



Global Mushrooms, LLC Quality Assurance

The Owners and Management's Commitment to Food Safety

Responsibility for Food Safety starts with our Owners. Global Mushrooms Partners meet weekly to discuss the farms operation which includes food safety polices and strategies. Over the last 10 years, the Partner of Global Mushrooms have reinvested profits back into the Company to improve its facility and operations in order to insure employee safety, food safety and the ability to grow a high-quality product. Global Mushrooms voluntarily implemented Good Agricultural and Manufacturing Practices, a comprehensive HACCP food safety program and traceback system well in advance of USDA and FDA requirements.

Global Mushrooms' General Manager, the Management Team and its Employee all embody the Partners commitment to food safety. Global Mushrooms Safety Team meeting throughout year to discuss the farms operations and food safety topics, processes and improvements. By constantly reviewing and improving our procedures to remain ahead of industry-best practices, we keep true to the Company's commitment of Food Safety.

Food Safety Policies, Procedures and Training

Employees receive Food Safety Training on a regular basis and for all new food handlers. The training includes instructions jewelry, eating, drinking or the use of tobacco, garment, shoe, glove, cross contamination, cuts/blood and toilet policies. Personal hygiene training is required of all employees. Personal hygiene training including Hair and beard restraints, hand washing procedures and hand sanitizers are provided throughout the facility. Disposable gloves are utilized to avoid bare handling of the product. The Company provides employees with uniforms that are cleaned and pressed by a third-party supplier on a weekly basis

All employees are required to monitor the adherence to these practices and supervisors schedule regular inspections to document compliance and utilize this time for training. Safety Committee members also perform internal inspections to monitor and enforce food safety policies. Additionally, the Company has an independent third-party

inspections of its facility by Primus Labs, a well-respected food safety expert in the industry. The combination of daily reviews, internal inspections and the third-party inspection insures the company's commitment to Food Safety.

Facility

Global Mushrooms LLC has a document on file describing the physical facility location, its construction and how the operation is to be maintained. The Facility is equipped with adequate number of hand washing stations and toilet facilities.

The facility's layout, in conjunction with worker control, utensil control, internal vehicle use, creates a process that ensure that finished products are not contaminated by raw products.

Facility's Sanitation

Global Mushrooms LLC Grounds are maintained clean, they are washed every day after operations so that they don't become a source of contamination. Equipment is washed and sanitized in a daily basis. Picker's equipment and packing area are washed and sanitized in a daily basis. The whole product only has direct contact with the boxes as mushrooms are picked directly to boxes, transported to the packing room in boxes, weighted in boxes and stored in the cooler in boxes. Sliced mushrooms are picked directly in boxes, are transferred into the packing room in boxes and then are processed through the slicing machine which is sanitized daily. The packing room is sanitized daily.

Global Mushrooms performs Laboratory swabbing testing in the Packing room to all 4 scales, slicer and drains.

Facility and Equipment Maintenance

Global Mushrooms LLC's records all maintenance of its equipment and maintains these records in the main office. Records include frequency, who completed the maintenance and methodology. Preventative maintenance including calibration of all thermostats, thermometers and other instruments is also included in this binder.

Control of Documentation and Records

Global Mushroom LLC's has developed Food Safety procedures, policies, programs and trainings. These documents in addition to training records, testing results, monitoring records etc. are stored on the Company's secured server and in the Company's main office.

Traceability and Recall

Global Mushrooms utilizes a technologically advanced traceback system. A bar coding system is used on every carton of mushrooms and provides detailed information that is

stored in a computer data base. The information can be used to determine the time, date and location the mushrooms were harvested, as well as variety, quality and size. Boxes can then be traced through the shipping and distribution chain. The company conducts an annual mock recalls to insure that in an emergency, Global Mushrooms would be able to locate the “recalled” product and that the product is traceable to the source.

Suppliers

Global Mushroom Quality assurance starts with good manufacturing and good handling practices which includes our suppliers. Global Mushrooms LLC maintains accurate and current raw material specifications. The Company maintains a current list of their approved suppliers of raw materials and Supplies used in the production of its mushrooms. Global Mushrooms LLC inspect all incoming raw materials to ensure compliance.

Food Defense

Global Mushrooms LLC has a documented food defense plan to ensure the safety and security of all food products sold at its facility. The security plan includes the following:

1. Global Mushrooms is secured around the clock and security cameras are in place throughout the facility.
2. Outside visitors to the facility are required to have badges and document that they have read and understand good manufacturing processes before being allowed entry.
3. Facility Access - Limited (e.g., physical or electronic barriers, visitors)
4. Employee (e.g., badging)
5. Production Area Access - Limited (e.g., access on a “need to be present” basis)
6. Traceability & Recall Program
7. Raw Materials & Supplies (e.g., ingredients, finished products, raw materials, water, suppliers)
8. Shipping Drivers Inspection (e.g., “sealed” shipments, temperature and cleanliness inspections; pre-approved common carriers)

Pest Control

Global Mushrooms LLC Global Mushrooms farm has a pest control program in place that controls insects, rodents and other pests. Lunch room has plastic curtains to prevent the entry of flies and has electric lamps to extinguish mosquitoes.

Company maintains its pest control program in-house and with an outside service (Terminix).

Storage

Global Mushrooms LLC stores its supplies including packaging suppliers off the ground in protected, enclosed storage facility. All storage areas are kept clean and are free from dust, debris and other extraneous materials. Supplies are to be used utilizing the “FIFO” method of inventory management. Pallets are dated by manufacturing date to insure the FIFO inventory system.

Chemicals

Global Mushrooms Farm has sent employees designated to use hazardous chemicals to be trained on pesticide application and emergency and preventative measures while handling hazardous chemicals. Chemicals are located in a locked storage shed and food chemicals are segregated from non-food chemicals. All employees are instructed and trained in the proper use of chemicals and how to follow labeled directions.

Packing Room

All product entering into the packing room are scanned using the Mushroom Operation Center Software, weighted, packed or sliced and then marked with processing date. Sliced product is passed through a metal detector. Global Mushrooms LLC has two fully operational metal detectors. The metal detectors include a positive reject mechanism that physically removes product from the conveyor belts. The metal detectors are calibrated against ferrous, non-ferrous and stainless steel test cards.

Within the Packing Room, there is a designated area for product “on hold”. Product on hold is labeled with Red tags and will remain in the designated area until re-tested, rejected or released.

On Hold/Rejected/Released program

Global Mushrooms LLC has a written On Hold/Rejected/Released program for the removal of product deemed to either be unsafe or not meeting product specifications.

Cooler/Product Inventory Systems

Global Mushrooms checks and documents the temperature of the cooler at least three times daily. Products are to be shipped utilizing the “FIFO” method of inventory management. The Cooler is complete enclosed with raw materials (spawn) and finished products stored in their designated areas to avoid any cross contamination. All materials are stored on metal trays or pallets and are not stored on the floor of the cooler.

The Company ensures that all incoming mushrooms or raw materials entering the cooler are transported on carriers that are clean, sanitary, functionally capable of maintaining

correct temperature (if applicable), free from damage and free of pest infestation. Every product that enters our facility is dated and labeled for traceability.

Shipping

Prior to loading, Global Mushrooms Packing/Cooler Manager or Team member inspect each order prior to loading to ensure we are shipping quality products and that the customer order matches the delivered product. Then the Packing/Cooler Manager and his employees insure that all transportation haulers follow Global Mushrooms' guidelines for cleaning of the trucks prior to hauling and recording that proper temperatures will be maintained for each load.

Regulatory

The product is neither adulterated nor misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, as amended (including the Food Additives Amendment of 1958), the federal Insecticide, Fungicide and Rodenticide Act, the federal Hazardous Substance Act, the Poison Prevention Packaging Act, the Toxic substance Control Act, and the Fair Packaging and Labeling Act, together with their respective regulations, and any other laws or regulations which are substantially the same as such laws and regulations, or any other food or drug law or those found in such federal acts. Additionally, Global Mushrooms LLC certifies that the product complies with the Uniform Weights and Measures Law, the Uniform Packaging and Labeling Regulation, is not adulterated or misbranded within the meaning of any state pure food law, or any other applicable federal or state regulations and may lawfully be introduced into interstate commerce.

1. The Product is manufactured and sold in compliance with the federal Fair Labor Standards Act of 1938, as amended, and all rules, regulations and orders issued there under.
2. Global Mushrooms, LLC. Maintains records for all food safety activities including pest management, recall and trace-back, and environmental water quality testing.
3. The product is sold in full compliance with the Robinson-Patman Act and all other federal and state anti-trust statutes, the provisions of which are substantially the same as those found in the Robinson-Patman Act.
4. The product is in full compliance with Proposition 65 (the California Safe Drinking Water and Toxic Enforcement Act) and Global Mushrooms LLC certifies that its product does not contain any chemicals subject to Proposition 65, or that the quantity of such chemicals in the product presents "no significant risk" or "no observable effect: as those terms are used in the California Health and Safety Code."

5. The product complies with all other state and local laws and regulations of which Global Mushrooms LLC has knowledge either independently or by specific directive from Buyer.
6. Global Mushrooms is in compliance with the California Transparency in Supply Chain Act of 2010. Global Mushrooms makes efforts to insure its suppliers are also in compliance with the California Transparency in Supply Chain Act of 2010