



January 17, 2017

To: CWD Customers

This letter is to certify that Cash-Wa Distributing, Co. has as a part of their food safety program, an active HACCP Program as well as a Preventive Controls Program. CWD takes food safety very seriously. In addition to these programs, we have a recall program, disaster plan, and a Bioterrorism/Food Defense Preparedness Program in place. Our food safety program is reviewed annually by the American Institute of Baking as part of their annual warehouse inspections. We are in compliance with Federal Bioterrorism laws as well as other applicable local, state, and federal food safety regulations.

Our warehouse employees receive annual food safety training conducted by qualified staff. I am HACCP Certified by the International HACCP Alliance and we have two employees who have completed a FSPCA Preventive Controls for Human Foods Course. We also have team members who have completed the Food Defense Coordinator course offered by the American Institute of Baking.

Our warehouses are all inspected by USDA, FDA, OSHA, and the applicable State Health Departments. CWD purchases products from manufacturers in compliance with applicable USDA & FDA regulations. Meat items bear the USDA inspection stamp.

In addition, CWD warehouses are inspected by the American Institute of Baking. This voluntary audit is a very thorough audit of our food safety program. They look at all aspects of food safety including policies & procedures, receiving procedures, temperature control procedures, warehouse sanitation, pest control, training programs, Recall Procedures, disaster plan, Preventive Controls Program, HACCP Program, etc.

CWD's recall policy is integrated across our company. I serve as the recall coordinator. In the event CWD is notified by a product manufacturer or governmental agency of a recall of a product CWD stocks, our recall procedure is activated. Customers who purchased the recalled product are quickly identified and contacted with the recall information. The recall is carried out according to the procedures set forth by the product's manufacturer and/or the governmental agency overseeing the recall.

Please don't hesitate to call me if you have any questions.

Sincerely,

A handwritten signature in blue ink that reads 'Heidi Wietjes, MS, RD, LMNT, RD'.

Heidi Wietjes, MS, RD, LMNT
Director, Nutritional Services/HACCP Program Director