



ELEPHANTS DELICATESSEN

Food Safety Policy

Since 1979 Elephants Delicatessen has had the honor of providing food to the greater Portland community. While many elements of our business have changed over time, one has remained consistent: our efforts to ensure the integrity and safety of our food. We feel it is integral to our commitment to our customers, and the single most important part of our work.

To further that dedication, we have developed operation and production standards for our production facilities, and behavioral expectations for our food production staff. These are based on a combination of food science and study, regulatory oversight, and best practices. We are committed to:

- **SAFETY AND SECURITY:** Manufacturing and delivering food that meets the highest food safety standards, meeting or exceeding the requirements of Current Good Manufacturing Practices, Hazard Analysis of Critical Control Points, and Risk-Based Preventive Controls for Human Food (21 CFR Part 117);
- **ASSESSMENT AND IMPROVEMENT:** Continually reviewing and improving our food safety procedures and standards through internal auditing and evaluation, to better mitigate food safety risks;
- **IMMEDIACY:** Taking immediate action when compliance deficiencies are discovered, and reporting these deficiencies to senior management accordingly;
- **RESPONSIBILITY:** Ensuring the food safety responsibilities of all employees are clearly defined and communicated, through continual training, coaching, auditing, evaluation, and documentation;
- **EMPOWERMENT:** Empowering all employees to report food safety problems, in a tracked, verifiable manner, and in a timely manner.
- **ACCOUNTABILITY:** Holding ourselves accountable for proper implementation and enforcement of our Food Safety Plan.

All this, with a focus on the continuous improvement of processes allowing us to adapt to changes in laws, regulations, and customer needs as related to food safety.

ANNE WEAVER, CEO