

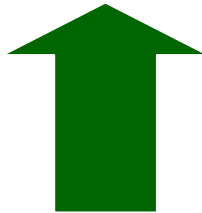


Sunnyside Agricultural Food safety Education and enhancement Program

- Sunnyside Packing Co. - 3200 Highland Ave - P.O. Box 828 - Selma, CA 93662 - sunnysidepacking.com -

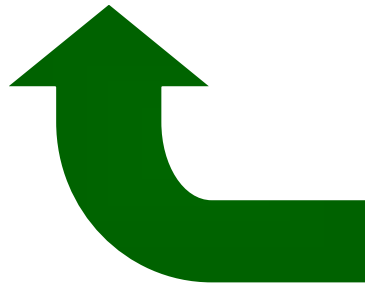
S.A.F.E.

Cultivating a safe supply chain



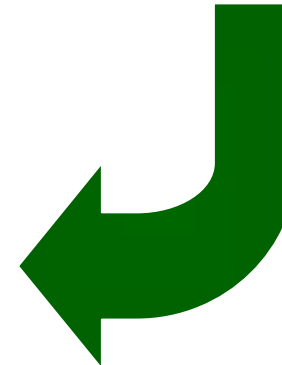
Ongoing Compliance

Complete, continuous program implementation (Field and Documents)
Internal/"Self" Audits (Corrective Actions)
Microbial Analysis
Third Party Audits (Field & Harvest Crew)
Adopting and adapting to change



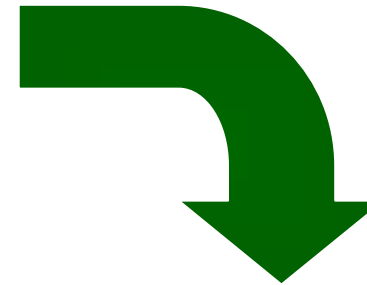
Progressive Implementation

Comprehension/implementation of manuals
Internal/"Self" Audits
Corrective Action Prescription/Resolution
Microbial Analysis
Maintaining/verifying records



Initial Introduction

Farm/Field surveys (Establish Baseline)
Binder Preparation/Receipt
Introduction to GAP's, GMP's, GHP's
Establish Progression Timeline
Classroom style meetings



Initial Implementation

On-site Evaluation (Baseline Confirmation)
Risk Assessment, GAP Customization,
GPS Coordinates Documented
Compliance Strategy Formulated
Corrective Actions Prescribed
Real world application of documents