



Food Safety

Our end goal is producing safe, high-quality pork for our customers and consumers. Our food safety program and practices are anchored in the following:

- ✓ Monitoring and enforcement of plant GMPs (good manufacturing practices)
- ✓ Adherence to sanitation standard operating procedures
- ✓ Reduction or elimination of hazards to food safety
- ✓ Validation of food safety system
- ✓ Annual food safety training for all employees
- ✓ Control of temperatures through real time monitoring