



7351 Crider Avenue
Pico Rivera, CA 90660

T (562) 949-1054
F (562) 949-1257

www.yourbakemark.com

Bioterrorism Statement 2023

BakeMark takes great effort to make it a priority to ensure the security of the supply chain at all of our facilities. All locations are current with registration requirements with the Food and Drug Administration in accordance with the Bioterrorism Preparedness and Response Act of 2002.

We have a Food Safety and Security Policy in place to prevent adulteration of products or any threat to the company that includes:

- Entry into buildings only for authorized personnel with keycard access
- Strategically placed lighting
- Property secured with camera monitoring
- Visitors escorted by BakeMark personnel throughout the duration of their visit

BakeMark guarantees food safety and reduces the possibility of adulteration by requiring our suppliers to follow our strict approval process. We request documents that include but are not limited to COA's, Letters of Guarantee and Safety Data Sheets that certify that the raw materials we purchase have not been tampered with. In addition, raw materials are inspected upon delivery and any load that arrives without the proper Bill of Lading, Customs documentation or is discovered to be out of conformance is rejected. Furthermore, truck drivers are restricted to the Shipping/Receiving area.

Our company is regularly audited by third party agencies and we continue to improve our process to maintain a safe and secure environment and produce safe, high quality products.

Alice Hill
Regional Quality Manager



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