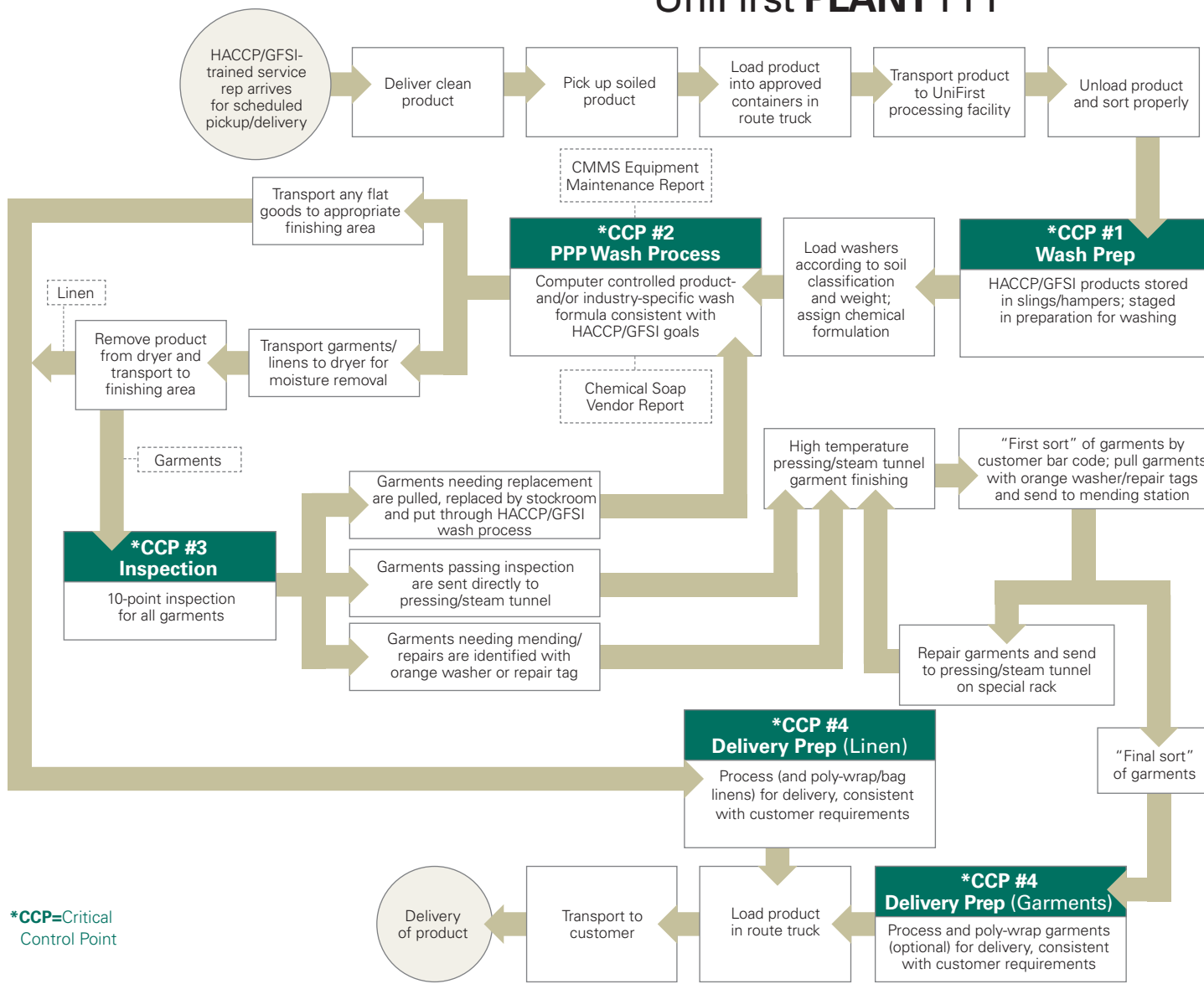


UniFirst Product Protection Process (PPP) for HACCP/GFSI Food Safety Plans

UniFirst PLANT PPP



UniSafe® Service for Food Processors

Hazard analysis and critical control plans play a vital role in your food safety initiatives. UniFirst helps you achieve your "clean process" goals through our Product Protection Process (see flow chart).

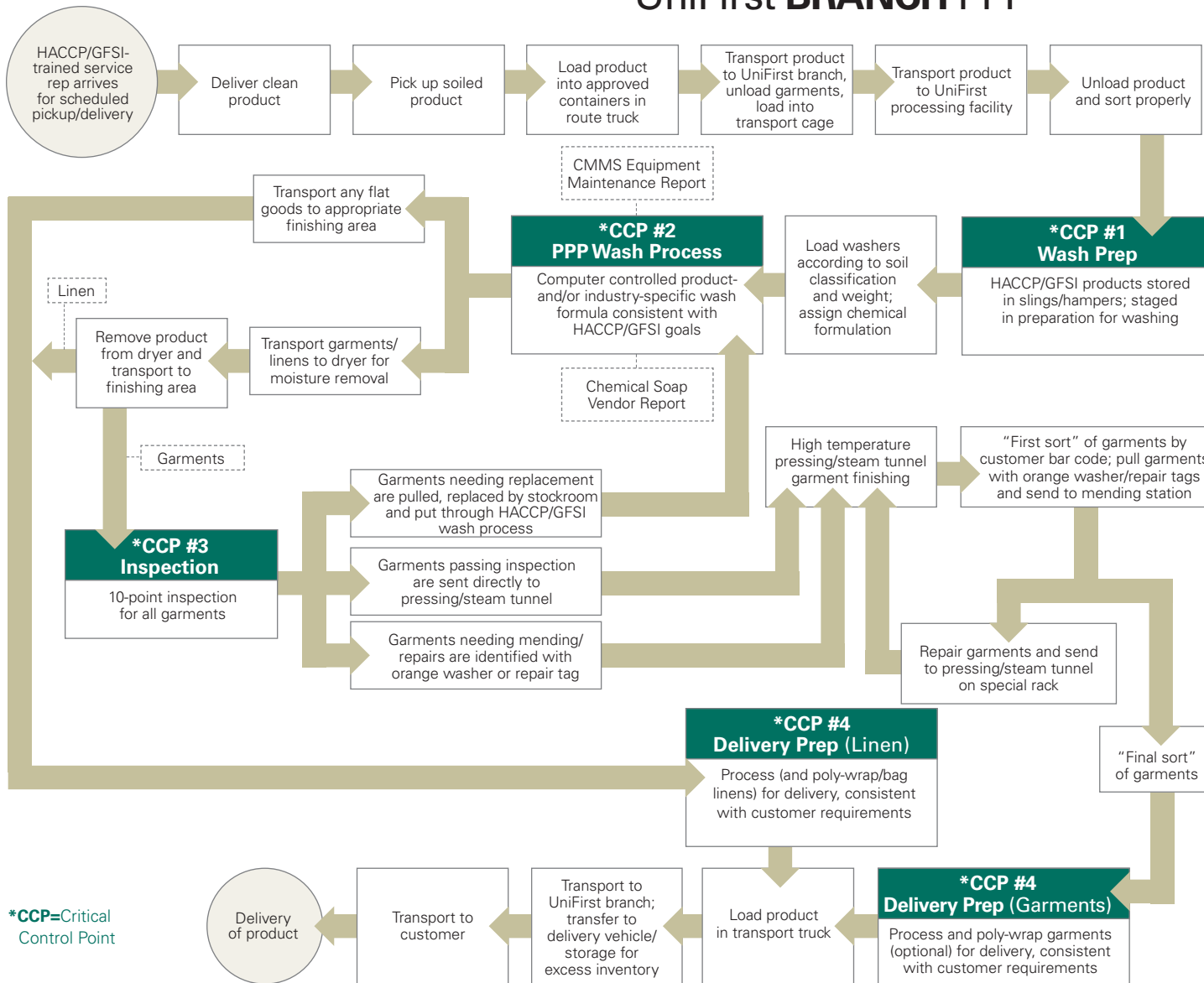
- Portal-to-portal sanitization control
- Cross-contamination protection
- Documented, verifiable processing
- HACCP†/GFSI‡-trained service staff
- Food processing/food service-specific safety garments
- Custom programs and services

† Hazard Analysis and Critical Control Points (HACCP) are used in the food industry to identify and eliminate potential safety hazards associated with the production, processing, and packaging of consumer food products. HACCP plans focus on key risk areas where food safety hazards are most likely to occur and follow stringent measures to prevent them.
(For more information: www.haccpalliance.org)

‡ The Global Food Safety Initiative (GFSI) is a nonprofit collaboration of international food safety organizations that benchmarks standards and defines efficient food processing protocols and "best practices" to maintain food safety throughout the consumer supply chain.
(For more information: www.nygfis.com)

UniFirst Product Protection Process (PPP) for HACCP/GFSI Food Safety Plans

UniFirst BRANCH PPP



UniSafe® Service for Food Processors

Hazard analysis and critical control plans play a vital role in your food safety initiatives. UniFirst helps you achieve your "clean process" goals through our Product Protection Process (see flow chart).

- Portal-to-portal sanitization control
- Cross-contamination protection
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(For more information: www.mygfsi.com)