

Your Kitchen, LLC

Addendum A

Food Safety Certification

Your Kitchen is concerned with food safety as a fundamental part of our business practices and desire to provide an environment where all business associated with Your Kitchen has an environment that is conducive to maintaining safe food for their businesses and customers.

Our definition of food safety is simple in that we want to protect people from illness as a result of consuming food produced in our kitchen. Our approach is designed to address biological, chemical and physical hazards. Your Kitchen's key Food Safety Policies are:

1. GOOD FOOD SAFETY PRACTICES

We implement standards and principles through programs, such as Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP), and the Hazard Analysis and Critical Control Points (HACCP). We will regularly measure for compliance against these standards and implement performance objectives to assure our clients and customers that we are providing produce which is safe to eat while meeting their quality expectations. In order to achieve these standards, a minimum of one person that is on the Premises must have a Food Safety Certification that is recognized by the State of Idaho and Ada County on file. The Certification must be kept current at all times. Food Safety protocol is to be followed at all times.

2. ACCOUNTABILITY

We hold ourselves accountable to fully implement our Food Safety Management System (FSMS) and continuously seek ways to improve the food safety system in our entire produce supply chain. We hold our vendors, and suppliers accountable for fully implementing our requirements of them.

3. TRANSPARENCY

We are committed to transparency and sharing information on food safety issues across our business and with regulators, customers, vendors, suppliers and consumers. We encourage each business to share information with other businesses and Your Kitchen.

4. CONTINUAL IMPROVEMENT

Our food safety performance will be considered at every management meeting and our Principal will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and it is kept up to date with legislative. We desire to pass on information regarding Food Safety, and any changes, to all businesses affiliated with Your Kitchen.

Business Name: _____

Signature: _____

Printed Name: _____

Title: _____

Date: _____

Your Kitchen Representative: Valerie Ellis _____

Signature: _____

Date: _____