

Food Safety & Quality Commitment

Maid-Rite Specialty Foods Inc. (EST. 77, 77A, and 118) ownership and management is committed to the development, implementation, verification, validation and maintenance of its food safety and food quality systems. Company ownership and management will make the appropriate resources available to support its food safety and food quality systems. Resources include but are not limited to providing appropriate financial, staffing and leadership support.

The ongoing interrelationship of the Food Safety and Food Quality Management Systems as controlled by the FSQA Manager will provide a safe food product that continually meets customers' product quality requirements. Maid-Rite Specialty Foods, Inc. products will meet all applicable USDA-FSIS requirements for product safety and wholesomeness. Additionally, the company will comply with all specified customer specification and requirements.

Food Safety & Quality Program

Each Maid-Rite Specialty Foods Inc. facility has completed their annual HACCP reassessment as required by USDA-FSIS and is in compliance to 9 CFR 417. All facilities operate in compliance with all USDA-FSIS guidelines including integrated good manufacturing practices. Maid-Rite Specialty Foods Inc. - operates under federal USDA inspection that supersedes state and local food safety licensing.

Maid-Rite's Food Safety Process consists of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) 9CFR, Part 416, 416.11-416.17, Hazard Analysis Critical Control Points (HACCP) 9CFR, Part 417, 417.1-417.8 and operate under the SQF Manufacturing & Quality Code. The SQF certification is renewed annually after passing an SQF audit. A copy of the SQF certificate is available on Maid-Rite's website: <https://www.mr-specialty.com/regulatory>. SRM's are addressed in our supplier approval program (FSIS Notice 4-04).

Microbiological Testing

Maid-Rite randomly pulls finished product samples daily for microbial testing. The microbial testing consists of aerobic plate count, coliforms and generic E.coli. All RTE products are manufactured in a processing facility that monitors its environment and equipment to verify sanitation compliance. Contact equipment and sanitation verification testing is performed daily prior to the start of production following established test protocols. *Listeria* spp. environmental sampling is performed weekly.

Allergen Control

Part of our allergen control program includes verification testing for the presence of allergens on food contact surfaces (after the completion of sanitation) is performed quarterly.

Maid-Rite Specialty Foods Inc. operations (EST. 77, 77A, and 118) is a peanut free, tree-nut free and MSG free processing facility.

Foreign Material Control

Control systems have been strategically positioned throughout the operation to reduce the presence of bone / bone fragments, cartilage, coarse connective tissue, tendons or ligaments, granular material and metal fragments. Foreign Object Investigations are initiated on findings.

Food Security, Food Fraud & Crisis Management Program

Maid-Rite Specialty Foods Inc. is dedicated to providing safe products for human consumption while at the same time provide a safe and secure environment for employees. In an effort to meet this expectation, comprehensive Food Security, Food Fraud and Crisis Management Programs have been developed and implemented ensuring that there are adequate management controls and measures in place to protect our facility, employees, products, brand recognition and our industry. A risk assessment, including a Food Fraud Assessment is conducted by the Food Safety Team and is evaluated periodically for effectiveness, as needed and at least annually. These programs are verified to be effective through our annual 3rd party food safety and quality audits.

Additional Food Safety Programs

- Supplier Approval Program
- Good Manufacturing Procedures (GMP) program
- Hold and Release Program
- Recall & Market Withdrawal Procedure
- Pest Control Program
- Internal Audits
- Chemical Control Program
- Calibration of Equipment
- Product Temperature Monitoring
- Storage Temperature Monitoring
- Water Quality
- Employee Training Program
- Maintenance Programs

Food Quality Programs

- Packaging Integrity Checks
- Label Inspection Monitoring
- Product Identification
- Scale Calibrations and Verifications
- Meat and Non-Meat Rotation Program
- Complaint Management Program
- Portion Weight Monitoring
- Product Sensory Evaluations
- Analytical Meat Testing
- Code Dating Finished Product
- Material Storage Monitoring
- Fresh/Frozen Raw Meat Drilling
- Receiving/Shipping Policies
- Product Quality Monitoring
- Finished Weight Monitoring
- Cooked Product Monitoring
- Continual Visual Inspection of Product

Date Code

Unless requested from the customer the code date represents the actual production date of the product.

Example:

Production date - **March 26, 2023** Code date – 032623

- 03 represents March
- 26 represents day of the month
- 23 represents the year 2023

Unless requested from the customer the retail packages are dated with a code date that is (1) year from the date of production. The code date printed on the external packaging represents the sell-by-date.

Example:

Sell By Date –**Sell by March 26, 2023** Code date – 032622

- 03 represents March
- 26 represents day of the month
- 23 represents the year 2023 (sell-by-date)