



NFC EARNS GOOD MANUFACTURING PRACTICES CERTIFICATION

This certification is awarded as the result of systematic and independent examinations of both our quality assurance and safety management systems.

The certification assures domestic and international customers that our manufacturing facility meets or exceeds the requirements of the internationally recognized Code of Practice-General Principles of Food Hygiene CAC/RCP 1-1969, rev. 3 (1999).

Good Manufacturing Practices apply in the manufacture, processing, packing and holding of food to assure that the product is safe and has been made under excellent sanitary conditions.

The certification was obtained after a two-step process. First a review consisting of an appraisal of our written GMP's and Sanitary Standard Operation Procedures is conducted. The documentation is assessed for compliance with the appropriate standard/code.

The second step consists of a detailed certification audit. An auditor from a third part organization carried out an on-site audit of the GMP's system as it actually operates. This was possible by sampling work in progress and quality records in different parts of the facility. During the assessment no corrective actions were requested and certification was given.

The Good Manufacturing Practices program establishes rules to be followed regarding issues like: Disease control, cleanliness, personal hygiene practices, and the continuous education, training and supervision of employees to insure proper food safety. Weekly meeting are conducted to emphasis proper procedures.

The program also specifies regulations to be followed regarding any construction in the facility, grounds maintenance, storage facilities, sanitary facilities, lunchrooms and hand-washing stations.

Generally these programs must be in place to run a sanitary operation. Additional programs include on-going preventive maintenance, pest control, and standard sanitary procedures. On-going, unannounced inspections are conducted to insure that we continue to meet these high standards.