



Food to live by.

Our Multi-Hurdle Food Safety Program 2013

The Earthbound Farm food safety program is operated under the guidance of some of the most respected food safety scientists in the country. We have worked to build a system which radically improves the safety of fresh produce, beginning with leafy greens and extending to all other fruits and vegetables. We continually monitor the efficacy of these programs and improve them as necessary.

1. Seed to Harvest

- At the farm: seed, irrigation water, soil amendments, and plant tissues are tested for pathogens.¹
- Sanitation protocols for farm equipment, packaging supplies, and transportation must meet specified Good Agricultural Practices (GAP) requirements.
- GAP efficacy is monitored through statistical process control (trending and tracking) of test data, in-house monitoring audits, and third-party verification audits.

2. The Raw Material Firewall

- Because microbial contamination of agricultural commodities most commonly occurs at the farm level, where the environment presents challenges to total control, we have implemented a firewall to reduce the risk of contaminated raw materials entering the processing environment.
- That firewall is created by a raw-product Test & Hold program. Incoming salad greens are tested and held until results return negative for pathogens.² Only cleared product is released into production.
- Testing protocols are designed to prevent a widespread contamination.

3. The Processing Facility

- Our buildings and processing equipment are designed to make daily cleaning and sanitation efficient and effective.
- All processes are reviewed and validated on an ongoing basis by our consulting scientists, in-house audits, and independent third-party audits.
- The USDA's Qualified Through Verification (QTV) service validates our Hazard Analysis Critical Control Point (HACCP) program and certifies compliance throughout the year with unannounced inspections that keep us "inspection-ready" every day. Our participation in this heightened program is voluntary.
- We're guarding against foreign object contamination on every packing line with state-of-the-art optical sorting systems that offer an extremely high degree of dependability for removing any non-leafy object from the product stream.

4. The Finished Product Firewall

- As a final safeguard to ensure that all of our food safety interventions have been effective, we have implemented a second firewall.
- That second firewall is created by a finished-product Test & Hold program. Salads are tested and held until results return negative for pathogens.² Only cleared product is released for shipping and, ultimately, use by the consumer.

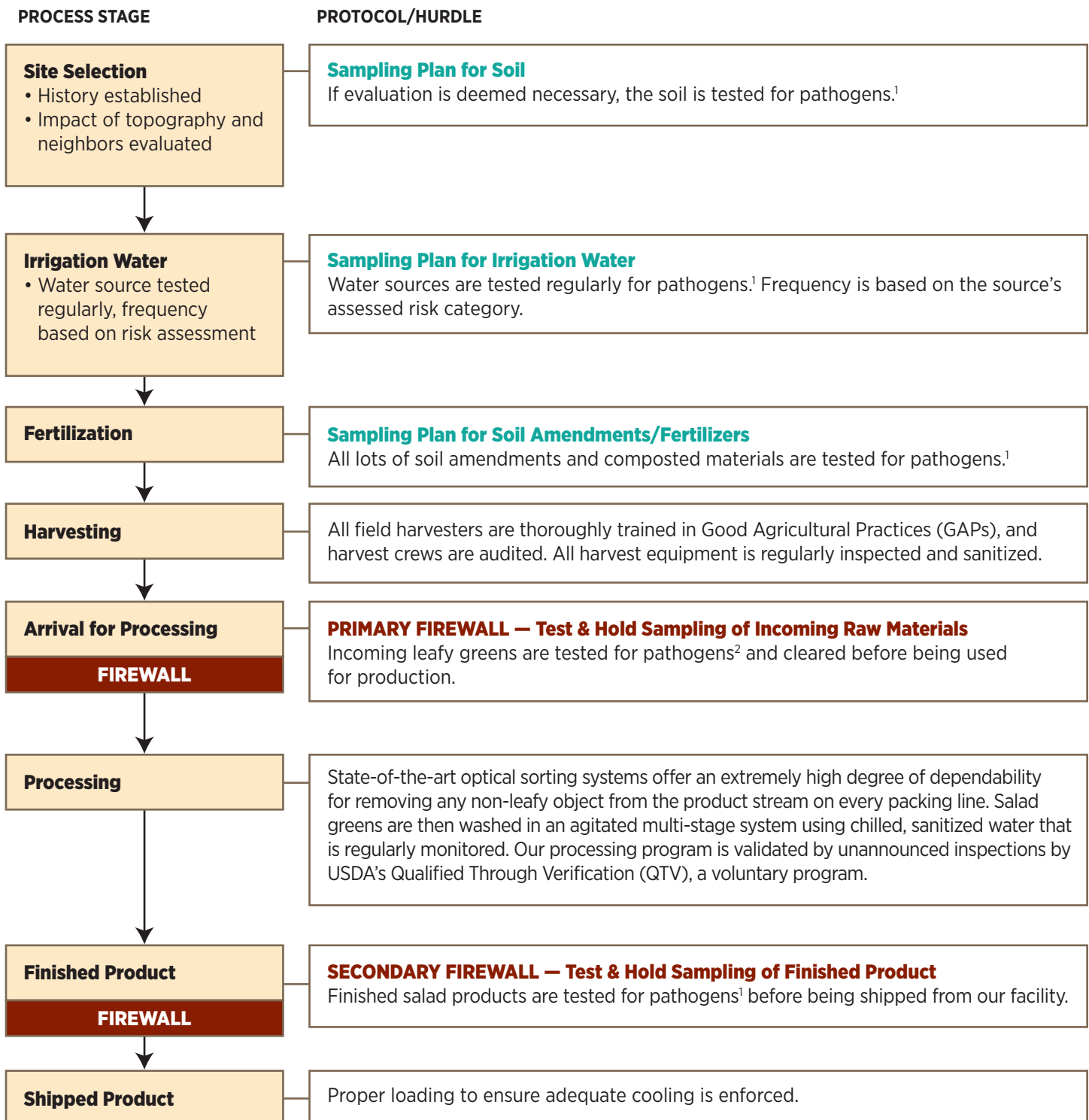
¹*E. coli* O157:H7, enterohaemorrhagic *E. coli*, and *salmonella*.

²*E. coli* O157:H7, enterohaemorrhagic *E. coli*, *salmonella*, and *shigella*.



Our Food Safety Program

This multi-hurdle program affects all leafy greens, salad items, and herbs



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²*E. coli* O157:H7, enterohaemorrhagic *E. coli*, *salmonella*, and *shigella*.