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Food Safety & Quality Statement

Dear Valued Customer,

All of BakeMark's manufacturing and distribution facilities are registered with the United States Food and Drug Administration (FDA) and in compliance with the agency's Bioterrorism regulations, including facility registration. The following key programs are also in place to ensure food safety and quality:

- FSMA
- GMP
- HACCP
- Allergen Management
- Foreign Material Control
- Product Traceability and Recall Management
- Integrated Pest Management
- Sanitation
- Preventive Maintenance
- Inbound and Outbound Shipment Inspection
- Employee Food Safety Training
- Food Defense and Facility Security
- Routine Quality Assurance / Control Inspections

BakeMark voluntarily contracts with certification bodies for BRC to perform annual audits of our manufacturing facilities to ensure the integrity of our food safety and quality programs. Our facilities are also inspected by local and state regulatory agencies.

Providing our customers with safe and high-quality food products is of the utmost importance to BakeMark.

Best Regards,
Dhurpatti Keogh
Regional Quality Director