



John R. Morreale, Inc.

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Food Safety and Quality Policy

The company’s food safety and quality policy is to provide competitive products and services of the highest standards of performance and reliability. We provide authentic products of the nature, substance and quality expected by our customers. By achieving this goal the company will consistently satisfy the mutually agreed needs and expectations of its customers, achieve business success and ensure that our products are always safe to consume and conform to statutory and regulatory requirements. With a commitment to continuously improve the site’s food safety and quality culture.

The Company recognises that a successful food safety culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within HACCP are designed to control any risk to food safety.

John R Morreale Meat Inc. has identified *E. coli* O157:H7 as biological hazards likely to occur on incoming raw materials and has implemented CCP’s to reduce, eliminate or control these hazards. Raw beef trimmings that are not accompanied by a COA indicating a negative test result for *E. coli* O157:H7 are not received by John R Morreale Meat Inc. Product temperatures are taken prior to product entering the plant. Critical limit is 44.6°F (CCP1). Temperature throughout storage and processing is maintained below 44.6°F to prevent outgrowth of pathogenic microorganisms (CCP2).

To ensure success of this policy Senior Management are directly responsible for food safety and quality by ensuring adequate; organisation, support, equipment, facilities, training and education of all employees. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk.

As part of our company’s commitment to a safe work environment we have established a confidential reporting system that allows confidential reporting of food safety, safety and other serious issues

The company food safety policy will be subject to continuous review and revision particularly when changes to legislation or technical knowledge occur. As the president, I have overall responsibility for the site and ensuring that company food safety standards, policies and procedures are maintained and implemented.

Robert Apato

Company President

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4/21/2025

Date

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Owned by: QA/HACCP Coordinator

Authorised By: General Manager

