



Food Safety Policy

Fredman Bag Company is committed providing our customers with safe food contact packaging.

To ensure this, we:

- Comply with the Food Safety Modernization Act (2015).
- Utilize the Safe Quality Food (SQF) safety plan for the production of food packaging and all other packaging. This program is accredited by the Global Food Safety Initiative (GFSI). Our program is annually audited both internally by trained Fredman Bag auditors and externally by accredited 3rd party auditors.
- The SQF program will utilize the Hazard Analysis and Critical Control Point (HACCP) program to perform hazard analysis to identify potential food hazards in our business operation. If needed, effective implementation, control, and monitoring procedures are established at those points not controlled by Good Manufacturing Programs (GMP's).
- GMP Programs have been implemented, maintained, monitored, updated for GAPS, and audited that eliminate or reduce to an acceptable level Food Safety (FS) risks in our packaging products.
- Senior management is committed to supporting the FS system by leadership, direct participation, actions, resource support, and belief in a culture of FS, incorporating this mindset in daily decisions. This requires ALL EMPLOYEES to be engaged and empowered to take action to protect the FS of our customers packaging.


Tim Fredman - President


Nick Kempf - Dir. Ops.


Ken Hennen - FSM Mgr.