## NM STATE UNIVERSITY

## Cooperative Extension Service Extension Food Technology

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## APPLICATION FOR FSMA/HACCP REVIEW OF COMMERCIAL FOOD PRODUCT

\*Please PRINT CLEARLY on this form. \*Print a copy for yourself. \*Email/Post mail to submit.

1. Company Information:						
Company name	Contact person					
Phone ( )	FAX ( ) _		E-mail _	_ E-mail		
Physical address		City	State	Country	Zip	
Information can be sent: via email	Date submitted	Date neede	ed*			
* Please allow 14-21 days (ASAP is r	not a date) after comple	te file is submitted	l.			
2. Confidentiality Agreement We will hold materials that you provided this information—through a subpoena of Cooperative Extension Service or their (i) in the public domain, (ii) previously known to so. I have read and understand this letter	or a court order, we do so employees, staff or fac nown to us or (iii) furnis	without liability to culty. This agreem thed to the signato	the regents of ent shall not a ory by a third p	of New Mexico S apply to any infor	tate University mation which is	
Authorized company representative (pri	nt):					
Signature:			Date:			
Accepted By: NMSU Cooperative Ext	ension Service- Food	Technology				
Signature:			Date:			
Nancy C. Flores, Ph.D.; NN	ISU Extension Food Tea	chnology Specialis	st			
Attach a copy of flow packaging, Hazard Anal			d inputs, i	including all	ingredients and	
> Attach copy of HACCP a			sociated m	nonitoring for	ms	
Attach copy of protocol U	ISED FOR HACCF	PLAN				
➤ Payment made out to NN	ISU Extension Foo	d Technology	(checks, r	mail orders; n	o credit cards)	
COMPLETED FORMS and PAYI  Nancy C. Flores, Ph.D.;  New Mexico State Univ  940 College Ave. Las C  PH: 575-646-1179 FAX	Extension Food Tersity Gerald Thon Cruces, NM 88003	echnology Sp nas Hall Rm 3	ecialist 12	st mail sent	to:	
Date NMSU EFT received	Date NMSU EFT Comp	leted	EFTSERVIC	E COMPLETED		

COMPANY NAME:	_Date:

3. **Product information**: Please complete as accurately as possible-

Product name	Style	Standard of identity	Acid or acidified food?	
Batch size by weight	Serving size	Serving per container	Container type and size	
Expected shelf life idays	Consumer use or	Distribution:	Market:	
	prep	Room temperature	Direct	
		Refrigerate	Retail	
		frozen	Food service/restaurant	

- Allergen: review ingredient statement and allergen statement for each ingredient.
- \*\*Amounts must be given in WEIGHT NOT household measure such as teaspoons, cups or bunches, ETC.
- \*\*\* Acidity is used in the example but can be any other critical factor or measure

Ingredient list	Brand or manufacturer	Form	Allergen*	Amount**	Critical
(include added water)		(raw, dry, can, powder, frozen, etc)		( g, oz, lb)	measure***
EXAMPLE: Red chile pepper powder	Mas Bueno Food	Dried powder	Yes-flour ingredient	100 lbs	-
Salt canning	Marties	Processing salt	No	10 oz	-
Cinnamon	Spice Co.	powder	Possible	0.5 lbs	
Balsamic vinegar	Vinegar Co.	5% distilled liquid	No	2 lbs	3.2 pH

ERMAL (COOK) PROCESS:	Process TIME:	Process TEMPERATURE:	HOLD TIME:
e upright, apply label and but	complete jar in box. Measure pH before	filling & 24 hrs to be less than 4.0 pH.	
	hen simmer for 10 minutes. Fill clean jar	•	
AMPLE: Mix red chile salt and	d water in small amount till hydrated in s	steam kettle. Once hydrated turn on kettle	to 185F

COMPANY NAME: \_\_\_\_\_\_ Date: \_\_\_\_\_

COMPANY NAME:	Date:			
(Ontional sheet for any additional information)				