

# Grand Avenue Produce Company

## Food Safety & Quality Manual

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### Management Quality

Grand Avenue Produce Management is responsible for defining how the organization is structured with specific departmental roles identified on an updated organizational structure chart including alternates for each role. Additionally, management has generated a Mission Statement with a Food Safety and Quality Policy linked to the company's goals and objectives. A Quality Awareness Program has also been established and effectively communicated to all employees. This procedure also outlines how internal (Self) audits are performed on the Food Safety & Quality systems and how findings from the audits are used to drive continuous improvement.

### *Food Safety/Mission Statement*

**Grand Avenue Produce Company is committed to receiving, storing and delivering only the finest, freshest and safest produce available**

### Food Safety and Quality Policy

Grand Avenue Produce understands the great importance of food safety in today's market. The standards never stop changing and we always adjust accordingly. Produce items will be received and shipped in strict adherence to the USDA Good Delivery Guidelines and the Perishable Agricultural Commodities Act (PACA) guidelines. All produce will be stored and handled using strict Quality Control measures to provide optimal quality, freshness and safety. Our Cold Chain Management Program is effectively implemented to enable maximum shelf life for all products.

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All members of management and staff will apply 100% commitment and effort, both individually and as a team towards full compliance of this Food Safety and Quality Policy which is above and beyond what is required by law. Listed below are some of the key components that allow us to do so...

- Product quality checks are performed upon receiving, warehousing and shipping
- Facility is registered through the FDA and is in compliance with the Bioterrorism act of 2002
- Quality Assurance Team has been created to regularly monitor product quality and safety
- All temperatures of shipping/receiving docks, walk-ins and warehouse areas are monitored and logged to ensure all products are stored within their ideal temperature range
- Documented Pest Control Program is in place (Assured Audit Pest Prevention)
- Product Recall and Tractability Program is in place and “Mock” Recalls are performed annually
- GMP training is performed during orientation and through ongoing re-training and meetings
- Using our product expertise, resources and supplier relationships, we will strive to source the best brands and varieties for our customers
- Flexibility to enable process adjustments to ensure the best quality and safest produce is delivered to our customers



John W. New

President/C.E.O.

Grand Avenue Produce CO. Inc.