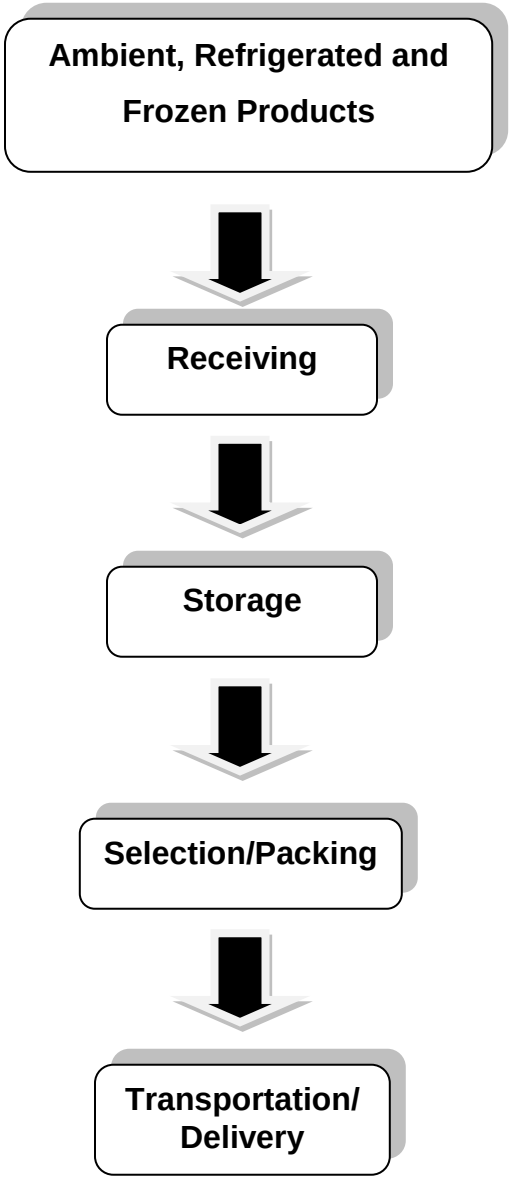
GORDON FOOD SERVICE® - *GENERAL HACCP PLAN*

Select your location	Address of Distribution Center
	#6 - 4900 Clay Avenue SW, Grand Rapids, MI 49548
	#1 - 333 50th Street SW, Grand Rapids, MI 49548
	#8 - 10901 38th Street, Kenosha, WI 34144
	#5 - 7700 Kensington Court, Brighton, MI 48116
	#2 - 8152 Kensington Court, Brighton, MI 48116 (Green Oak facility)
	#3 - 4980 Gateway Boulevard, Springfield, OH 45502
	#4 - 342 Gordon Industrial Drive, Shepherdsville, KY 40165
	#23 - 1044 Keystone Boulevard, Highridge Business Park, Pottsville, PA 17901
	#21 - 920 Matrix Parkway, Piedmont, SC 29673 (Greenville facility)
	#22 - 910 NW 50th Ave, Ocala, FL 34474
	#9 - 1410 Gordon Food Service Drive, Plant City, FL 33563
	#20 - 2850 NW 120th Terrace, Miami, FL 33167
	630 John Hancock Rd, Taunton, MA 02780

Approval:	Function	Signature	Date
Sara Aranda	Quality Assurance	Sara Aranda	10/28/2013
	Director of Warehousing		

PRODUCT FLOWCHART



HAZARD ANALYSIS FOR AMBIENT (DRY, GROCERY) FOODS

(1) Operation	(2) Identify potential hazards introduced, controlled or enhanced at this step (1)	(3) Are any potential food-safety hazards significant?	(4) Justify your decisions for column 3.	(5) What preventative measures can be applied to prevent the significant hazards?	(6) Is this step a Critical Control Point?
Receiving	• Microbiological • Chemical • Physical	No No No	• Micro growth unlikely in shelf stable foods • Chemical contamination of food unlikely due to the fact that chemicals arrive on dedicated trailers • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• N/A • N/A • N/A	No
Storage	• Microbiological • Chemical • Physical	No Yes No	• Micro growth unlikely in shelf stable foods • Chemical contamination of food likely if not segregated in storage appropriately • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• N/A • Addressed by pre-requisite program • N/A	No
Selection/ Packing	• Microbiological • Chemical • Physical	No Yes No	• Micro growth unlikely in shelf stable foods • Chemical contamination of food likely if not handled and inspected appropriately • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• N/A • Addressed by pre-requisite program • N/A	No
Transportation /Delivery	• Microbiological • Chemical • Physical	No Yes No	• Micro growth unlikely in shelf stable foods • Chemical contamination of food likely if not handled and inspected appropriately • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• N/A • Addressed by pre-requisite program • N/A	No

HAZARD ANALYSIS FOR REFRIGERATED (COOLER) FOODS

(1) Operation	(2) Identify potential hazards introduced, controlled or enhanced at this step (1)	(3) Are any potential food-safety hazards significant?	(4) Justify your decisions for column 3.	(5) What preventative measures can be applied to prevent the significant hazards?	(6) Is this step a Critical Control Point?
Receiving	• Microbiological • Chemical • Physical	Yes No No	• Micro growth likely to occur if product not maintained at the appropriate temperature • Chemical contamination not likely due to the fact that chemicals are segregated on trailers • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• Addressed by pre-requisite program • N/A • N/A	No
Storage	• Microbiological • Chemical • Physical	Yes No No	• Micro growth likely to occur if product not maintained at the appropriate temperature • Chemical contamination is not likely due to the fact that chemicals are stored in designated ambient (not cooler) storage locations • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• Addressed by pre-requisite program • N/A • N/A	No
Selection/ Packing	• Microbiological • Chemical • Physical	No No No	• Micro growth unlikely to occur due to the fact that this step takes less than 2 hours and occurs in a temperature controlled environment • Chemical contamination is not likely due to the fact that chemicals are stored in designated ambient (not cooler) storage locations • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• N/A • N/A • N/A	No
Transportation /Delivery	• Microbiological • Chemical • Physical	Yes No No	• Micro growth likely to occur if product not maintained at the appropriate temperature • Chemical contamination is not likely due to the fact that chemicals are stored in designated ambient (not cooler) trailer locations • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• Addressed by pre-requisite program • N/A • N/A	No

HAZARD ANALYSIS FOR FROZEN FOODS

(1) Operation	(2) Identify potential hazards introduced, controlled or enhanced at this step (1)	(3) Are any potential food-safety hazards significant?	(4) Justify your decisions for column 3.	(5) What preventative measures can be applied to prevent the significant hazards?	(6) Is this step a Critical Control Point?
Receiving	• Microbiological • Chemical • Physical	Yes No No	• Micro growth likely to occur if product not maintained at appropriate temperatures • Chemical contamination not likely due to the fact that chemicals are segregated on trailers • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• Addressed by pre-requisite program • N/A • N/A	No
Storage	• Microbiological • Chemical • Physical	Yes No No	• Micro growth likely to occur if product not maintained at appropriate temperatures • Chemical contamination is not likely due to the fact that chemicals are stored in designated ambient (not cooler) storage locations • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• Addressed by pre-requisite program • N/A • N/A	No
Selection/ Packing	• Microbiological • Chemical • Physical	No No No	• Micro growth unlikely to occur due to the fact that this step takes less than 2 hours and occurs in a temperature controlled environment. • Chemical contamination is not likely due to the fact that chemicals are stored in designated ambient (not cooler) storage locations • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• N/A • N/A • N/A	No
Transportation /Delivery	• Microbiological • Chemical • Physical	Yes No No	• Micro growth likely to occur if product not maintained at appropriate temperatures • Chemical contamination is not likely due to the fact that chemicals are stored in designated ambient (not cooler) trailer locations • Physical hazards not likely as they are addressed by manufacturer and GFS does not open primary packaging	• Addressed by pre-requisite program • N/A • N/A	No

SUMMARY OF GFS FOOD SAFETY AND PRE-REQUISITE PROGRAMS

Food Safety and HACCP
Gordon Food Service, Inc. is committed to the procurement, sale, and distribution of safe and legal food products. Food product quality and safety throughout the supply chain is an expectation shared by GFS, our suppliers, regulators, and our customers. We are committed to the training and development of our team members and expect each person to carry out their assigned duties and activities in a manner that supports these objectives.

Gordon Food Service recognizes the importance of a safe food supply and supports Hazard Analysis Critical Control Points (HACCP) as a means to accomplish this. Our Corporate Quality Assurance Department is responsible to develop and maintain our HACCP programs and train our distribution center personnel on the application and execution of HACCP principles in our Operations. This general document addresses the food safety of all non-seafood products. Our corporate Quality Assurance department also maintains an FDA regulated Seafood HACCP plan for each distribution center separate from this document.

We are continuously reviewing advances in science, technology, industry practice and regulations to make sure that our food safety policies and procedures meet or exceed requirements of the FDA, USDA, USDC, and our customers. A food safety inspection of each Gordon Food Service Distribution Center facilities is conducted twice a year by an independent nationally recognized audit agency to ensure effectiveness of our quality systems and to compliance to our GMPs (Good Manufacturing Practices).

Operations Overview:
Receiving:
Products are received via trucks and railcars into our distribution centers. Gordon Food Service only handles products in sealed packaging, primarily primary packaging contained within a secondary packaging container that are suitable for foodservice distribution. GFS does not open up packaging, nor do we permit the re-packing of contents of primary packages in the distribution centers. Due to the configuration of the packaging of products containing allergens that we distribute, and the fact that we do not open the packaging, there is no need for segregation of allergen-containing products in storage, transportation, or delivery.

Our receiving personnel are responsible for inspecting and confirming inbound inspection elements including:
- The trailer is clean (no offensive odors or concern of cross contamination).
- All glass is protected and exposed bulbs are shatter-proof.
- No chemical, biological or physical item or evidence observed on the load that may pose a risk of product contamination.
- No evidence of rodent/insect infestation was observed.
- The load is free from any product contamination, unacceptable packaging, or other non-conformance.
- The product temperatures and remaining shelf life conform to system requirements.
- Product is not damaged or leaking at receipt.

Perishable products are received on temperature-controlled docks and promptly placed into refrigerated or frozen storage. Receiving personnel take representative samples and temperatures of refrigerated products at receipt and record the temperatures in the inventory management system. Acceptable ranges for refrigerated and frozen products are determined by the GFS Quality Assurance Department.

Storage:
All products are stored with a pallet identifier to ensure a first-in/expired first-out (FIFO/FEFO) rotation system. Dated items are monitored by Inventory Control systems to ensure that near and out-dated products are not sent to customers. Items including chemicals and raw meats are segregated and have slotting restrictions in order to prevent cross-contamination.

A temperature integrity system is in place so that proper refrigeration and freezer temperatures are maintained in the receiving, storage, and shipping areas. Our automated continuous monitoring system has both internal and external alarms monitored 24 hours a day. Temperatures are also manually monitored daily to verify system accuracy.

Shipping:
Frozen and refrigerated products are shipped from temperature-controlled docks to ensure temperature integrity. All trailers are inspected to ensure that they are clean and pre-cooled to 40º F prior to loading. Products are hand loaded into trailers as a final inspection for any damage that may have occurred prior to shipping. The freezer storage area in each Gordon Food Service trailer is separated from the refrigerated and dry product storage area by an insulated bulkhead. Insulating plastic curtains provide a barrier between interior and exterior temperatures when trailer doors are open.

Training:
All employees in our Distribution Center are trained at hire and annually on Good Manufacturing Practices and food safety policies that are relevant to their job duties.