

Food Safety Management

1. At GWSI, our dedication to food safety starts at the very top with a firm commitment from senior management. To ensure all staff members understand this commitment, we will display a signed copy of our Food Safety Policy in every office and break room. This communicates our dedication to food safety and our obligation to comply with regulatory agencies. Furthermore, we will incorporate the Food Safety Policy within the training materials of all new hires.
2. Our parent company, M Gerace Enterprises Inc., has a Food Defense Coordinator who will be trained and certified in the SQF System, HACCP, and Food Defense and prepare a Food Defense Plan for each warehouse location. The Food Defense Coordinator will also oversee and monitor the effectiveness of the Food Safety Training for each warehouse location.
3. Each warehouse location will have a senior manager designated as the Safe Quality Food (SQF) Practitioner responsible for implementing the Food Safety Plan in each location. The SQF Practitioner will be trained and certified as the location's Preventive Controls Qualified Individual (PCQI) and Hazard Analysis Critical Control Point (HACCP) system. The Warehouse Manager in each location will also be trained in SQF and HACCP requirements to ensure the integrity and continued operation of the food safety system in the event of organizational or personnel changes.

Food Safety Team

1. The SQF Practitioner will also be responsible for implementing and documenting training programs in support of the Food Safety Plan for employees at each warehouse location. Senior Management will provide the resources and commitment to ensure the effectiveness of the training program described in document 2.9.2.1 Training Program.
 - a. The Food Safety Team for each location will consist of the following:
 - b. Food Defense Coordinator
 - c. Marketing Representative
 - d. PCQI Practitioner for warehouse location
 - e. Warehouse Manager
 - f. Front Line Employee

2. The Food Safety Team at each warehouse location prepares a monthly Food Safety Report for senior management to advise the implementation and maintenance of the SQF System in their location. The Food Defense Coordinator monitors the monthly Food Safety Report from each location.
 - a. update training log
 - b. customer complaints
 - c. warehouse inspections
 - d. facility maintenance records
 - e. equipment maintenance record
 - f. effectiveness of facility sanitation program
3. The Food Defense Coordinator will document any updates to the Food Safety Plan, Storage Practices, and Conditions noted in the Food Safety Team's monthly report and will respond to any concerns requiring additional support from senior management will be documented by the Food Defense Coordinator.