



NSF Certification, LLC
 789 Dixboro Rd.
 Ann Arbor, MI 48105

Certificate Of Registration

Buona Vita, Inc.

1 S Industrial Blvd
 Bridgeton New Jersey 08302 United States

is registered as meeting the requirements of the:

SQF Food Safety Code for Manufacturing Edition 8.1

Certification Details:	
Date of Decision: Feb 09, 2021	Date of Expiry: Feb 26, 2022
Date of Audit: Jan 13, 2021	Next Re-certification Audit Date: Dec 13, 2021
Certificate Number: 639265	Certification Type: Recertification

Registration Schedule:

Scope of Registration (*Food Sector Categories*): 8 Processing of Manufactured Meats and Poultry

Certified Products: Pre-cooked and Frozen Meat: meatballs, sausages and topping



Tom Chestnut

Tom Chestnut
 Vice President & Chief Operating Officer

Authorized by

S. Krol

Sarah Krol
 Senior Managing Director, Global Supply Chain

Issuing Officer



**A Recipe to
the Good Life**

FOOD SAFETY AND QUALITY

Buona Vita prides itself on creating a culture that prioritizes food safety and quality, above all else. We have accomplished this by instituting a robust quality assurance program to protect food safety and rigorously test our products to validate compliance. Buona Vita's food safety and quality experts and in-house sanitation department work around the clock to ensure we are compliant with, and exceed, industry standards. we routinely welcome third-party audits to generate valuable feedback and improve our process.

Buona Vita Ensures Food Quality And Safety, And Tests Often To Validate Procedures

- Buona Vita complies with the internationally recognized Hazard Analysis and Critical Control Point management system as a basis for its food safety management programs.
- An essential component of Buona Vita's quality control program is environmental monitoring, which is followed to inspect the safety of both food and non-food contact surfaces.
- While USDA regulations only require that a food manufacturer test for specific harmful bacteria once a quarter, Buona Vita follows a 100% Test and Hold program that ensures every product has been tested for food borne bacteria before it is released to our customers.

To Instill Consumer Confidence And Generate Valuable Internal Feedback, Buona Vita Is Regularly Audited For Quality Assurance By Third Parties

- Buona Vita is audited daily by the U.S. Department of Agriculture and a representative from the USDA operates out of a permanent office in our production facility.
- The Safe Quality Food Institute (SQF) reviews Buona Vita's commitment to a culture of food safety and operational excellence in food safety management annually and has certified Buona Vita as SQF compliant.
- Buona Vita welcomes individual customer audits to ensure we are living up to and exceeding our customer's food safety and quality standards.

Buona Vita's Internal Food Safety And Quality Assurance Department Is Expertly Trained And Certified To Institute And Verify Food Safety and Quality Compliance

- Buona Vita has an average full-time team of 20 food safety and quality assurance professionals working 24/7 to ensure a culture of food safety and operational excellence.
- The food safety and quality assurance department's senior leadership routinely participates in professional development trainings to stay current on industry standards.

Buona Vita Operates An In-House, Fully Integrated Sanitation Team That Deep Cleans The Production Facility Seven Days A Week

- Buona Vita's sanitation team fully disinfects the production facility for 8 hours every weekday and twice every weekend.
- The sanitation department is critically important to food safety and quality; that's why Buona Vita employs an in-house sanitation team, to ensure consistency, expertise, and effectiveness.