

Food Safety Modernization Act (FSMA) Preventive Controls for Human Food

(This statement does not expire and will only be updated if changes are required)

To All Graceland Fruit Customers,

As of September 2017, Graceland Fruit, Inc. has updated its food safety programs to comply with 21 CFR 117, Current Good Manufacturing Practice, Hazard Analysis, and Risk Based Preventive Controls as required by the FDA under FSMA.

With six PCQI managers and supervisors and eight HACCP managers on staff we can provide you with safe food products based on our BRCGS certified, HACCP/Preventive Controls compliant food safety systems.

If you have any questions contact either your Broker or our Customer Service Department.

Respectfully,



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