



# Facility Audits

Striving for Excellence...



USDA Inspected:  
USDA Inspector has  
Office on Site



FDA  
Inspected



OSHA  
Inspected



Health  
Department  
Inspections



3rd Party  
Audits



Safe Quality  
Foods (SQF  
Certification)

# HACCP Plans

**Hazard Analysis and Critical Control Points Internal Standard Defining the Requirements for Effective Control of Food Safety.**

- Fully Cooked, Uncooked & Heat-Treated Products.
- Receiving Product:
  - Verify Temps of Trucks and Product.
  - Check for Missing or Damaged Product
- Shipping Product:
  - Frozen Trucks Set at -10°F
  - Trailers Swept and Free of Debris
- Operational Review:
  - Pre-Op at Start of Shift
  - Verify Cleanliness of Room/Workstations
  - Every two hours Verify Temperature of Product being Cooked, Processed or Repacked.

# Product Traceability

**Supporting Visibility, Quality and Safety in the Supply Chain.**

- Track and Trace all Products Shipping in and Out
- Internal Records are Kept on File
- Use the Program Edibles to Track all Shipments
- Lot Codes are put on All Labels of Product
- Recall Procedures in Place

