plan is developed utilizing HACCP principles. The facility operates 1 Quality plans. The plans were reassessed on 12/08/25. The Quality is headed up by the SQF Practitioner who is also the Director of QA. The other member is the President. The Quality plan includes the identification of the Quality team, product description, log of changes, process flow chart, hazard analysis for each step in the flow chart, CQP identification, critical limits are established, monitoring procedures, corrective action procedures, verification procedures and record keeping requirements. Validation records for 6/09/26, 7/15/26, 8/26/26 and 9/10/26 along with the audit dates of 9/15/26 and 9/16/26. The decisions made in the hazard analysis are validated and the critical quality limits are validated through USDA regulations and industry/scientific publications. Food Quality Plans are verified. The Food Quality Plan follows requirements of Codex. Some examples of their CQP's

are Water activity, moisture and labeling.

2.4.4 - Product Sampling, Inspection and Analysis

2.4.4.1 - Processing parameters or in-process measurements shall be established, validated, and verified at a determined frequency to meet all customer, regulatory, and/or company requirements.

Response: Compliant

2.4.4.2 - On-site laboratories and inspection stations shall be equipped and resourced to enable testing of in-process and finished products to meet customer, regulatory, and/ or company requirements and meet quality objectives. External laboratories shall be accredited to ISO/IEC 17025 or an equivalent international standard and included on the site's contract service specifications list (refer to 2.3.2.7).

Response: Compliant

2.4.4.3 - Process control methods shall be used to effectively control and optimize production processes to improve process efficiency, product quality, and reduce waste. Control charts and/or other quality tools shall be used for control of key processes

Response: Compliant

2.4.4.4 - A sensory evaluation program shall be in place to ensure alignment with agreed customer and/or company requirements. Sensory evaluation results shall be communicated with relevant staff and with customers where appropriate.

Response: Compliant

2.4.4.5 - Records of all quality inspections and analyses and statistical analyses shall be maintained.

Response: Compliant

Summary -

Response: The supplier's policy designated Product Sampling, Inspection and Analysis defines the methods, responsibilities and criteria for sampling incoming materials and finished goods. Product reviews are cooking, check the Pasteurization and temp., and taste for flavor. Records were reviewed for 6/09/26, 7/15/26, 8/26/26 and 9/10/26 for the review of their product. Records are maintained in the SQF Practitioners office of all production checks. Site has an accredited lab that it uses and this was reviewed during the audit. Site does do some on-site testing and they follow nationally recognized standards. Process control methods are utilized through the site's Gold Standard Program.

2.4.5 - Non-conforming Materials and Product

2.4.5.1 - Non-conforming product shall include products that fail to meet in-process or product requirements for quality. Non-conforming product shall be suitably identified, segregated, and appropriately dispositioned with records maintained.

Response: Compliant

2.4.5.2 - Non-conforming equipment shall include equipment that is not suitable for use and/ or is not capable of producing products that meet in-process or product requirements for quality. Non-conforming equipment shall be identified and segregated from production areas, if possible, with appropriate documentation maintained.

Response: Compliant

2.4.5.3 - The site shall document and implement a procedure to accept returned product that does not meet finished product specifications. The procedure shall include identification, handling, and disposition of returned goods to prevent redistribution or contamination of other products.

Response: Compliant

Summary -

Response: The site's Hold program details procedures and who is responsible for non-conforming product and equipment. Non-conforming raw materials will be rejected upon receipt and returned to the shipper. Non-conforming product in process will be identified as such and segregated from conforming material. The disposition of non-conforming WIP material will be decided by the Senior Management.

2.4.6 - Product Rework

2.4.6.1 - Procedures shall be documented and implemented to ensure product quality or formulation is not compromised by the rework process. Material to be reworked shall be identified and traceable. Rework operations shall be overseen by qualified personnel.

Response: N/A

Evidence: • N/A - Site does not do any rework.

Summary -

Response: N/A - Site does not do any rework.

2.4.7 - Product Release

2.4.7.1 - The site shall document and implement a positive product release procedure to ensure that, at the time of delivery to its customer, the food supplied complies with all agreed customer, regulatory, and/or company requirements, including but not limited to product specifications, sensory attributes, packaging and package integrity, labeling, delivery, and service requirements.

Response: Compliant

2.4.7.2 - Records of all product release or disposition shall be maintained

Response: Compliant

Summary -

Response: Their written Product Release policy defines their procedure for releasing finished products. This is to ensure that all product inspections and analyses have been verified and documented by authorized personnel to show that all food safety and quality controls have been met. The procedure includes a "Records Review" of their CQP's by the SQF Practitioner or his designee prior to release.

2.5.1 - Validation and Effectiveness

2.5.1.1 - Validation activities shall include those necessary to authenticate critical quality limits, process controls, and other quality tests established to meet customer requirements.

Response: Compliant

2.5.1.2 - Records of validation of quality criteria shall be maintained.

Response: Compliant

Summary -

Response: The position descriptions and SOPs indicate the SQF practitioner is responsible for the validation and verification activities. Frequencies and methods of verification and validation activities are documented and implemented on all pre-requisite programs and any food safety/quality critical items. The SQF Practitioner maintains the process records reviewed in the pre-shipment review and internal audits in their files complying with the retention program.

2.5.2 - Verification Activities

2.5.2.1 - The verification schedule shall include activities designed to ensure the effectiveness of process controls and quality tests.

Response: Compliant

2.5.2.2 - The methods, responsibility, and criteria for verifying the effectiveness of monitoring critical quality points and other process and quality controls shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each record.

Response: Compliant

2.5.2.3 - Verification activities shall include a comparison between process control limits and specification limits to ensure alignment and appropriate process control corrections.

Response: Compliant

2.5.2.4 - Records of the verification of quality activities shall be maintained.

Response: Compliant

Summary -

Response: A schedule of verification activities has been developed and implemented. The responsibilities and frequency of the verification / validation activities are included in the schedule. Pre-requisite programs and HACCP plans and Quality plans are included in the schedule. Annual validation records for food quality fundamentals, the food safety plan and Quality plan were reviewed and found to be complete.

2.5.3 - Corrective and Preventative Action

2.5.3.1 - Corrective and preventative action methods shall include the identification of the root cause(s) and the resolution of non-compliance of critical quality limits and deviations from quality requirements.

Response: Compliant

Summary -

Response: The supplier's policy designated Corrective Action, reviewed 7/15/26, defines the methods and responsibilities for documenting corrective actions when deficiencies are found during internal audits, 3rd party audits, pest control inspections, quality checks, consumer complaints, management reviews, etc. The SQF Practitioner maintains the records for the corrective actions and investigations in their files located in the Quality records area.

2.5.4 - Internal Audits

2.5.4.1 - Internal audit plans and methods shall include assessments of food quality plans, process controls, quality tests, and other activities implemented to meet finished product specifications as well as customer and company requirements.

Response: Compliant

2.5.4.2 - Staff conducting the quality internal audits shall be trained and competent in internal audit procedures and have knowledge and experience in quality processes and process control methods as they relate to the scope of certification. Where practical, staff conducting internal audits shall be independent of the function being audited.

Response: Compliant

Summary -

Response: Internal audits Policy was reviewed on 7/15/26 throughout the year for the effectiveness of the SQF System, Quality system, the preventive maintenance program, sanitation, and employee GMP's, the facility exterior and food defense. A schedule has been developed for the audits and corrective actions documented when issues are found. The audits are being done quarterly. A review of audits from 1st quarter of 2026 and 2nd quarter of 2026 was done during the audit. Seven employees are designated internal auditors and training was completed by the SQF Practitioner. A sign-in sheet documents the training. The internal audits are split among the trained people. Internal audits are conducted with auditors independent of the function being audited.

2.6.1 - Product Identification and Traceability

2.6.1.1 - Finished product shall be labeled to the agreed customer, regulatory, and/or company requirements.

Response: Compliant

2.6.1.2 - Product changeover procedures shall include verification of quality attributes required to meet finished product specifications and customer requirements.

Response: Compliant

2.6.1.3 - Finished product shall be traceable forward to the customer, such as the retailer, distributor, or manufacturer (one forward).

Response: Compliant

2.6.1.4 - All raw materials, ingredients, and packaging materials used in manufacturing a finished product and processing aids associated with the product shall be identified with the finished product lot number and traceable back to the supplier (one back).

Response: Compliant

Summary -

Response: The supplier's policy designated Product Identification and traceability dated, dated 7/15/26, defines how products are identified from receipt of materials through shipping to customers. Lot numbers are assigned at the time of outgoing product. Production identification records are maintained throughout their entire receiving, production and shipping processes. Product changeover procedures were reviewed during the audit.

2.6.2 - Product Withdrawal and Recall

2.6.2.1 - The site's recall and withdrawal procedures shall apply to product recalled or withdrawn due to failure to meet customer specifications or corporate quality requirements. Records shall be maintained and meet customer, regulatory, and company requirements, as applicable.

Response: Compliant

Summary -

Response: The company's policy designated Recall Program defines the methods and responsibilities for withdrawing product if needed. A Recall team with contact information is defined within the plan and information for the notification of SQFI and Food Chain-ID is included. Responsibilities for team members and procedures to conduct a withdrawal/recall are included in the policy. Trace exercises are conducted twice per year on finished product or packaging. The trace exercise was reviewed during the audit and raw materials were accurately traced within 2 hours from the start of the exercise to finish. The mock exercise was conducted 1/17/26 and on 4/12/26. Included with the mock exercise was a phone list of people that would be called, letters that would be sent and drafted public announcement. The site did not have a recall within the last 12 months.

2.6.3 - Crisis Management

2.6.3.1 - The crisis management plan prepared by senior site management shall include the methods by which the site shall, in the event of a crisis, maintain continuity of supply that meets customer, regulatory, and/or company product and service quality requirements.

Response: Compliant

2.6.3.2 - The site shall contact its customers in the event of a crisis that impacts its ability to supply quality product.

Response: Compliant

Summary -

Response: There is an overall program for the Crisis Management Plan which was reviewed on 7/15/26 and outline detailed activities for providing safe products during a business interruption. Some of the threats listed that were relevant to their location were: power outage, heavy snow, compressors going out, fire, heavy storms and possible work stoppage from employees. A documented SOP contains detailed steps for controlling ingredients, WIP and finished products during a crisis. The document identifies the Crisis Management team as being responsible for decision making, oversight and initiating actions in the event of an incident. The sites mock exercise was done on 10/31/25 when the cheese filler went down.

2.7.1 - Food Fraud

2.7.1.1 - The food fraud vulnerability assessment shall include the site's susceptibility to ingredient or product substitution, mislabeling, dilution, and counterfeiting that could adversely impact food quality. This assessment may address both food safety and quality.

Response: Compliant

2.7.1.2 - A food fraud mitigation plan shall be developed and implemented that specifies the methods to be used for controlling identified food fraud vulnerability that could adversely impact food quality.

Response: Compliant

Summary -

Response: The site has a Food Fraud Program that was reviewed on 7/15/26. It states that the SQF Practitioner is responsible for the program. A food mitigation plan is developed and implemented which identifies how food fraud vulnerabilities are controlled. The food fraud vulnerability assessment takes into account all raw materials, all WIP products and all products being shipped. Records are maintained.

2.8.1 - General Requirements for Identity Preserved Foods

2.8.1.1 - The methods and responsibility for the identification, label approval, and processing of food and other products requiring the preservation of their identity preserved status (e.g., Kosher, Halal, organic, GMO free, regional provenance, free from, free trade, etc.) shall be documented and implemented.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

2.8.1.2 - Identification shall include a statement of the product's identity preserved status of all ingredients, including additives, preservatives, processing aids, and flavorings.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

2.8.1.3 - Raw material and ingredient specifications for identity preserved foods shall include requirements for their handling, transport, storage, and delivery prior to use.

Response: Compliant

2.8.1.4 - Assurances concerning the raw material or ingredient's identity preserved status shall be by agreement with the supplier of the material.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

2.8.1.5 - The process description shall allow for a product's identity preserved status to be maintained during manufacturing.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

2.8.1.6 - The processing of identity preserved foods shall be conducted under controlled conditions such that: i. Ingredients are physically separated from ingredients identified as incompatible with the identity preserved food; ii. Processing is completed in separate rooms, scheduled as the first production run, or carried out after completion of thorough sanitation of the processing area and equipment; and iii. Finished product is stored and transported in separate units or isolated by a physical barrier from the non-specialty product.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

2.8.1.7 - The identity preserved status shall be declared in accordance with regulatory requirements.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

2.8.1.8 - Additional customer-specific requirements for identity preserved foods shall be included in the finished

product specification, as described in 2.3.2.5, or the label register and implemented by the site.

Response: N/A

Evidence: • N/A - Site does not have any identity preserved foods.

Summary -

Response: N/A - Site does not have any identity preserved foods.

2.9.1 - Training Requirements

2.9.1.1 - Appropriate training shall be provided for personnel carrying out the tasks critical to the effective implementation of the SQF Quality System and the maintenance and improvement of quality requirements.

Response: Compliant

2.9.1.2 - Instructions shall be available explaining how all tasks critical to meeting customer and company specifications and quality and process efficiency are to be performed.

Response: Compliant

Summary -

Response: The supplier's training policy that was reviewed on 7/15/26 defines training for all employees and includes the programs defined in Section 2.9.1.1. It also covers who is responsible for the training and what is done to ensure that team members understand what they are doing. During the audit 6 team members were interviewed about Quality and SQF. People were aware of both. 4 team members were interviewed during the audit.

2.9.2 - Training Program

2.9.2.1 - The employee training program shall include the necessary competencies for specific duties and the training methods to be applied for those staff carrying out tasks associated with: i. Process control and monitoring of critical quality points (CQPs); ii. Steps identified as critical to effective implementation of the food quality plan and the maintenance of food quality; and iii. Product inspection and testing.

Response: Compliant

2.9.2.2 - The employee training program shall include: i. Applicable process control and quality tools training for those responsible for operating, inspecting, and overseeing key manufacturing processes; ii. Training, calibration, and proficiency testing of internal laboratory personnel; iii. Training of personnel responsible for sensory evaluations; iv. Training in the application of risk-based principles, such as HACCP, used for the identification and control of quality threats for staff involved in developing and maintaining the food quality plan; and v. Provision for identifying and implementing the refresher training needs of site personnel.

Response: Compliant

2.9.2.3 - Training records shall be maintained and include: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Verification that the trainee is competent to complete the required tasks.

Response: Compliant

Summary -

Response: The facility has training for specific duties such as monitoring CCP's, boxing of product and packing of cheese. The training is structured with a power point presentation and a quiz to determine competency. Employee training includes pre-requisite programs, GMP's, HACCP, SQF and specific training as it relates to the job of the team member. Their training program was reviewed on 7/15/26. The sites last training was 4/16/26. Training is done in English. Site has a matrix that shows who was trained, when they were trained and what the subject of the training. Quality training was last done on 6/12/26.