Rich's Ice Cream Nut Free Statement

Some people think we're nuts. Actually, the opposite is true. No if's and's or nuts about it....

In order to give our customers complete peace of mind, Rich's has adopted a Nut Free Policy in our plant. We understand the care that must be taken for those with severe nut allergies and we are here to help. We, at Rich's, want everyone to be able to enjoy an amazing frozen treat with confidence that the product is nut free. So, if you or your loved one has a nut allergy... We got you... We protect our product not only for your family... but for ours.

So what does that mean? Well, it starts with our facility committing to being 100% nut free. This means no nuts onsite. Period. (If you want to work at Rich's and want to eat a peanut butter and jelly sandwich at lunch in the cafeteria, you're out of luck.) Then we make sure that all our suppliers have a comprehensive allergen program to ensure that all the ingredients we receive are nut free as well.

Steps we take to protect those with nut allergies:

1. We maintain a 100% nut free facility. This includes not only our ingredients but also our vending machines and employee lunches. When we say, "no nuts" we mean it.
2. We train everyone at Rich's to adhere to strict Good Manufacturing Practices (GMP's) to ensure our plant environment and equipment is clean and sterile during all production operations.
3. We employ a strict Allergen Control Program which includes keeping ingredients separate, cleaning and sanitizing our production lines daily and using microbial and allergen swabs to verify that our equipment is completely "allergen free" before we start it up each day.
4. We require all our ingredient suppliers to undergo and pass an annual, independent, third party audit of their facility to ensure they are complying with the Global Food Safety Initiative standards (to include strict allergen programs). This inspection process is one of the most comprehensive and respected food safety standards in the world.
5. We review all our ingredient suppliers' allergen programs, and verify that either their facility is either nut free or, at a minimum, ensures the ingredients we buy from them cannot come in contact with nuts anywhere in their facility. We review and revisit these programs annually to ensure they are kept up to date, and we keep current written copies on file.
6. As new potential suppliers are considered for approval, those whose facilities are 100% nut free are given special consideration above others.

Rall M Rich
PRESIDENT
3/17/17

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