OUR COMMITMENT TO FOOD SAFETY
# Table of Contents

- Certifications ................................................................. 4
- Leading the Industry ..................................................... 5
- Food Defense ................................................................. 6
- Visitor Information ......................................................... 6
- Streamlining Food Safety Management .......................... 7
- Allergen Control ............................................................. 7
- Surface Bacteria Control ................................................. 8
- Ice Drip Pans ................................................................. 9
- Environmental Swabbing ............................................... 10
I guarantee that we have taken all of the proper precautions to make sure when a product gets to you, it is safe.

Allie Wainer

Our Quality Assurance Department demands only the best of the best and continues to innovate and stay on the cutting edge of food safety and food defense every day.

Sid Wainer & Son is recognized as a world leader in food safety. Our highly skilled Quality Control and Food Safety teams are dedicated to adhering to the very strictest protocols and regulations to achieve the highest standards of food safety and food defense.

Sid Wainer & Son has these strict quality and safety guidelines in place to guarantee only the freshest, safest, most enjoyable specialty produce and specialty foods are delivered to you.
We were the first produce distributor in North America to become HACCP certified. Hazard Analysis Critical Control Points (HACCP) is an internationally recognized method of identifying and managing food safety related risk.

We received our SQF certification in 2018. SQF is recognized by the Global Food Safety Initiative, retailers, and foodservice providers around the world who require a rigorous, credible food safety management system.
The Food Safety & Food Defense programs here at Sid Wainer & Son have been completely revamped in the last 3 years by the QA and Operations teams. Innovative technology has been incorporated into our day to day activities and have elected for voluntary government inspections to help drive our compliance and product safety initiatives.

In conjunction with the state of Massachusetts, we invest in the company and our employees with unique trainings and verification activities that make food safety fun and exciting for all involved. We have conducted food defense tests, vulnerability assessments, and mock crisis drills to get the company prepared for food defense scenarios.
FOOD DEFENSE

Food Defense is the act of preventing intentional adulteration (disgruntled employee, terrorist act, sabotage, etc.) of our products. This begins by running background checks on all potential employees, mandating identification badges for all active employees, and using badge swipes to travel throughout the building with restricted sensitive areas. Visitors and contractors check in with reception and undergo training specific to our facility prior to obtaining access to any of our buildings. This passage system is an integral part of the food defense program.

VISITOR VERIFICATION

For our visitor check in process, we use advanced passage software. This software is able to cross check the visitors’ information with national security databases and alert of any known threats before we allow the visitor inside the building. This system provides electronic records and a means to communicate with upper management during a time of crisis.
STREAMLINING FOOD SAFETY MANAGEMENT

We utilize food safety software to streamline food safety management and collect insight into potential issues in real time. Our system maintains all monitoring documents, verifications, and validation records in addition to proof of supplier approval. The system reduces the amount of paper used by maintaining all records electronically. Real time updates notify the QA Director immediately of any issues happening on the floor.

ALLERGEN CONTROL

We take allergen control very seriously with a strict process conducted between each allergen item that is repacked at our facility. First, all allergenic products undergo a risk assessment for the integrity of the packaging and are stored based on the risk of breakage. Picking these high risk allergenic products also requires additional packaging to ensure the safety of other products in the same box. When these allergenic products are exposed and repacked, specific allergen protein swabs are utilized to ensure all detectable protein is removed from the surface prior to repacking another item that does not contain the same allergen protein.
SURFACE BACTERIA CONTROL

In addition to testing for allergen proteins, we also test for bacteria on all surfaces prior to use. ATP (adenosine triphosphate) swabs are used to collect a sample of the bacteria on that surface. A Luminometer machine uses RLU’s (Relative Light Units) to measure the bacteria count and deem the surface ready for use.
ICE DRIP PANS

We recently introduced ice drip pans, which eliminate any potential contamination from melting ice. The pans are connected by drip tubes from the top tier of a rack all the way down so that any ice melt goes directly into the drain below and not onto any product below. The pans are located in only one of our aisles in order to contain any potential for Listeria Monocytogenes growth to this one aisle and restrict it from the rest of the facility.
ENVIRONMENTAL SWABBING

Within our facility, we test for Listeria spp. We target food contact and non-food contact zones on a monthly and quarterly basis. We trend and track any positives to ensure Listeria is not growing nor contaminating our food products.