OLYFO

Food Safety Plan

Prepared in accordance with FDA FSMA 21 CFR Part 117

FDA Registration No.: 18131951200

Version 1.0 — May 2026

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1. Facility & Company Information

Field	Details
Company Name	Olive Leaf And Flavourful Origins SARL (trading as OLYFO)
Registered Address	Av. de l'environnement, Menzel Fersi, Monastir 5024, Tunisia
UK Entity	OLYFO International Limited — Reg. No. 16812385
US Agent	Registrar Corp, 144 Research Drive, Hampton, Virginia, USA 23666
FDA Registration No.	18131951200
FDA UFI (DUNS) No.	362864168
Product Category	Extra Virgin Olive Oil (food for human consumption)
Production Facility	Greatlines facility, Tunisia
Plan Prepared By	Ahmed Hamza, Co-Founder & Managing Director
Plan Version	1.0
Effective Date	May 2026
Next Review Date	May 2027

2. Scope & Purpose

This Food Safety Plan has been developed in compliance with the FDA Food Safety Modernization Act (FSMA), specifically the Preventive Controls for Human Food rule (21 CFR Part 117). It applies to the production, bottling, and export of extra virgin olive oil (EVOO) under the OLYFO brand, destined for the United States market.

The plan covers:

- Raw material reception (olives from Kairouan and Zaghouan farms)
- Cold extraction and processing at the Greatlines production facility
- Bottling, labelling, and packaging
- Storage and logistics prior to export
- Export documentation and FDA Prior Notice compliance

3. Product Description

Attribute	Description
Product Name(s)	2500 Years of Tradition The Gold | The Gold Organic | The Origins
Product Type	Extra Virgin Olive Oil
Intended Use	Direct human consumption — culinary use
Target Consumer	General public, food service, retail
Packaging Formats	250ml, 500ml, 750ml, 1L, 3L glass/Metallic Tins
Shelf Life	24 months from date of production (unopened)
Storage Conditions	Cool, dry place away from direct light
Country of Origin	Tunisia
Certifications	USDA NOP Organic (via Ecocert), EU Organic, FDA Reg. 18131951200
Allergen Statement	Contains no known allergens. Produced in a facility that does not handle nuts, gluten, dairy, or soy.

4. Hazard Analysis

4.1 Methodology

Hazards have been assessed based on severity (impact on consumer health) and likelihood (probability of occurrence without controls). Only significant hazards — those reasonably likely to occur and likely to cause illness or injury if not controlled — require preventive controls.

4.2 Hazard Identification Table

Process Step	Hazard Type	Hazard Description	Significant?	Basis
Olive Receipt	Biological	Mould / mycotoxins (ochratoxin A) from damaged or overripe olives	Yes	Climate conditions; documented risk in Mediterranean EVOO
Olive Receipt	Chemical	Pesticide residues exceeding Codex/FDA limits	Yes	Conventional farming inputs possible
Olive Receipt	Physical	Foreign material (stones, debris, metal fragments)	Yes	Field harvesting practice
Milling / Extraction	Biological	Microbial contamination from equipment surfaces	Yes	If sanitation is inadequate
Milling / Extraction	Chemical	Lubricant or cleaning agent residue contact	Yes	Mechanical processing risk
Bottling	Biological	Post-process contamination from bottles or closures	Yes	Inadequate bottle sanitation
Bottling	Physical	Glass fragments from damaged bottles	Yes	Breakage during filling
Storage	Chemical	Oxidation / adulteration leading to rancidity	Monitored	Quality parameter; not a safety hazard unless significant

Labelling	Allergen	Incorrect allergen or certification claim on label	Yes	Regulatory compliance and consumer safety
Export / Logistics	Biological	Temperature abuse during transit	Low	EVOO is shelf-stable; monitored as quality control

5. Preventive Controls

5.1 Process Controls

Hazard	Preventive Control	Parameter / Limit	Monitoring Frequency
Mycotoxins	Supplier qualification + incoming lot inspection; reject visibly damaged olives	Zero tolerance for visibly mouldy fruit	Every harvest lot
Pesticide residues	Purchase from certified organic farms (Ecocert-certified); supplier declarations	EU MRL compliance + USDA NOP organic standard	Annual supplier audit
Foreign material	Pre-milling cleaning and sorting line; magnet trap for metal	No visible foreign matter in processed oil	Every production run
Equipment contamination	Validated CIP (Clean-in-Place) protocols; food-grade lubricants only	Greatlines ISO 22000 / HACCP procedures	Daily pre-production check
Bottle contamination	Bottle rinsing station prior to filling; visual inspection	No residue, no particulates	Per production batch
Glass fragments	Bottle integrity check pre-fill; reject any cracked/chipped bottles	Zero broken bottles entering fill line	Continuous during bottling
Label accuracy	Label review process against approved master template before each print run	100% match to approved template	Each label version change

5.2 Sanitation Controls

The Greatlines production facility operates under ISO 22000 and HACCP certification. Sanitation controls include:

- Daily cleaning and sanitisation schedules for all contact surfaces
- Use of food-grade, NSF-listed cleaning agents only
- Pest control programme managed by certified third-party contractor
- Employee hygiene programme: handwashing, no-jewellery policy, hair/beard nets mandatory
- Documented sanitation logs retained for minimum 2 years

5.3 Supplier Controls

All olive suppliers are qualified prior to use. Qualification criteria include:

- Organic certification documentation (for The Gold Organic)
- Pesticide-free declaration or residue test results
- Farm location confirmation within OLYFO's registered origin zones (Kairouan / Zaghouan)

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6. Monitoring Procedures

Control Measure	What is Monitored	How	Frequency	Who
Incoming olives	Visual quality, variety, origin declaration	Visual inspection + supplier declaration review	Each delivery	Production Manager
Milling equipment	Cleanliness, temperature, no foreign material	Pre-production checklist	Daily	Production Manager
Bottling line	Bottle integrity, fill level, cap torque, label accuracy	Visual + mechanical check	Continuous / per batch	QC Technician
Finished product	Sensory (colour, odour, taste), acidity, peroxide value	In-house + third-party lab CoA	Per production lot	QC Manager
Storage conditions	Temperature, humidity, light exposure	Warehouse log	Weekly	Warehouse Supervisor

Export documentation	FDA Prior Notice, CoA, certificates	Document checklist pre-shipment	Per shipment	Ahmed Hamza / Export Admin

7. Corrective Actions

When monitoring indicates a loss of control or a deviation from established parameters, the following corrective action procedure applies:

1. Immediately segregate and place on hold any affected product
2. Identify and document the root cause of the deviation
3. Assess whether the held product is safe for release, reprocessing, or must be destroyed
4. Implement corrective measures to prevent recurrence
5. Document all actions taken in the Corrective Action Log
6. Notify US Agent (Registrar Corp) if the deviation may affect product already exported to the US

8. Verification Procedures

Verification activities confirm that the food safety plan is working as intended:

Verification Activity	Frequency	Responsible Party
Internal food safety audit against this plan	Annual (minimum)	Ahmed Hamza / QC Manager
Review of monitoring records and corrective action logs	Quarterly	Production Manager
Third-party CoA for each production lot (acidity, peroxide, organoleptic)	Per lot	Greatlines / Accredited Lab
Supplier re-qualification review	Annual	Ahmed Hamza
Calibration of measuring instruments (scales, thermometers)	Annual or per manufacturer spec	Maintenance
Review and update of this Food Safety Plan	Annual or after significant change	Ahmed Hamza

9. Recall Plan

9.1 Scope

This recall plan applies to any OLYFO product distributed in the United States that is determined to be adulterated, misbranded, or otherwise in violation of FDA requirements.

9.2 Recall Coordinator

Ahmed Hamza, Co-Founder & Managing Director — ahmed@olyfo.com

US Agent: Registrar Corp — +1-757-224-0177

9.3 Traceability System

Each production lot is assigned a unique Lot Code printed on the label. Lot codes allow traceability to:

- Date and location of olive harvest (farm, region)
- Date of milling and extraction
- Date of bottling and batch number
- Export shipment reference and US importer

9.4 Recall Procedure

7. Identify affected lot(s) using lot code traceability records
8. Notify Registrar Corp (US Agent) immediately
9. Contact all known US distributors and customers who received affected product within 24 hours
10. Submit voluntary recall notification to FDA if required
11. Arrange return or destruction of recalled product
12. Conduct root cause investigation and document findings

10. Record Keeping

Records are retained for a minimum of 2 years (or as required by applicable regulation) and are available for FDA inspection upon request. Records include:

- Monitoring logs (incoming materials, production, storage)
- Corrective action logs

- Supplier qualification records and declarations
- Certificate of Analysis (CoA) for each production lot
- Sanitation and calibration records
- Training records for food safety personnel
- Export documentation (Prior Notice filings, CoAs, certificates)
- This Food Safety Plan and all revision history

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11. Training

All personnel involved in food production, handling, and export receive food safety training appropriate to their role. Training includes:

- FSMA Preventive Controls awareness (for export-facing staff)
- Personal hygiene and sanitation procedures
- Allergen awareness
- Corrective action and recall procedures

Training records are maintained and reviewed annually.

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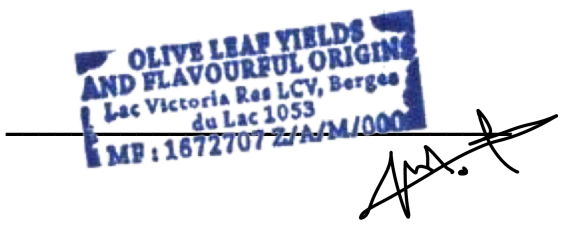
12. Plan Approval & Revision History

Version	Date	Description	Approved By
1.0	May 2026	Initial draft — prepared for Registrar Corp compliance assessment	Ahmed Hamza

Qualified Individual Signature: 

Name: Ahmed Hamza

Title: Co-Founder & Managing Director, OLYFO SARL

Date: 13/05/2026

OLYFO SARL — Kairouan & Zaghouan, Tunisia | ahmed@olyfo.com | FDA Reg. 18131951200