## Plant Food Safety System (HACCP) Team

<table>
<thead>
<tr>
<th>Employee Name</th>
<th>Job Title/Role on Team</th>
<th>Food Safety System/HACCP Training and/or Experience</th>
<th>Food Safety System/HACCP Development Task(s)</th>
<th>Task Completion Date</th>
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</thead>
</table>
| Kathy Brusco     | Creamery Manager/HACCP Implementation Coordinator | - Dairy Microbiologist  
- Assisted in HA for Lister Bros. Creamery                                                                                              | - Develop written HA for all cheese making procedures                                                          | 11/10/14, to be reviewed annually |
| Sarah Tapper     | QA Manager/Laboratory Manager               | - NC State University training program  
- 5 years on-job experience                                                                                                             | - Verify all sanitation SOPs and flow diagrams                                                                  | Annually             |
| Louisa Maria     | Production Supervisor/Team Leader           | - Cornell University training  
- 7 years on-job training                                                                                                              | - Prerequisite Program development  
- Develop flow diagrams                                                                                                               | 11/12/14  
11/21/14 |
| Esteban Igor     | Maintenance Engineer/Team Member & Employee Rep | - 35 years in dairy business                                                                                               | - Verify PP documentation                                                                                     | Weekly               |
| Willow Grazer    | Cheese Maker/Supplier Liaison              | - Cornell University training  
- International training                                                                                                                | - Verify cheese making SOPs and flow diagrams                                                                  | Annually or whenever there is a change in process |
| Poppy Scoop      | Consultant, P. Scoop and Partners           | - Certified Inspector and Analyst                                                                                           | - Record review  
- Verify calibration charts                                                                                                              | Weekly  
Weekly                      |
| Clifford Rojo    | Distribution Supervisor                     | - Cornell University Training  
- 25 year on-job experience                                                                                                           | - Verify receiving and shipping records  
- Develop receiving SOPs                                                                                                                  | Weekly  
10/21/14          |