

AIB INTERNATIONAL

Unannounced
925/1000

Thurston Foods, Inc. - Distribution Center

Wallingford, Connecticut

was inspected by a qualified AIB International Inspector on

May 16, 2017

under the requirements of the AIB International
Consolidated Standards for Food Distribution Centers.

John A. Chavale

Chairman of the Board

Andie Biame

President and CEO



Stephanie R. Lopez

Vice President, Food Safety Services Americas

Johnston

Vice President, Food Safety Services EAA

TO VERIFY AUTHENTICITY OF THIS DOCUMENT, CALL AIB INTERNATIONAL AT +1-785-537-4750

**THURSTON FOODS INC.
30 THURSTON DRIVE
WALLINGFORD, CT 06492**

March 10, 2018

To Whom It May Concern:

Please be aware that Thurston Foods has reviewed, updated and reassessed its existing HACCP plan for seafood items to ensure full compliance with all appropriate Federal Regulations. All reviews and implementations have come under the direction of Robert Thurston and Lawrence Jakiela, Thurston Foods HACCP Coordinators.

The program has been found to be adequate to ensure safe and wholesome storage and delivery of product.

Sincerely,



Peter Malone

CEO

Thurston Foods, Inc.



Thurston Foods (TFI) HACCP Plan (TEMPERATURE)

For over sixty years, Thurston Foods Inc., a member of superior rating in A.I.B, has been a family orientated food service distributor. We strive for service excellence while maintaining the strictest food safety discipline. Developed with the Department of Transportation and FDA Regulations is our HACCP Plan regarding receiving products and the delivery of product to our customers.

1. All inbound product is thermometer and laser tested for temperature before being put away in the appropriate frozen, refrigerated or dry locations within our refrigerated warehouse. No product remains on the cooler dock for more than fifteen minutes. Dock is kept at a constant 35 degrees.
2. Product is rotated daily to ensure our customers receive their products with the highest quality freshness window.
3. Product is selected nightly and loaded directly onto a pre-cooled truck. Every truck is refrigerated and bulk headed into a two compartment box. Each section is regulated to appropriate temperatures-- for frozen -5 to zero while cooler section will be @ 34-40 degrees.
4. All products will be maintained at these temperatures upon arrival at each customer's location. All customers interested in checking temperatures are requested to *check temperatures upon truck's arrival while product is still on the truck*. As soon as the doors to the truck open for the delivery of products, the temperatures automatically begin to rise. All products must be put into coolers and freezers immediately. Refrigerator units on trucks are shut off

once door has been opened. This is an industry standard for maintaining temperature during delivery.

5. Any product found to be higher than normal when checked by a laser thermometer, which is used primarily for a quick temperature check, must then be rechecked with a probe thermometer. Proper testing of the product itself instead of the outside of the box by a probe thermometer (placing thermometer between products inside case) is required before product is refused due to improper temperature.
6. Drivers are trained to do everything possible to get cooler items unloaded ASAP, followed by frozen and dry. Drivers are required to keep a log of the temperature of the trucks at every stop.



U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE
 SPECIALTY CROPS PROGRAM, P.A.C.A. DIVISION
 NATIONAL LICENSE CENTER
 1400 Independence Ave SW
 Room 1510 Stop 0242
 Washington DC, 20250-0242
 (800) 495-PACA

LICENSE CERTIFICATE
 (Issued Under the Perishable Agricultural
 Commodities Act - 7 U.S.C. 499a - 499s)

| | | | | | |
|-----------------------------------|-----------------------------------|--|---|----------------------------------|-------------------------|
| 1. LICENSE NO. 19195585 | 2. ANNIVERSARY DATE 02-27-2018 | 3. TYPE OF BUSINESS BOTH FRESH & FROZEN | 4. NATURE OF BUSINESS WHOLESALE DEALER | 5. OWNERSHIP TYPE CORPORATION | 6. NO. OF BRANCHES 0 |
|-----------------------------------|-----------------------------------|--|---|----------------------------------|-------------------------|

THURSTON FOODS INC
 P O BOX 744
 WALLINGFORD CT 06492-0000

*Read
 "NOTICE TO LICENSEE"
 on reverse side*

LICENSEE:
*Please examine this Certificate
 for accuracy.
 Report errors to P.A.C.A. Office
 at above address*

BUS: 30 THURSTON DR
 WALLINGFORD CT 06492-0000

| | | |
|-----------------------|---------------------|--------|
| Phone: (203) 265-1525 | Fax: (203) 284-0712 | Email: |
|-----------------------|---------------------|--------|

| | | |
|------|--|---------------------------------|
| EIN: | STATE IN WHICH INCORPORATED OR FORMED CONNECTICUT | DATE INCORPORATED 07-05-1961 |
|------|--|---------------------------------|

| NAME (LAST - FIRST - MIDDLE INITIAL) | TITLE |
|--------------------------------------|-------|
| THURSTON JOHN D | P |
| MALONE PETER L | CEO |

This is to certify that the above is licensed under the Perishable Agricultural Commodities Act, 1930, to handle fresh and frozen fruits and vegetables as a commission merchant and/or dealer, and/or broker as defined in said Act until such time as this license is suspended, revoked or terminated.

FV-231
 (10-02)
 CG: HFDL

DEPUTY ADMINISTRATOR, FRUIT & VEGETABLE PROGRAMS