



Church Brothers, LLC

PO Box 509
Salinas, CA 93902
800-799-9475

About Us

Tom and Steve Church each began their fresh produce experience in high school loading lettuce during the summers in the Salinas Valley. They took similar paths through different sales desks learning the business and developing relationships with customers and growers. Their careers came together in the mid 1980's at Fresh Western Marketing, now known as River Ranch Fresh Foods. Tom and four other partners formed the company in 1981.



The River Ranch years were marked by innovative ways of approaching harvest, cooling, packaging and load consolidation. Unique ideas and passion for the work led to opportunities to flourish in field packed products and to initiate a fresh produce processing arm, Fresh Valley Produce, and many new salads and vegetables combinations. A “Can Do” attitude has long been a trademark of the Church Brothers.

There is a long list of new ways to supply produce to the industry that the Church brothers have had a hand in developing. Here is the list:

- Field packed broccoli
- Ice Injection cooling systems
- Split packaging cartons for smaller stores
- The first form, fill and seal machine used for packaged salad
- “Salads to Go”- kit salads in sealed plastic containers, eaten on the go
- Microwaveable vegetable mixes complete with sauce in rigid containers
- Controlled atmosphere packaging
- “Angel Hair” Coleslaw
- Development partner with Jake Hougham on Whole Leaves
- Primus Labs co-founder (with others)
- Full service fresh load consolidation
- Truck appointment loading

These are some of the concepts that have now become industry staples.

A fair deal for both grower and customer and a work environment where the individual is challenged to take personal responsibility are business fundamentals that have always made our team feel to be part of the family. After the sale of River Ranch, the Church Brothers started back up as a growing,

sales and marketing company. They eventually broke other new ground by bringing together six independent grower shippers from two growing regions to form Fresh Kist Produce. Along with their growing responsibilities the Church Brothers managed sales and marketing for the new company.

Again innovative ideas led to another broccoli success, iceless broccoli in a bag for foodservice customers. Eventually, Tom and Steve set out again to serve



their growers and customers in their inimitable style. They have the love, expertise and desire to form and keep successful relations centered on everyday excellence in produce.

Church Brothers today represents years of sound business fundamentals and innovative ideas performed by skilled and motivated people. We supply a wide variety of fresh fruits and vegetables to processors, foodservice customers, retail customers and the international marketplace. We also have a partnership with True Leaf Farms, processing spinach, spring mix and whole leaf singles. Our ability to consolidate and assemble complicated mixed vegetable and fruit loads rounds and arrange for transportation allows the customers to experience “fresh produce made easy”.

We plan on earning and keeping your trust. Give us a try- you’ll thank yourself.

About Our Products

Church Brothers Produce LLC grows, packs and ships a wide variety of fresh produce items in season from the following California and Arizona growing regions:

- Salinas- Watsonville shipping district
- Santa Maria- Guadalupe district
- West side of the San Joaquin Valley
- Imperial Valley
- Yuma and the western Arizona district

We also ship Cabbage in season from many other growing areas around the continental United States.

Our True Leaf Processing Plant operates seasonally in King City, California and Yuma, Arizona.



Production

Day-to-day, consistently great quality starts with good growers, good land and good weather. Church Brothers' grower relations have been developed through many years of knowing the best people and the correct places to be at the proper time. Our scientific approach to planting schedules, our innovative approach to new and proven seed varieties and ability to react to opportunities created by weather in our or competing growing areas, allow us the best opportunity to consistently provide for the needs of our customer base. Long in advance of the harvest, from the Central Coast of California to the Western deserts of Arizona, Church Brothers Production team works tirelessly, ensuring that the right seed is in the best ground, grown by an industrious and capable grower community. Their reward has been and will always be a satisfied customer.

Harvest

As crops approach optimal maturity, our harvest supervision team walks the fields, getting an accurate assessment of prime harvest date, potential yields, best end-product usage as well as any areas of weakness to be managed. Final irrigation dates are arranged with the grower to insure our produce is at its peak of moisture and maturity. Our in-house, custom or grower contracted harvest crews employ the most modern, safe and efficient means of selecting, trimming and carefully placing our fresh produce into bags and/ or cartons. Timeliness, careful handling and good decision making are the primary motivators as our crews perform their invaluable tasks. Our harvesters approach their work, much the same as food stylists, preparing fresh produce that is as pretty as a picture.



Quality and Food Safety

In an increasingly demanding environment, Church Brothers, LLC is very proactive in the quality and safety of our products. We feel that quality and food safety go hand in hand. We ensure that every step of the way we follow strict guidelines and procedures to do exactly that, ensuring quality products delivered to our customers.

Tests are performed on our ranches to ensure the soil is safe for our products to be grown. Our water is tested to ensure it is safe to water our crops. Our harvesters must pass rigorous guidelines and received Good Agricultural Practices training to ensure proper sanitation in our fields. The coolers must meet stringent safety guidelines in order to handle our product and then it is shipped to our customers. We believe there are no shortcuts to providing quality and food safety.

Cooling

All the effort that goes into growing and harvesting great produce, demands quick and efficient post harvest handling. Laser scanning assists us in tracking the identity and field source of each box of fresh product, as each pallet is entered into our information system upon receipt. Depending on commodity, the cartons are then iced using an injection system, hydro- vacuum or vacuum cooled using vaporization vacuum cooling methods, or forced air cooled using cooling tunnels. After cooling each product is then slotted in shipping facilities where complex mixed vegetable and fruit loads may be staged for incoming trucks. The process is augmented with our truck appointment system, as trucker's time waiting for a ready door and order assembly is minimized. With careful post harvest handling, the useful shelf life and optimal quality are maximized for the benefit of our customers.

We use the following coolers in California and Arizona:

[Salinas, CA](#)

Central Coast Cooling

1107 Merrill Street
Salinas, CA 93901
(831) 422-7265

Easton

1350 Schilling Pl.
Salinas, CA 93901
(831) 753-7535

Paul's Pak

1037 Abbott St.
Salinas, CA 93901
(831) 771-9171

[King City, CA](#)

True Leaf Cooling

48450 Lonoak Road
King City, CA 93930
(831)386-9392

[Santa Maria, CA](#)

Guadalupe Cooling

2040 Guadalupe Road
Guadalupe, CA 93434
(805) 343-2331

Main Street Cooling

2165 West Main Street
Santa Maria, CA 93458
(805) 928-8655

[Huron](#)

Dresick Cooling

19935 Jayne Ave.
Huron , CA 93334
(559) 945-2254

[Imperial Valley](#)

6th Street Cooling

521 Olive Avenue
Holtville , CA 92250
(760) 356-3156

[Yuma, AZ](#)

**Advanced Cooling
Systems**

4102 S Ave 3 1/2 E.
Yuma, AZ 85365
(928) 726-7220

Priority Cooling

4899 E Gila Ridge Rd
Yuma, AZ 85365
(928) 344-0616

**Texas Hill Diamonte
Cooling**

1182 S. Avenue 51E.
Roll, AZ 85347
(928) 785-4047

Contact Us

Church Brothers, LLC
PO Box 509
Salinas, CA 93902

Appointment Loading: 800-799-9476
Sales & Marketing: 800-799-9475
Transportation: 800-862-3909

Sales Team

Tom Church - tom@churchbrothers.com
Steve Church - steve@churchbrothers.com
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Gina Tegenkamp - gina@churchbrothers.com
Jill Duell - jill@churchbrothers.com
Mark Clogston - markc@churchbrothers.com
Mark Solis - marks@churchbrothers.com

Consumer inquiries please email consumerinformation@churchbrothers.com.

CB Logistics

In order to provide complete service to our customers, Church Brothers has expanded into a new venture, CB Logistics, to assist with all transportation needs. Church Brothers Logistics will provide excellent service, quality and value whether you require full or partial shipments of fresh produce to your distribution center. Our trucks are monitored daily, ensuring up to date and timely information on your carrier.

It is our utmost goal to meet and exceed your expectations at competitive rates. As our customer, you can depend on reliable service, a diverse carrier base, adaptability in an ever changing marketplace and accuracy in understanding and tracking of your fresh produce. As with all of our businesses, we pride ourselves on operating with honesty, integrity and dependability. Let us provide you with the highest quality transportation service through CB Logistics.



True Leaf Farms



Church Brothers Produce is in partnership with True Leaf Farms, a processing entity currently producing a variety of spring mixes, spinaches and whole leaf singles of Romaine, Green Leaf and Red Leaf. True Leaf Farms operates seasonally in King City, California and Yuma, Arizona. From a food safety standpoint we operate under strict HACCP guidelines and are monitored by and inspected routinely by various well recognized industry approved agencies such as Primuslabs. com, AIB Labs and Silliker Labs.

The tender nature of Spring Mix and Spinach components leads us to a harvest that is in close proximity to our processing plants. Fields are vacuumed cleaned prior to harvesting to insure best quality. We harvest using the most modern machines, designed to deliver tender lettuces at the peak of their quality. Nighttime harvest is the rule of thumb for same day assembly, resulting in a maximization of shelf life quality. After blending, washing and drying in our gentle and efficient systems, we package using modern form, fill and seal machines, along with packaging materials tailored for the long life and beauty of the product. A wide variety of mixes and blends are available to best satisfy the desires of discriminating chefs.

Green Leaf, Romaine and Red Leaf lettuces are grown specifically for these whole leaf single products with seed varieties designed for uniform leaf size and picture perfect presentation. We then carefully trim undesired stem material and segregate the leaves into single, heart leaf and Cascade leaf sizes. After washing and drying we hand select only the best leaves and package them into their respective packaging. As directed by the customer, we are capable of sealing and modifying the atmosphere in the bag to minimize undesired oxidation of the leaves. Care and attention to our process affords customers optimal yield and ease of preparation. We, too, plan on earning and keeping your trust.



To: Customers and Consumers of Church Brothers

Re: Food Safety Program

Church Brothers, LLC would like to assure our customers of the strong Food Safety Program we have in place. The rigorous standards and preventative measures for Church Brothers, LLC Food Safety Program entail:

- **Third-party audits by PrimusLabs:**
This program provides third party verification by PrimusLabs to certify that the growing operation has met or exceeded target standards of the GAP program.
Coolers and Ranches audited annually
Harvest Crews audited quarterly
- **Good Agricultural Practice (GAP)**
Good Agricultural Practices are guidelines established to ensure a clean and safe working environment for all employees, while eliminating the potential for contamination of food products. The PrimusLabs.com GAP program addresses the issues of site selection, adjacent land use, fertilizer usage, water sourcing and usage, pest control and pesticide monitoring, harvesting practices (including worker hygiene, packaging storage, field sanitation and product transportation) and cooler operations. Standard Operating Procedures (SOP) are developed and incorporated into the GAP program providing guidance with respect to potential points for contamination and preventative or corrective measures to mitigate their effects¹

For instant information and updates on our Food Safety Program please refer to:

www.primuslabs.com for reviewing latest audit reviews

Any other questions or concerns regarding our Food Safety Program can be addressed by contacting Jim Storm: 831-796-1071 / jim@churchbrothers.com.

Steve Church
Church Brothers, LLC

¹ Primuslabs.com



CHURCH BROTHER'S SUMMARIZED PRODUCT RECALL PROCEDURES

The following summarizes the steps taken in the event of a product recall. This outline has been developed to take immediate and effective action that will protect the consumers and customers from potential life- or health threatening hazards. Our recall is also intended to protect the company and customers employees and brand names from adverse legal, regulatory and publicity actions.

TOOLS FOR RECALL:

BAR CODING:

A bar coding system has been established for placement on all cartons and bins within our inventory. Bar coded pallet tags are placed on every pallet of product at first point of receiving into Church Brother, LLC inventory. These pallet tags enable us to track product through out all points of the distribution cycle:

- Inbound from field
- Handling through cooling and inventory process
- Loading onto transportation
- Arrival at final customer destination

FAMOUS

With our Famous computer platform, we are able to take the bar code information and link it back to the following attributes:

Ship Date
Ship to Locations
Grower
Ranch Lot # / Location
Date of Harvest
Harvest Crew of product
Planting date

CLASSIFICATION OF RECALLS:

Class I Recall

This is an emergency situation in which there is a reasonable probability that the use of, or exposure to, a violative product will cause serious adverse health consequences or death.
Example: Presence of E. coli in foods

Class II Recall:

This is a priority situation in which use of, or exposure to a violative product may cause temporary or medically reversible adverse health consequences or where the probability of serious adverse health consequences is remote.
Example: Pathogenic microorganisms in food, Salmonella.

Class III Recall:

This is a situation in which use of, or exposure to a violative product is not likely to cause adverse health consequences.

Example: Filth in food, foreign material in food, or labeling violations

RECALL PROCEDURE:

When all the information is gathered regarding the product in question and the class of recall has been designated to the situation, the sales manager will contact all proper customer representatives via email and certified letter informing them of the recall situation. Informing our customers in the shortest possible time period, will be our priority. Provided information from Church Brothers, LLC will include:

Summary of Recall situation

Detailed description of recalled product including:

- Church Brothers Order #
- Customer Order #'s
- Product Description
- Quantity of product
- Pallet Tag numbers for reference

Direction for proper action of handling recalled product

FOLLOW-UP TO RECALL:

- Second letter of intent for recall & Questionnaire:
A second formal letter of recall will be sent to the customer with a questionnaire to verify their awareness and confirm proper action was taken as instructed.
- Monitoring:
Church Brothers, LLC will monitor the volume of product returned to measure effectiveness of the recall. All consumer feedback will also be monitored and reported to the customer for proper handling.
- Status Reports:
Periodic and a final status report will be given to all customers and representatives involved in recall Final report will include:
 - ◇ Total number of customers notified of the recall, including dates and method and copies of notification.
 - ◇ Number of customers who have responded to the recall and the amount of product each customer had on site at the time of the recall.
 - ◇ Number of customers who have not responded.
 - ◇ Total amount of returned or disposed of by each customer.
 - ◇ Estimated time for the completion of the recall.

PRODUCT RECALL CONTACT LIST:

Sales Manager

(Primary contact):

Steve Church

831-796-1038

Please call if you have any questions or require further detail of this process.