

U.S. FOODSERVICE DRIVES FOOD SAFETY FROM THE MIDDLE

*Education, Strict Oversight and New Technology
Create Best-in-Class Safety Program*

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Food safety standards in the United States are among the best in the world. Yet, each year nearly 300,000 Americans contract a food-borne illness because of improper handling at the supply, distribution or preparation stages.

As one of the nation's largest food distributors we at U.S. Foodservice believe we have the unique opportunity to drive food safety and quality from the middle of the food chain. We not only protect the integrity of a product from the time it hits our dock, but we also work closely with our suppliers and customers to improve the entire supply chain.

Focus on Education

In many cases, our efforts start with education. In fact, U.S. Foodservice-Denver teaches more ServSafe® Food Safety Manager Training and Certification classes than any other organization in the state of Colorado. The classes are open to customers and non-customers alike and are accredited by the American National Standards Institute (ANSI), which meets the Food and Drug Administration (FDA) requirements for operators of all sizes.

U.S. Foodservice was also the first major food distributor to develop food safety training by job function and we have more Hazard Analysis and Critical Control Points (HACCP) certified employees than any other distributor in the country.

Cold Chain Management

Our industry-leading program, which meets or exceeds all federal, state and local food safety regulations, is also known for its commitment to monitoring and maintaining food product temperatures at every step in the distribution chain. We regulate product temperature with state-of-the-art systems including distribution centers with multiple refrigeration zones, refrigerated loading docks and multi-temperature delivery trailers.

U.S. Foodservice also uses Time Temperature Recorders (TTRs) for high risk products like seafood shipments, which allow us to electronically track product temperature throughout the distribution chain.

Trust But Verify

To ensure that we are adhering to our strict guidelines for food safety and quality, U.S. Foodservice uses three levels of oversight to manage, audit and measure our program. These include:

1. On-site supervisors, trained in food safety, check all associates' compliance with food safety policies for every shipment.
2. Regional and corporate food safety managers conduct thorough verifications and provide ongoing food safety support.
3. Third-party audits independently verify safety policy compliance and accurate reporting of results.

Best-in-Class Tracking and Recall Programs

U.S. Foodservice has a best-in-class recall and recovery program that quickly contacts customers with accurate information about a recall and initiates product recovery. Our division complies with the requirements of FDA's Reportable Food Registry and our company is currently developing an automated recall management system that further improves the communication, documentation and management of recalls.

A Culture of Safety

Food safety is part of everything we do. Beyond Denver, our company is active in a number of national initiatives that are aimed at protecting the food supply. For example, under the direction of Jorge Hernandez, our Senior Vice President for Food Safety and Quality Assurance, U.S. Foodservice has joined the Global Food Safety Initiative (GFSI) and GLOBALG.A.P (Good Agricultural Practices) in an effort to harmonize worldwide food safety standards for both national and foreign suppliers.

David W. Patterson is division president of U.S. Foodservice-Denver. The company supplies national, private label and signature brand items and an array of services to neighborhood restaurants, hospitals, schools, colleges and universities, hotels, government entities and other eating establishments. For more information, visit www.usfoodservice.com.