



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