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FOOD SAFETY MONITORING ACT (FSMA) PLAN

Scope and Personnel

Production facility (winery and distillery) **should always be locked** to prevent access of any person, other than the management personnel and employees, or (for example, in case with wine tours) under constant supervision of one of the management personnel. When liquid (juice, wine, vodka, etc) is being transferred or when bottling is occurring, one of the management personnel should always be present. Management personnel consist of the following people:

- Armen Geronian. President.
- Charles Bockstoce. General Manager.
- Philip Ejzak. Quality Control Manager.

Sanitizing Rules:

Following is the list of approved chemicals for sanitizing:

Star San: 1 fluid ounce per 5 gallons of water. 30 seconds contact time.

Bleach: 1 tablespoon per 1 gallon of water. 20 minutes contact time. **Bleach cannot be used for organic production.**

Procedures:

- **Equipment** (transferring devices, pipes, containers) should be rinsed after each use and sanitized before each use.
- **Sampling devices** (wine thief, tubes, etc) should be rinsed after each use and sanitized before each use.
- To prevent chemical contamination, **bottles** should be sanitized and rinsed before being filled.
- Wood **barrels** should be steamed before being filled.

Note: For organic production, sanitizer must be rinsed with tap water.

Contamination Prevention:

- Any raw, intermittent or finished material (juice, wine, vodka, etc) can never be in direct contact with human.
- Wine thief should be used to take samples; pumps should be used to transfer liquid.
- Any raw, intermittent or finished material (juice, wine, vodka, etc) should always be in closed (sealed) containers. However, during the first stage of fermentation, yeast needs access to the air. To prevent biological and physical contamination, the donut-net shall be used on the top of fermentation tanks.

Liquid Transferring:

- No matter what purpose the liquid is being transferred for, sampling parameters should be taken and **recorded**.
- No matter what purpose the liquid is being transferred for, transferring parameters should be taken and **recorded**.
- Sampling devices should be calibrated once a week or before usage (if previous usage occurred more than week ago).
- **Vodka production: sample from each received tote should be extracted into glass bottle and kept for 1 year.**

Transferring Parameters:

- Serial number or alias of the containers, the liquid is being transferred from AND to.
- Volume of liquid in the source container before AND after the transfer.
- Volume of liquid in the destination container before AND after the transfer.

Sampling Parameters of Vodka and Brandy:

- ABV of the liquid and what device has been used.
- Optional: comments about color, smell, taste and other visual observations.

Sampling Parameters of Juice and Wine:

- Gravity of the liquid and what device has been used.
- Acidity level (pH) of the liquid and what device has been used.
- Amount of free sulfates (So₂) and what device has been used.
- Optional: comments about color, smell, taste, level of sediment and other visual observations.

Measuring Volume (gallons):

- Abrams: 266.2 - 5.27 * inches from top
- Tiger: 82.34 - 2.12 * inches from top
- Panzer: 86.22 - 2.21 * inches from top
- Fermenters: 105 + 13.5 * inches on the tube

Production Maintenance:

- Daily: temperature inside of fermenters and donut-net placement (when active fermentation occurs).
- Daily: temperature and humidity in the barrel room; check for leakage of barrels.
- Monthly: visual observation of mold (if any) that is growing on outside of barrels.
- Monthly: So₂ and wine level, taken from one randomly selected barrel per each lot.
- Monthly: check PPM of water after reverse osmosis system, replace filter if necessary.

Facility Maintenance:

- Temperature shall be between 50 and 70F.
- Humidity inside barrel room shall be between 65 and 75%.
- Floor shall be free of cracks; there should be no water leakage through ceiling.
- Facility should have operational water and sewage system.

Pest Control:

- All operations should be suspended when pest-control chemicals are applied within the facility (all containers sealed).
- Operations could be restarted after pest-control chemicals dry out.

Recall Plan

Our HACCP plan enforces recordings of each critical control point (CCP) into our internally-built software solution. This solution will create a new lot number for each new incoming batch of raw material. Then, every time when production process changes, our solution will issue a new lot number for a specific variation. Finally, our solution issues a new lot number for each outgoing shipment.

For example, batch of Niagara 2021 could have an initial lot #1001. If half of juice was fermented using yeast ABC and another half was fermented using yeast XYZ, then lot #1001 is forked into lot #1002 and #1003. Going further with the same example, if lot #1002 was sold to PLCB via 3 different shipments, then it is split into lot #1004, #1005 and #1006.

Each lot number could be traced back to the beginning, and uniquely identify raw material, supplies, methods, equipment and personnel involved in the production. Using above information, company should be able to quickly (within minutes) allocate entire batch and location of each bottle (box/pallet) for recall purposes. Also, above information can help a lot to determine the reason for the batch to be recalled.

Employee

This plan has been created by Armen Geronian, validated by the rest of the management team and will be implemented by each individual within the management team.

Employee Name (print)

Signature of Employee

Date