

# Food Safety Commitment



**GOLD STAR  
FOODS**

**G**old Star Foods leads the way on food safety – going beyond industry standards as one of the first school food distribution companies to simultaneously achieve two nationally recognized food safety certifications: **The Food Safety Modernization Act** and **Safe Quality Food Program (SQF Level II)**.

## THE SAFE QUALITY FOOD PROGRAM

Ensures that the foods on our school lunch trays are **healthy, fresh and, most importantly, safe.**



## Gold Star Foods' Commitment to Food Safety Throughout The Supply Chain

- ▶ Recognized by the Global Food Safety Initiative: **An industry-driven global effort to advance food safety**
- ▶ Certifies that food has been handled **according to the highest standards**
- ▶ The only food safety system that focuses on the **quality** of food as well as **safety**
- ▶ **Voluntary** and administered by the Safe Quality Food Institute
- ▶ Goes **beyond** the Food Safety Modernization Act



## GOLD STAR FOODS' PROMISE TO SCHOOLS

Gold Star Foods is **relentless in its mission** to ensure that schools are serving fresh, wholesome and safe foods each and every day.

**ASK FOR A GOLD STAR SALES TEAM MEMBER AT**

📞 909-843-9600 ✉ [salesteam@goldstarfoods.com](mailto:salesteam@goldstarfoods.com)

For more information, please go to **[www.goldstarfoods.com](http://www.goldstarfoods.com)**



## THE SAFE QUALITY FOOD PROGRAM:

# COMMITMENT TO FOOD SAFETY THROUGHOUT THE SUPPLY CHAIN

## 1 Supplier Commitment



Gold Star Foods' strategically-sourced products come from farms that undergo a certification process in accordance with industry standards to ensure they're the highest-quality, freshest and safest foods available.

### ALL PARTNER SUPPLIERS MUST:

- ▶ Sign the Gold Star Foods **Vendor Code of Conduct** outlining expected standards of integrity and ethical behavior
- ▶ **Provide certification** of an established recall program and insurance
- ▶ Maintain documentation of critical quality control points meeting **FDA standards**
- ▶ Deliver on measurable assurances to:
  - ◀ **Support local economies**
  - ◀ **Integrate environmental sustainability**
  - ◀ **Value their workforce**
  - ◀ **Provide humane care for livestock**
  - ◀ **Promote nutrition composition**

## 2 Traceability



### DOCUMENTATION:

- ▶ **Heightened monitoring practices** to ensure safety at each point in the supply chain
- ▶ Continuous monitoring throughout food transport, storage and delivery to **exercise control over safety and quality**
- ◀ **Example:** Temperature points are tested and recorded multiple times throughout the process. Industry standard requires testing once at the outset of transport

### VERIFICATION:

- ▶ **Verification is critical** to ensure accuracy of reporting
- ◀ **Example:** Temperature points are verified multiple times by Gold Star team members

### RECALL PROCEDURE:

- ▶ Gold Star Foods adheres to a **tight recall timeframe**, requiring implementation of a recall plan within **two hours** of the company learning of an incident
- ▶ The baseline industry standard allows for a **four-hour timeframe** to complete the same activities

## 3 Handling, Storage & Logistics



### FOOD DEFENSE/SECURITY:

- ▶ Gold Star Foods maintains a **food defense protocol** to prevent contamination from both environmental and physical factors
- ◀ **Example:** Trucks are **locked** during all points of the transportation process
- ◀ **Example:** **Daily hygiene inspections** are performed
- ◀ **Example:** Company facilities are limited to **authorized access** only and are closely monitored

### CRISIS MANAGEMENT:

- ▶ In the case of an unforeseen issue, Gold Star Foods has a **trained crisis management team** in place and ready to activate

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