Food Safety & Security

A Foodservice Distributor's Perspective

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U.S. Foodservice

- Locations & who are our customers?
 - Foodservice: restaurants, hotels
 - Institutional: Schools, Healthcare, Correctional
 - Will Call: Off-the-street business
- Roll of a foodservice distributor
 - Takes products that other companies make and redistribute to customers
- Private Brands and National Brands



U.S. Foodservice cont.

- We've undergone major consolidation
 - USF 30 divisions
 - PYA/Monarch 14 branches
 - Alliant Foodservice 40 units
 - Several Independent Distributors
- Owned by Royal Ahold
 - Sharing ideas with Retail sector
- Bio-security perspective
 - Intentional vs. Non-intentional

Food Safety vs. Security

- Food Safety programs in place for many years
 - Product Recall Program
 - Food Storage temperatures
 - Receiving procedures
 - Vendor Guarantees and Indemnity



Food Safety

- More Food Safety programs
 - Supplier Food Safety Audit Program
 - Yearly GMP/Food Safety Audits
 - New Suppliers
 - HACCP
 - Seafood
 - Perishable products
 - Sanitation Standard Operating Procedures (SSOPs)



Food Security

- Food Security
 - Increased over past several years
- In the past, primarily used to be related to theft protection and personal safety
- Now same & new procedures used to further protect the general public



Food Security cont.

- Partnership with suppliers
 - To include Transporters
- Partnership with customers
- Food safety & food security are tightly interwoven for foodservice



Operational Practices Personnel

- Pre-Employment
 - Background checks
 - Drug, felony, credit checks
- On-Going Training
 - Safety and Security
 - Food Safety, Sanitation, Serv Safe
- Contract Help
 - Go through reputable services
 - Use the same people repeatedly



Operational Practices Facility Security

- Gates and fences around facilities
- Security Guards
- Security Badges
- Security Passes / Codes for entering facilities
- Cameras
- Door Locks







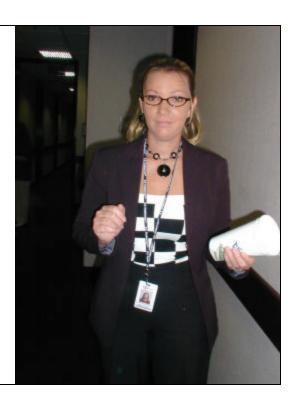




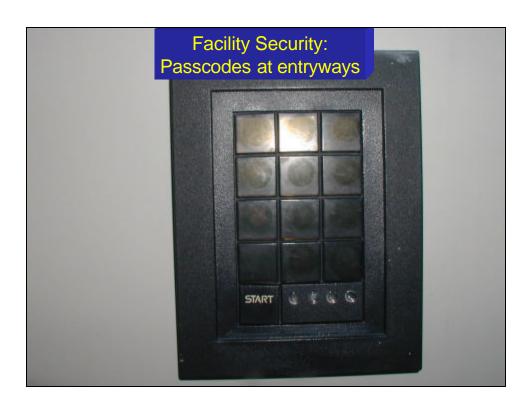




Facility Security: Security Badges













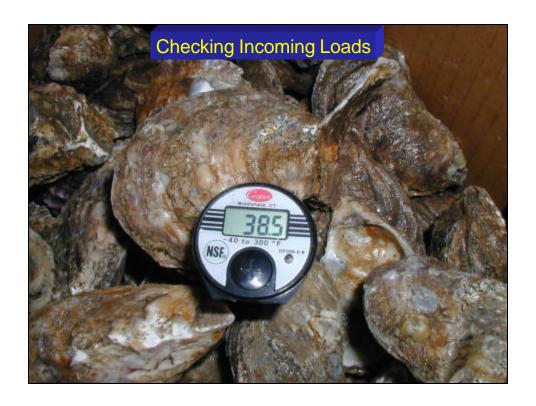


Operational Practices Receiving Products

- Trained personnel
- Check loads for tampering
- Check loads for damage
- Check product temperatures
- Check loads for evidence of pests







Operational Practices Warehouse Procedures

- SSOPs
- Product storage temperatures
- Refrigerated docks and length of time product can sit on the dock
- Limiting access to the warehouse/dock
- Security inspections
- Cross contamination prevention

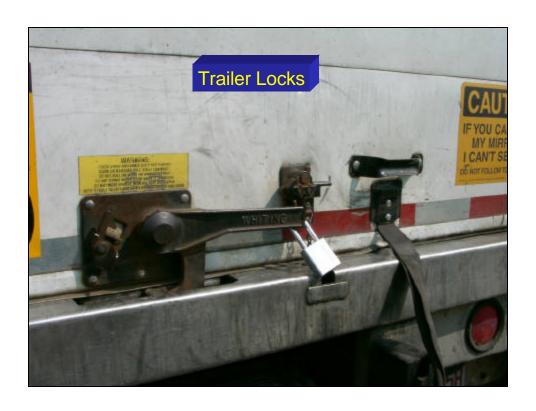


Operational Practices Shipping Procedures

- Drivers are responsible for their loads
- Trailer seals
- Trailers locked







Operational Practices Shipping Procedures

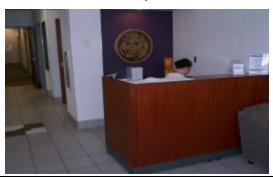
- Product placement
 - Cross contamination prevention
 - State regulations vary
 - Temperature maintenance
- Strict procedures on product returns





Operational Practices Visitors

- Visitors to facility have a specific place where they must sign-in
- Visitors are always escorted



Operational Practices Visitors

- Drivers and Lumpers have restricted access to facilities
 - Wear uniforms or special vests
 - Special Driver's Lounge



Operational Practices Other

- ASI audits of warehouse
 - Added security questions
- Few customers have requested additional security procedures
- Product Recall Program
- Crisis Management Program
 - Teams: Corporate and Divisional
 - Procedures in place to deal with crisis situations



