



Food Safety

At Freshline Foods, we are strongly committed to food safety and there has never been a single incidence of food borne illness associated with our products. Our quality assurance team scrutinizes each step of the production process with the goal of delivering safe, fresh tasting product.

Suppliers

We only partner with growers that have a proven history of good agricultural practices and each supplier is first audited to ensure they meet our stringent safety criteria. The following are minimum requirements that suppliers must meet:

- Irrigation water must undergo yearly microbiological testing by an independent laboratory. Smaller farms must undergo quarterly testing.
- Crops must be grown at a minimum distance from sources of animal waste.
- Fertilizers cannot contain raw manure and compost must be certified to be free of E.coli 0157:H7.
- Produce must be refrigerated within 3-4 hours of harvesting.
- All produce is inspected upon arriving at our warehouse and random samples are taken from each shipment for microbiological testing and quality assessment.

Processing

Food safety is no accident and our full-time quality assurance team monitors the production process from the moment produce arrives to the time of shipping to ensure compliance with HACCP procedures.

- Documented HACCP procedures followed
- State-of the art processing facility means produce is kept at optimal temperatures during storage, processing, packaging and shipping.
- Produce is triple-washed
- Retention samples are tested daily to ensure products are safe right up the best before date and beyond.
- Traceability- In the event of a recall, all our products are fully traceable.
- Yearly third-party testing to validate our safety protocols.

Shipping

Every truck is cleaned and inspected before each shipment and trailers are pre-cooled before produce is loaded. During transport, trailer temperature is monitored electronically in real-time for review by head-office.