

CERTIFICATIONS

NSF International Certified (Public Health & Safety)

GWP (Good Warehousing Practices): Assures the safe and effective receipt, storage, and shipment of food products.

HAACP (Hazard Analysis and Critical Check Points): To assure the development, implementation, and use of an effective HAACP plan designed for products received, stored, and shipped.

Receiving Practices: The first point where quality standards and food defense can be upheld to assure safe, wholesome, and high quality products.

Crisis Management: To assure protection of finished goods and continuation of supply of finished goods to customers, even in the event of a crisis.

Hold Procedures: To prevent the shipment of products that do not comply with specifications, regulations, or company policies.

Shipping Procedure: Proper inspection of finished goods and good shipping records to assure maintenance of product quality, shipment of the right products and an effective recall, should one be necessary.

Finished Goods Tracing: All products are capable of being traced from receipt, through storage and shipment to the customer.

Training: Properly trained employees that have mastered the required knowledge and understanding of effective and safe receipt, storage, and shipment of foods.

Customer Satisfaction: Ensure that customer complaints are handled in a professional manner to maximize customer satisfaction with products and service.