



Upper Lakes Foods, Inc.

HACCP Information

Letter of Guarantee to Our Customers:

We are proud to be leaders in the food distribution industry. ULF's history of 40 years speaks for itself. We are compliant to federal and state regulations and receive "excellent" ratings from both government and private auditing firms. We follow our HACCP program, specifically developed by and for our food distribution company.

The safe handling of the food we sell to you is our number one priority. If you are not satisfied with the products you receive, please notify your salesperson. If we have made a shipping error which requires return of product to us, we will credit your account.

We want to build a long and lasting relationship with you, and we are available to you for all your food service needs.

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS

Upon Conducting a Hazard Analysis - No critical control points, only control points were found in the facility:

1. RECEIVING product factors are: sanitation, temperature, contamination, product damage, product dates.
2. Warehouse STORAGE factors are: sanitation, temperature, contamination, product damage, product dates.
3. Product LOADING factors are: sanitation, temperature, contamination, product damage.
4. Product DELIVERY factors are: sanitation, temperature, contamination, product damage.

Outlined in the above four areas of our distribution operation, we have constructed a chart for each area as a guideline. All workers are involved in the HACCP program at ULF. This HACCP program is reviewed annually and is updated as necessary. The review and verification of our plan's efficiency by ULF's President, Steve Sorensen, is conducted annually and when committee deems changes are necessary.