

DARDEN

R E S T A U R A N T S SM



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Global Food Safety Strategy

The best way to ensure quality is to go to the source

Utilizing a Hazard Analysis of Critical Control Points (HACCP) Approach,

Ensure:

- Food safety practices are integrated at all levels of the supply chain
- Highest level of security to the Darden supply chain (domestic & international), with traceability from pond to plate / farm to fork

Food Safety Building Blocks:

- Building food safety into the process vs. inspecting food safety into the product
- Ensuring food safety through raw material and production process controls
- Supplier and Darden verify products meet specification with FDA approved methodologies in select 3rd party laboratories
- Darden Quality Specialists act as teachers and consultants at the production sites

Global Food Safety Strategy

Traditional Food Safety Checks:

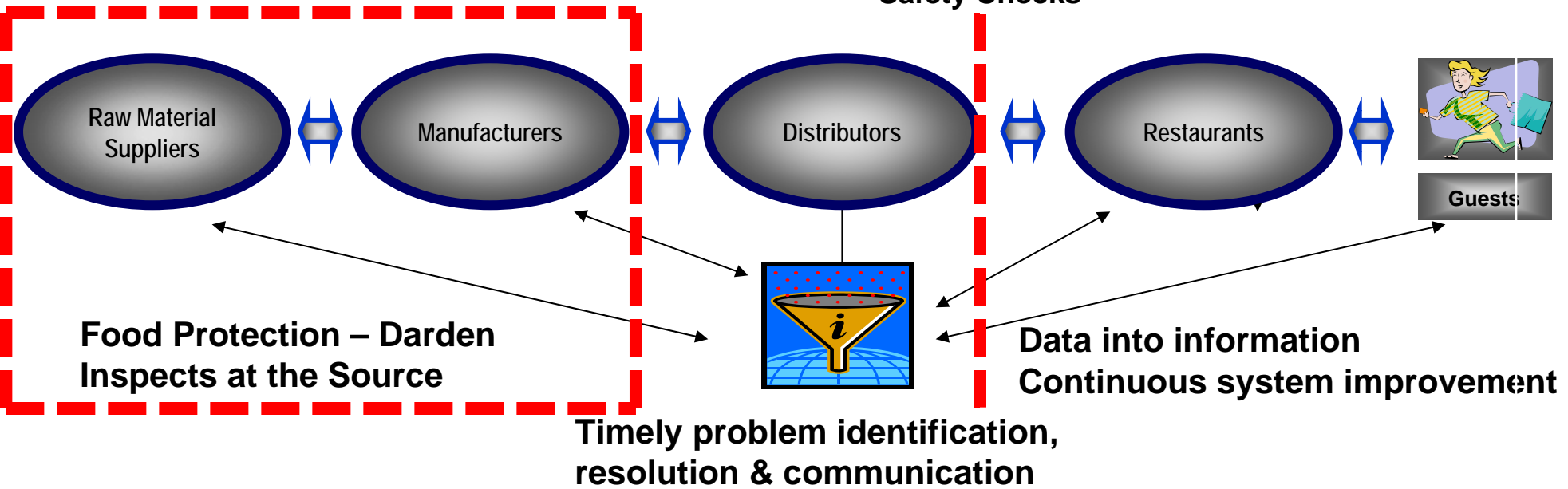
- Long after harvest, processing, distribution
- “Random” testing at end
- Inhibits feedback for process improvements

Darden Inspection at the Source:

- Inspect product and processes **at the source**
- Provide immediate feedback on food safety
- Complete microbiological/chemical testing **before** products are shipped to the U.S. using FDA approved methods
- Lot numbers and traceability systems ensure product tested is product received



Traditional Food Safety Checks



Global Produce Food Safety Strategy

Produce is inherently a high-risk product:

- Ready to eat with no “kill step”
- Produce is relatively poorly regulated government
- Grown in dirt, fertilizer
- Numerous bacteria are present, with potential for pathogenic bacteria
- Critical Control Points are:
 - Good Agricultural Practices
 - Growing areas, labor practices, prevention of fecal contamination
 - Good Manufacturing Practices – processing plants/ distribution
 - Handling, processing, washing
 - Good Manufacturing Practices - restaurants
 - Handling, washing, etc.

Global Produce Food Safety Strategy

Critical Control Points:

● Field Level Controls

- Animal
- Water
- People

● Processing Level Controls

- Sanitation
- Contaminated Equipment
- Wash Water (temperature/chlorination)
- People

● Traceability and Visibility

● Restaurant Controls

- Provide training and accountability
- Check for approved sources, quality, proper storage and handling
- Sanitized sinks (dedicated sink ideal)
- No bare hand contact

Global Produce Food Safety Strategy

“Dirt to Door” Vision

Develop a system of growers, processors and distributors that is the gold standard of our industry for food safety, quality, reliability and service while providing complete visibility and traceability from the growing fields (dirt) to the restaurants (door).

Goals and Objectives:

- Complete integration of critical controls throughout supply chain
 - Regular audits conducted by DRI TQ/Third Party of growers, processors and distributors
- Traceability and Visibility
 - All critical produce items under contract with growers
 - Programs in place at the source for all contracted growers
 - Full Traceability of all products
- All contracted items packaged in “Nourish & Delight” boxes for ease of recognition for Operations

Global Food Safety Strategy – Partnership for Success!

