



Food Safety Program

Earthbound Farm is committed to providing the healthiest food possible. That is why the company goes above and beyond standard food safety protocols with its **Multi-Hurdle Food Safety Program**.

Earthbound Farm's robust and revolutionary food safety program starts on the farm with a thorough risk assessment of every field before planting. Then all inputs are tested for inputs prior to their use on the field.

Following harvest, the program continues with statistically valid pathogen testing of all freshly harvested inbound leafy greens and all finished products. While it's clear the testing alone does not make a strong food safety program, testing does validate that all the food safety protocols that preceded the testing are working. When a pathogen is discovered, the rapid testing allows the company to jump into an investigation immediately to identify potential sources.

Earthbound Farm continually monitors the efficacy of these programs and improves them as necessary using the latest technology and information.

In recognition for the real and lasting impact it has made on food safety, Earthbound Farm received the 2012 NSF Food Safety Leadership Award for Systems Improvement and SVP of Operations & Organic Integrity Will Daniels was the keynote speaker at the 2013 Food Safety Summit in Washington, DC.

The entire program is reviewed regularly by Earthbound Farm's Scientific Advisory Panel, comprising some of the nation's leading food safety scientists, including:

- Chuck Benbrook, Ph.D. (Washington State University)
- Larry Beuchat, Ph.D. (University of Georgia)
- Cliff Coles (California Microbiological Consulting)
- Karl Matthews, Ph.D. (Rutgers University)
- Gale Prince (SAFE Food Safety Consulting)
- Mansour Samadpour, Ph.D. (IEH Laboratories)
- Trevor Suslow, Ph.D. (University of California, Davis)

Following is a breakdown for how Earthbound Farm's Multi-Hurdle Food Safety Program keeps its fresh bounty and our bodies safe.

1. Seed to Harvest

- a. Prior to planting: each field is assessed for food safety risks
- b. At the farm: irrigation water, soil amendments such as compost, and plant tissues are tested for pathogens.
- c. Farm equipment, packaging supplies, and transportation must meet specified Good Agricultural Practices (GAP) requirements for sanitation protocols.
- d. GAP efficacy is monitored through statistical trending and tracking of test data, in-house audits, and third-party verification audits.

2. Raw Product Test-and-Hold

- a. All freshly harvest inbound salad greens are tested for specific pathogens (*salomonella*, *e coli* O157:H7, enterohaemorrhagic *E. coli*, and *shigella*) and held until results return negative for pathogens. Only cleared products are released into production.
- b. Testing protocols are designed to prevent widespread contamination.





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3. The Processing Facility

- a. Earthbound Farm's buildings and processing equipment are designed to make daily cleaning and sanitation efficient and effective.
- b. All processes are reviewed and validated on an ongoing basis by our consulting scientists, in-house audits, and independent third-party audits.
- c. Earthbound Farm's food safety program is GFSI-certified by BRC. Compliance is ensured with unannounced inspections that keep the company "inspection-ready" every single day of the year.
- d. Earthbound guards against foreign object contamination with state-of-the-art optical sorting systems that offer extreme dependability for removing non-leafy objects from the product stream.

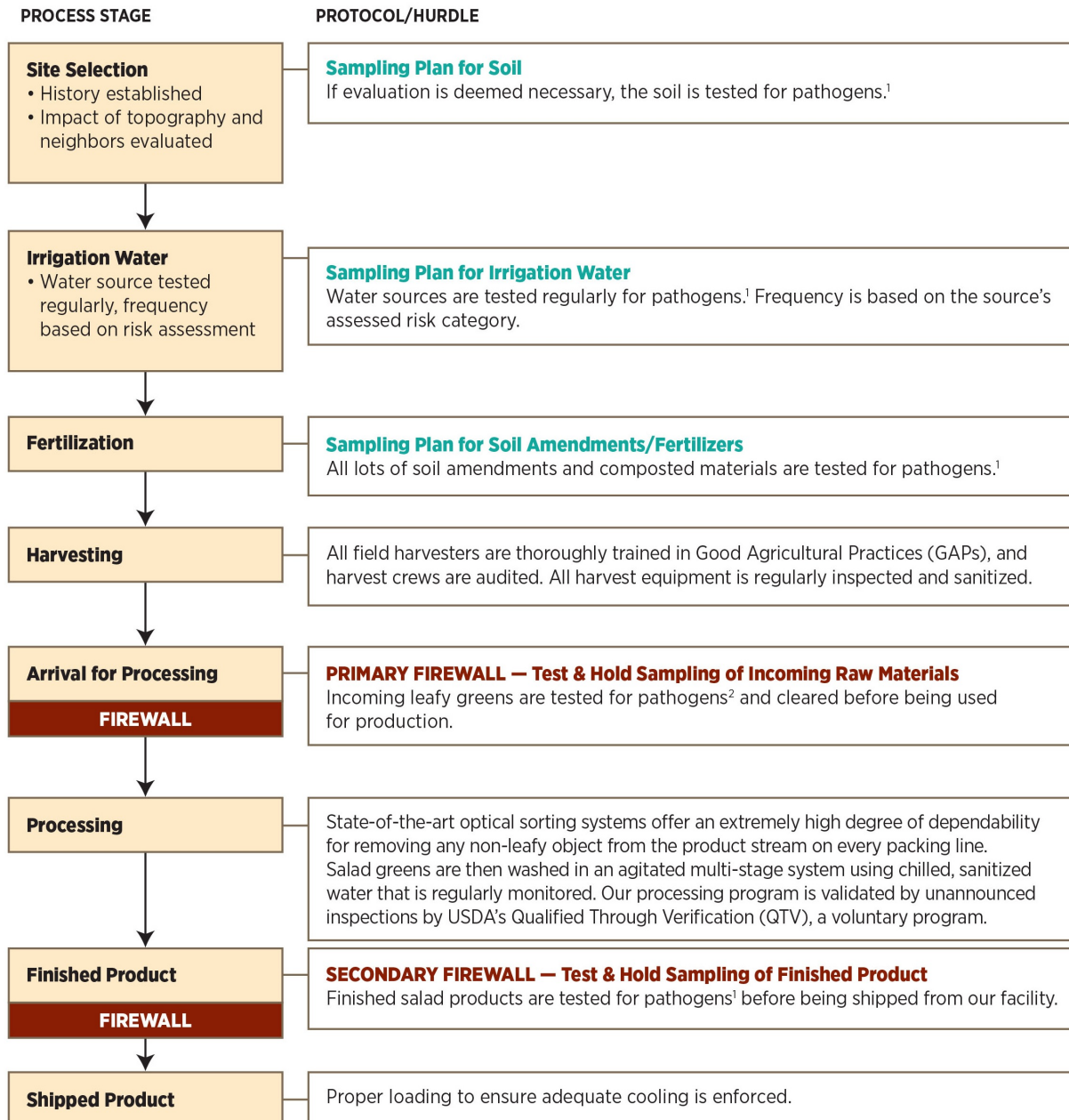
4. Finished Product Test-and-Hold

- a. For good measure, Earthbound Farm greens are subjected to a finished product Test & Hold program following processing. This second time, they are tested for the same pathogens as with the raw product testing (*salomonella*, *e coli* O157:H7, enterohaemorrhagic *E. coli*, and *shigella*) and held until results return negative for pathogens. Only cleared product is released for shipping and, ultimately, used by the consumer.

Following are specific details on the process of Earthbound Farm's Multi-Hurdle Food Safety Program:



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

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