

#### **National Animal Supplement Council**

#### <u>Preferred Supplier Data Sheet (PSDS) for</u> Raw Material Suppliers and Contract Manufacturers



All Raw Material Suppliers and Contract Manufacturers must provide the information requested in this form as part of the qualification procedure for acceptance as a Preferred Supplier by NASC. Any fields not applicable to your company should be completed by entering N/A.

Please return copies of the completed form(s) and requested certifications electronically to Bill Bookout at <u>b.bookout@nasc.cc</u> or mail to:

NASC PO Box 2568 Valley Center, CA 92082

This information will be posted in the Members Section of the NASC Web Site for companies to download for use in qualifying and accepting the supplier.

Questions: contact Bill Bookout at the NASC office (760-751-3360)

| <b>SECTION 1: SITE OVERVIEW</b>      |                                      |   |           |                               |  |
|--------------------------------------|--------------------------------------|---|-----------|-------------------------------|--|
| NAME AND ADDRESS OF                  | Kansas City Treats, LLC.             |   |           |                               |  |
| COMPANY OR SITE                      |                                      |   |           |                               |  |
| RESPONSIBLE:                         |                                      |   |           |                               |  |
| WEB SITE:                            | https://jsixenterprises.com/         |   |           |                               |  |
| CONTACT PERSON                       | Jim Tyler                            |   |           |                               |  |
| TELEPHONE NUMBER:                    | 913-627-1226                         |   |           |                               |  |
| E-MAIL:                              | jimt@fairviewmills.com               |   |           |                               |  |
|                                      |                                      |   |           |                               |  |
| BUSINESS DESCRIPTION / SITE D        | BUSINESS DESCRIPTION / SITE DETAILS: |   |           |                               |  |
| FACILITY SIZE / # EMPLOYEES:         | 100,000 sq ft. / 35                  |   | DATE EST: | Pet food Manufacturing – 1993 |  |
| GENERAL AND PRODUCT                  | Call Us                              |   | UNION:    | Na                            |  |
| LIABILITY INSURANCE LEVELS:          |                                      |   |           |                               |  |
| SPECIFY TYPE(S) OF INGREDIENT(S),    |                                      | We offer pet food and/or treat manufacturing with the ability for both co-extrusion |           |                               |  |
| MANUFACTURING CAPABILITIES, PRODUCTS |                                      | and single extrusion applications. We also offer Tableting capabilities.            |           |                               |  |
| PRODUCED/SUPPLIED BY THE SITE,       |                                      |   |           |                               |  |
| SERVICES AND THEIR INTENDED          |                                      |   |           |                               |  |
| APPLICATIONS:                        |                                      |   |           |                               |  |
| SITE ACTIVITIES CONDUCTED:           |                                      | Batching, Extrusion, Tableting, Packaging   |           |                               |  |
| ORGANIZATIONAL CHART:                |                                      | Yes   |           |                               |  |

| SECTION 2: EVIDENCE OF COMPLIANCE  |  |                               |  |  |  |
|--|--|-------------------------------|--|--|--|
| INDEPENDENT QUALITY CERTIFICATIONS:  | IF YES, SPECIFY: SQFI  |                               |  |  |  |
|  | QUALITY MANAGEMENT SYSTEM STANDARD:                                | SQFI                          |  |  |  |
|  | APPROVAL CERTIFICATES:   | SQFI Level 2                  |  |  |  |
|  | NUMBER AND NAME OF REGISTRAR WHO PROVIDED CERTIFICATE OF APPROVAL: | #639774 / Eurofins Scientific |  |  |  |
| OTHER CERTIFICATIONS OR EXTERNAL AUDIT PROGRAMS:                             | NA   |                               |  |  |  |
| WEB SITE:  | NA   |                               |  |  |  |
| DATE OF LAST FDA OR STATE AG<br>(PROVIDE COPY OF REPORT OF (<br>INSPECTION): | 07/07/15; No observations nor report submitted.                    |                               |  |  |  |



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| SECTION 3: RAW MATERIAL SUPPLIERS & CONTRACT MANUFACTURERS ONLY               |               |
|---|---------------|
| DO YOU HAVE Q/C RELEASE REQUIREMENTS  | Yes           |
| FOR ALL SHIPMENTS WHEN THEY ARRIVE: (YES / NO)                                |               |
| DO YOU SAMPLE EVERY LOT OF RAW MATERIALS RECEIVED: (YES / NO)                 | No            |
| DO YOU RE-PACK LARGE QUANTITIES INTO SMALLER QUANTITIES AT YOUR FACILITY:     | No            |
| (YES / NO)  |               |
| DO YOU SAMPLE EVERY LOT: (YES / NO)   | Yes           |
| DO YOU PERFORM ANY BLENDING AT YOUR FACILITY(YES / NO)                        | Yes           |
|   |               |
| LIST ALL INGREDIENTS HELD AT YOUR FACILITY (ATTACH A LIST/DOCUMENT IF AVAILAB |               |
| PHARMACEUTICAL:   | No            |
| NUTRITIONAL:  | Yes           |
| BOTANICAL:  | Yes           |
| MINERAL:  | Yes           |
| ENZYME:   | No            |
| HORMONE:  | No            |
| PROBIOTIC:  | Yes           |
| CHEMICAL (OTHER):   | No            |
|   |               |
| METHODS CONDUCTED IN FACILITY: (YES / NO)                                     |               |
| DO YOU USE AN IN-HOUSE LOT NUMBERING SYSTEM?                                  | Yes           |
| DO YOU EVER MIX MULTIPLE LOTS OF THE SAME INGREDIENT WHEN YOU BLEND?          | Yes           |
|   |               |
| TESTING INFORMATION:  |               |
| *IF YOU RELY ON BOTH IN-HOUSE AND OUTSIDE CONTRACT LABS, PLEASE FILL OUT BO   |               |
| DOES THIS FACILITY RELY ON AN IN-HOUSE LAB? (YES / NO)                        | No            |
| IN-HOUSE TESTS PERFORMED: (YES / NO)  | Only Physical |
| POTENCY ASSAY OF RAW MATERIALS? (YES / NO)                                    | No            |
| RAW MATERIAL ASSAY? (YES / NO)  | No            |
| MICROBIAL? (YES / NO – IF YES SPECIFY)  | No            |
| pH? (YES / NO)  | Yes           |
| MOISTURE? (YES / NO)  | Yes           |
| ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY)                             | No            |
| HEAVY METALS? (YES / NO – IF YES SPECIFY)                                     | No            |
| OTHER? (YES / NO – IF YES SPECIFY)  | NA            |
| IF YOU HAVE AN IN-HOUSE LAB PLEASE SPECIFY WHICH                              | NA            |
| LAB ACCREDITATION ORGANIZATION(S) YOU ARE AFFILIATED WITH:                    |               |



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| OUTSIDE CONTRACT LABS USED                             |   |  |  |  |
|--|---|--|--|--|
| PLEASE LIST YOUR MOST FREQUENTLY USED CONTRACT         | LABS AND THEIR ACCREDITATION STATUS: (e.g., ISO, FDA, |  |  |  |
| USDA, AOAC, USP, NSF, NPA, A2LA, ANSI, ETC.) *PLEASE F | PROVIDE ACCREDITATION NUMBER*                         |  |  |  |
|  |   |  |  |  |
| NAME OF LAB #1:  | Great Plains Analytical                               |  |  |  |
| ADDRESS / LOCATION:                                    | 9503 N. Congress,                                     |  |  |  |
|  | Kansas City, MO 64153                                 |  |  |  |
|  |   |  |  |  |
| CONTACT NAME / PHONE NUMBER:                           | Rick Kendrick / 816 891 7337                          |  |  |  |
| LIST ANY CERTIFICATIONS FOR THE LAB:                   | ISO/IEC 17025:2005                                    |  |  |  |
|  |   |  |  |  |
| TESTING PERFORMED BY THE OUTSIDE LAB:                  |   |  |  |  |
| POTENCY ASSAY OF RAW MATERIALS? (YES / NO)             | Yes   |  |  |  |
| RAW MATERIAL ASSAY? (YES / NO)                         | Yes   |  |  |  |
| MICROBIAL? (YES / NO – IF YES SPECIFY)                 | Yes   |  |  |  |
| pH? (YES / NO)   | Yes   |  |  |  |
| MOISTURE? (YES / NO)                                   | Yes   |  |  |  |
| ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY)      | NA  |  |  |  |
| HEAVY METALS? (YES / NO – IF YES SPECIFY)              | NA  |  |  |  |
| OTHER? (YES / NO – IF YES SPECIFY)                     | Finished Product Guaranteed Analysis                  |  |  |  |
|  |   |  |  |  |
| NAME OF LAB #2:  | Midwest Laboratory                                    |  |  |  |
| ADDRESS / LOCATION:                                    | 13611 B Street  |  |  |  |
|  | Omaha, NE 68144                                       |  |  |  |
|  |   |  |  |  |
| CONTACT NAME / PHONE NUMBER:                           | Sue Ann Seitz / 402 829 9892                          |  |  |  |
| LIST ANY CERTIFICATIONS FOR THE LAB:                   | ISO/IEC 17025:2005                                    |  |  |  |
| TESTING PERFORMED BY THE OUTSIDE LAB:                  |   |  |  |  |
| POTENCY ASSAY OF RAW MATERIALS? (YES / NO)             | Yes   |  |  |  |
| RAW MATERIAL ASSAY? (YES / NO)                         | Yes   |  |  |  |
| MICROBIAL? (YES / NO - IF YES SPECIFY)                 | Yes   |  |  |  |
| pH? (YES / NO)   | Yes   |  |  |  |
| MOISTURE? (YES / NO)                                   | Yes   |  |  |  |
| ELEMENTAL PESTICIDES? (YES / NO - IF YES SPECIFY)      | NA NA   |  |  |  |
| HEAVY METALS? (YES / NO – IF YES SPECIFY)              | NA  |  |  |  |
| OTHER? (YES / NO – IF YES SPECIFY)                     | Finished Product Guaranteed Analysis                  |  |  |  |
|  |   |  |  |  |
| NAME OF LAB #3:  | Eurofins Scientific                                   |  |  |  |
| ADDRESS / LOCATION:                                    | 1365 Redwood Way                                      |  |  |  |
|  | Petaluma, CA 94954                                    |  |  |  |
| ·  |   |  |  |  |
| CONTACT NAME / PHONE NUMBER:                           | Cyrus Navarro / 707 792 7300                          |  |  |  |
| LIST ANY CERTIFICATIONS FOR THE LAB:                   | ISO/IEC 17025:2005                                    |  |  |  |
| TESTING PERFORMED BY THE OUTSIDE LAB:                  |   |  |  |  |
| POTENCY ASSAY OF RAW MATERIALS? (YES / NO)             | Yes   |  |  |  |
| RAW MATERIAL ASSAY? (YES / NO)                         | Yes   |  |  |  |
| MICROBIAL? (YES / NO – IF YES SPECIFY)                 | Yes   |  |  |  |
| pH? (YES / NO)   | Yes   |  |  |  |
| MOISTURE? (YES / NO)                                   | Yes   |  |  |  |
| ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY)      | NA  |  |  |  |
| HEAVY METALS? (YES / NO - IF YES SPECIFY)              | NA  |  |  |  |
| OTHER? (YES / NO - IF YES SPECIFY)                     | Finished Product Guaranteed Analysis                  |  |  |  |



**SECTION 4: CGMP COMPLIANCE DETAILS** 

GMP GUIDELINES. NON-APPLICABLE ELEMENTS SHOULD BE NOTED AS SUCH.

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PROVIDE A BRIEF SUMMARY OF HOW THE SUPPLIER COMPLIES WITH EACH APPLICABLE ELEMENT OF THE CURRENT

Our certification by SQFI as well as our participation with the NASC program is the basis for our compliance with the cGMP's. As part



| of our Food Safety Plan effectiveness.   | our cGMP "program" is one          | e of our pre-requisite pro   | grams requiring both verification and validation of the   |  |  |
|--|------------------------------------|--|---|--|--|
|  | IEIEDS VES / NO:                   | No   |   |  |  |
| IS FACILITY ISO CERTIFIED? YES / NO: IF YES SPECIFY THE ISO STANDARD   |                                    |  |   |  |  |
| AND ATTACH CURRENT CERTIFICATE.  |                                    |  |   |  |  |
|  | Y OTHER CERTIFICATION              | S OR   | NA  |  |  |
|  | GRAMS (E.G., NSF, USP,             |  |   |  |  |
|  |                                    |  |   |  |  |
|  | SPECIFY MOST RECEN                 | IT FACILITY INSPECTI   | ONS BY STATE, FEDERAL, OR   |  |  |
| FOREIGN  | AGENCY (DATE OF INSPE              | ECTION, AND RESULTS  | S OF THE INSPECTION SPECIFY AGENCY):  |  |  |
| DATE   | INSPECTIO                          | N AGENCY   | RESULTS OF THE INSPECTION   |  |  |
| 01/05/17   | United States Departme             |  | No observations noted.  |  |  |
| 01/06/16   | United States Departme             | ent of Agriculture   | No observations noted.  |  |  |
| 07/07/15   | United States Food and             |  | No observations noted.  |  |  |
| 12/15/14   | Kansas Department of               | Agriculture  | No observations noted.  |  |  |
|  |                                    |  |   |  |  |
| SECTION 5: ADDITION  | ONAL INFORMATION                   |  |   |  |  |
| Hazard Plan (HACCP) /  |                                    | Yes / 1997   |   |  |  |
| STATISTICAL PROCES ANALYTICAL CONTRO   | S CONTROL/PROCESS                  | Yes  |   |  |  |
| CORPORATE BIOTERI  |                                    | Yes  |   |  |  |
| COMPLIANCE:  | RORISIN ACT                        | 163  |   |  |  |
| DESCRIBE ALL MEASI   | IRES TAKEN BY                      | Our SOF program cov  | ers all these areas. SQF has a very strict requirement that   |  |  |
| FACILITY TO ENSURE   |                                    | we have a strong Food  | e have a strong Food Safety Plan (HACCP) and the plan is certified during our   |  |  |
| AND PRODUCT CONTAMINATION an   |                                    | annual audits by SQFI. That is the major basis for our product contamination |   |  |  |
|  |                                    | prevention program.  |   |  |  |
|  |                                    | Our consulting microb  | consulting microbiologist is a member of AAFCO and AOAC   |  |  |
|  |                                    |  | ·   |  |  |
| SECTION 6: CONTR   | ACT MANUFACTURERS                  | S  |   |  |  |
| HOW DO YOU GUARA   | NTEE BANNED SUBSTAN                | CES (STIMULANTS,   | We perform assay analysis and/or identity testing on our  |  |  |
| NARCOTICS, STEROIL   | OS, DIURETICS, BETA-2-AG           | GONISTS, BETA  | active ingredients per a pre-determined testing schedule.   |  |  |
| BLOCKERS, MASKING  | AGENTS, OR SIMILAR SU              |  |   |  |  |
|  | YOUR INGREDIENTS?                  |  |   |  |  |
| HOW DO YOU QUALIFY AN INGREDIENT MANUFACTUR  |                                    | FACTURER?  | Vendor Approval program utilizing a risk based matrix to determine levels of surveillance ranging from annual inspections to desk audits. |  |  |
|  |                                    |  |   |  |  |
| SECTION 7: AUTHENTICITY OF INFORMATION & CONTACT INFORMATION   |                                    |  |   |  |  |
| COMPANY NAME:  | Kansas City Treats, LLC            |  |   |  |  |
| CONTACT NAME:  | Jim Tyler                          |  | TITLE: Quality Assurance Manager  |  |  |
| E-MAIL ADDRESS:  | IL ADDRESS: jimt@fairviewmills.com |  |   |  |  |
| BY SIGNING BELOW, I CERTIFY THAT THE INFORMATION GIVEN BY ME TO THE NATIONAL ANIMAL SUPPLEMENT COUNCIL (NASC), |                                    |  |   |  |  |
| INC. IS TRUE AND COMPLETE TO THE BEST OF MY KNOWLEDGE. I UNDERSTAND THAT IF THE INFORMATION PROVIDED           |                                    |  |   |  |  |
| IS NOT THOROUGH AND COMPLETE, NASC WILL REJECT THE FORM AND RESUBMISSION OF THE FORM WILL BE REQUIRED.         |                                    |  |   |  |  |
|  |                                    |  |   |  |  |
| In Ih  |                                    |  | 03/30/11  |  |  |
| / SIGNATURE  |                                    |  | DATE  |  |  |