



May 2, 2019


Food Safety and Quality Policy

D. Otani Produce (DOP) top management recognizes the importance of food safety throughout the food supply chain where DOP performs food sourcing, storage, handling, trimming, and distribution. Everyone within the organization has a responsibility of food safety and a moral obligation to safeguard each other, our customers and the consumers. A positive food safety culture has been nurturing within the organization. DOP is committed to taking all responsible steps, precautions, and exercising our due diligence to protect and preserve the human food chain in our custody.

The following quality and food safety principles are the foundation of DOP commitment to quality and food safety:

- Perform regular identification of hazards, determination of critical control points and timely implementation of effective control and monitoring measures;
- Conform with the regulatory requirements and the agreed customer requirements;
- Define the food safety objectives and continually review to ensure consistent compliance;
- Communicate, implement, and maintain this policy at all levels of the company;
- Employ competent staff, reliable contractors and source reputable suppliers;
- Promote personal hygiene and cleanliness with our staff, contractors, suppliers and visitors;
- Develop and strive to continually improve our processes capable of delivery of safe food products through an efficient, effective and suitable food safety management system.

We conduct appropriate training to educate our new and existing employees on Good Distribution Practices (GDPs), food defense, sanitation, and traceability. Our food safety and quality policy is reviewed annually. D. Otani Produce is committed to safe quality food.


Dwight Otani
President