



Baldor Specialty Foods, Inc.

SQF Level 2, H.A.C.C.P, GMP Programs

Baldor Specialty Foods Inc. is a SQF Level 2 / HACCP (Hazard Analysis and Critical Control Point) facility. We take seriously the endeavor to do our part to maintain the integrity and safety of our products and comply with the Federal Food, Drug, & Cosmetic Act. Baldor Specialty Foods Inc. mission is commitment to supplying the customer with safe high quality products. Adherence to our GMP and HACCP Programs is an integral aspect of fulfilling this commitment. Our HACCP Program lead by Baldor's HACCP Team proudly participates in numerous third party audits to verify that we are in full compliance with local, state and federal regulations. Our intimate knowledge and application of the code of federal regulations enables us to be a leader in our industry.

Mission Statement

Our quality policy states: Baldor Specialty Foods Inc. is committed to manufacturing and distributing foods that are:

Safe - Have outstanding quality - Meet all regulatory requirements - Exceed customer expectations

Prerequisite Programs

Our SQF/HACCP Prerequisite Program provides a strong foundation on which we build our SQF/HACCP programs. Baldor Specialty Foods Inc. Prerequisite Programs include but are not limited to:

- Sanitation
- Master Sanitation Schedule Operating Procedures (MSSOP)
- GMP's
- Pest Control
- Chemical Control
- Allergen Control
- Customer Complaint Management
- Traceability and Recall Programs
- Supplier Approval
- Food defense plans

Our HACCP Plan

The purpose of the HACCP Plan is to provide Baldor Specialty Foods with a guideline in which to govern all HACCP activities with the goal of providing food safety to our consumers. The HACCP Plan is based on the principles of the Codex Alimentarius, local state and federal regulations. Our SQF & HACCP Programs facilitate the fulfillment of the Quality Policy which promises to provide safe food to our consumers.

Audit Results – Certifications & Registrations

Baldor Specialty Foods regularly participates in third party audits to verify that our SQF programs, HACCP & pre-requisite plans and GMP's programs are effectively working. Baldor has the below certifications and is registered with all regulatory agencies that are required by the federal government and or required by any individual state that Baldor services.

SQF Level 2 Certification

QAI Organic Certified (All Fresh Cuts Organic products)

Circle K Kosher Certified (Fresh Cuts products)

AIB HACCP/GMP

Avendra Delivery Excellence Audit

USDA

FDA (Facility registration)

FDA (FSMA compliant)

NY State Agriculture & Markets

NY Dairy

CT Dairy

NJ Dairy

PA Dairy

DE Dairy

VA Dairy

WV Dairy

MD Distribution Permit

MD Egg Inspection Program

MA Dairy

MA Distribution Permit

MA Chelsea Food Establishment Permit

NH Dairy

ME Dairy

ME Distribution Permit

RI Dairy

RI Distribution Permit

Training

Baldor Specialty Foods Inc. believes in training to perfection. Employees receive training:

- Upon hire orientation training
- GMP and food handling training
- Job specific training
- Refresher training
- Annual training
- Departmental training

Verification Activities & Audits

Verification audit studies validate that our CCP's or CP's are within the critical limits as established by our SQF & HACCP Programs.

A verification audit proves that our equipment or processes are working according to plan or prompts us to initiate corrective action. Verification and validation studies are regularly conducted. Below include, but are not limited to a few audit verification and validations done regularly at Baldor:

- Metal detector with seeded product
- Fruit and vegetable wash ppm (50 to 100ppm)
- Microbiological product testing
- Truck refrigeration set points.
- Incoming product temperature checks.
- Outgoing product temperature checks.
- Processes and procedure SOP's

Fresh Cuts

SQF & HACCP. Program procedures are also utilized during our Fresh Cut Processing. We have a completed Hazard Analyses of every product and we ensure that our Critical Control Points are in place to ensure the safety of our products to eliminate, reduce, and control possible hazards. Baldor Specialty Foods Inc. uses state of the art technology to assure quality and safety. We regularly conduct environmental sampling, bioluminescent testing, water sampling, and microbial critical limit testing. Our computer generated temperature controlled warehouse ensures temperatures are always safe.