



Food Safety and Product Quality Statement

Introduction

GreenGate Fresh, LLLP (“GreenGate”) is committed to food safety and product quality. We employ extensive food safety programs and controls at all levels of production, including raw product harvesting, processing and packaging. Our quality standards and safety procedures are constantly being evaluated both internally and through third party audits and we continually strive to improve our performance.

Specification and Standards

GreenGate sets quality specifications and standard for each of our products. These specifications and standards—which comply with applicable laws—include microbiological levels, sanitation, good agricultural practices, raw product quality, good manufacturing practices, quantity parameters, and packaging parameters.

Field Level Protection

Good Agricultural Practices (“GAP’s”):

GreenGate requires GAP’s from all of our growers. GAP’s are a collection of principles which apply to on-farm production and post-production processes. These principles include pre-harvest field inspections, foreign material control, good employee hygiene, sanitation of tools, sanitation of mechanical equipment, use of sanitary apparel, active field security and corrective actions for deviations.

Leafy Greens Memberships and Audits:

GreenGate is a member of both the California Leafy Green Products Handler Marketing Agreement and the Arizona Leafy Green Products Shipper Marketing Agreement (collectively, “LGMA”). These industry-leading programs incorporate science-based food safety practices and mandatory inspections by USDA-trained auditors. LGMA members are committed to protecting public health by working to minimize the introduction of food borne pathogens in the farms producing leafy greens. Both scheduled and random, LGMA audits are designed to determine compliance with the food safety practices accepted by the LGMA boards. For more information, visit <http://www.caleafygreens.ca.gov/> and <http://www.arizonaleafygreens.org/>.

Foreign Material Control

GreenGate utilizes foreign material inspections and avoidance and detection systems at all levels of the production process. At the field level, the presence of foreign materials will prompt the establishment of “harvest barriers” or, in some cases, the rejection of the field or lot. Upon reaching GreenGate’s facilities, raw product is inspected for foreign materials and food quality issues and then re-inspected upon passing through the product preparation area. Once on the processing lines, flume traps, optical sorters and other mechanical systems remove and confine foreign material. As

a final precaution, metal detectors analyze every bag of product. At each stage, visual and physical inspections play a key role. As these inspections depend heavily on properly trained employees, GreenGate engages in frequent training sessions and prides itself on the quality of its employees.

Facility Level Protection

Good Manufacturing Practices (“GMP’s”):

Similar to GMA’s, GMP’s are a collection of principles that apply to processes that occur within and around a manufacturing/processing plant. In GreenGate’s case, GMP’s are focused on minimizing the threat of food borne pathogens related to raw product processing. GMP’s include pre-operation inspection, foreign material control, good employee hygiene, sanitation of tools, sanitation of mechanical equipment, use of sanitary apparel, active facility security and corrective actions for deviations.

Wash Water Disinfection:

GreenGate’s six step wash process utilizes three independent flumes with de-watering shakers configured in a series to repeatedly wash our leafy greens. Chlorinated fresh water curtains complement each flume by adding an additional gentle wash. In addition, GreenGate’s process employs automated oxidizer injection and monitoring to maintain sanitizer oxygen reduction potential and mitigate cross contamination. Manual system checks verify and further document proper function.

Monitoring and Documentation:

GreenGate’s monitoring and documentation protocols are intended to alert us to deviations from established specifications and standards and provide important data to improve our systems.

Key areas subject to monitoring and documentation include:

- Raw product quality
- Raw product preparation
- Foreign materials incidents
- Wash water disinfection
- Metal detection
- Room temperature
- Microbiological and environmental testing
- Product shelf life
- Finished product quality
- Daily sanitation

GreenGate’s commitment to high quality, safe and nutritious products is on display daily from the farm to the loading dock and at each step in between. We take pride in the work we do and hope you take the opportunity to enjoy our delicious salads and slaws.

Sincerely,

Richard Brown
Senior QA/R&D Manager
GreenGate Fresh, LLLP