



INFINITE POSSIBILITIES. ONE FAMILY.

Salem Location
96 Swampscott Road
Salem, MA 01970

February 16, 2022

To Whom it may concern,

The Rich's Salem Processing facility Stores and/or uses the following allergens: Peanuts, Tree-nuts, Soy, Dairy, Egg, and Wheat. Cross contamination between product codes is eliminated by production scheduling. Products are scheduled to run from the code that contains the least number of allergens and end with the code that contains the greatest number of allergens listed on the product label. With cleaning of the equipment at the end of the run. SSOPs are written for all cleaning procedures. The SSOPs document what is to be cleaned, how it is to be cleaned, the frequency of cleaning. Sanitation Team is responsible for the cleaning of the equipment. A Master Sanitation schedule is documented in our ERP System. 3M Clean Trace swabs are used to verify the effectiveness of the cleaning and sanitation program. Additionally, allergens are validated using allergen specific protein swabbing. This validation is completed before the line starts.

Thank you,

Elizabeth Herrera
Food Safety and Quality Manager