

	Perricone Juices Policy Statement	Issued Date 08/24/2017	Page 1 of 1
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PERRICONE JUICES FOOD SAFETY AND QUALITY ASSURANCE STATEMENT

Beaumont Juice, Inc. D.B.A., Perricone Juices is a privately-owned family business incorporated in December 1994. All of us, at Perricone Juices, are committed to producing the highest quality and safest, fresh-juice products available in the market.

As a demonstration of our commitment, we are embarking on the process of developing and implementing the Global Food Safety Initiative (GFSI) food safety and quality system. We will follow the standards and practices associated with the Safe Quality Food (SQF) scheme. In addition, we will incorporate GFSI with our Hazards Analysis Critical Control Points (HACCP) principles and Non-GMO standards as our foundation. We are dedicated to continuous improvement and will use internal and external audits to validate our progress and the overall success of our food safety and quality system.

Creating a food safety and quality culture within our organization, is critical for ensuring the trust and confidence of our customers. Food safety is the responsibility of all employees, especially those that have direct influence on ingredients, processing, packaging, storage and the transportation of products produced and shipped. Our employees are our most important asset and we are training employees to take responsibility for Food Safety and our method to ensure this is through training and continuous improvement. The following food safety principles are the foundation of Perricone Juices commitment to quality:

- **Food Safety** - meet or exceed all statutory and regulatory requirements for food safety and quality systems. Validate the effectiveness of the food safety and quality management systems through internal and external auditing procedures recognized by GFSI standards.
- **Quality Improvement** – dedicated to producing consistent and superior quality products. We will seek to identify and surface corrective and preventative actions that will provide continuous quality improvement.
- **Customer Satisfaction** – identify customer needs and expectations while continually striving to be our customers’ supplier of choice.
- **Process Control** - establish measurable food safety and quality objectives for all processes and technologies to ensure compliance with standards and practices.

Bob Rovzar, CEO

Jerry Badeau, Plant Manager

DATE	Name	DESCRIPTION OF CHANGE	VERSION No.
2/15/2015	Lora Elicerio	New Document	1
9/6/2016	Brenda Boyd	Added Employee Asset & Training & CI	2
8/24/2017	Brenda Boyd	Removed Chairman	3