



# Food Safety

## SEAFOOD SPECIES, WEIGHTS & ANTIBIOTICS



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### **THE ISSUES:**

- Over the past year substitution of fish species and fish safety have been front page news across the country.
- Media attention is expected to increase and we want to make our customers understand the background and steps U.S. Foodservice has taken on behalf of our customers to protect them against these issues.

### **WHAT HAS USF DONE ABOUT IT?**

**Seafood verification is not new at US Foodservice.** In 2005 U.S. Foodservice was the first distributor to set the expectation that all seafood suppliers will not mislabel or misrepresent fish nor provide any fish that contains banned antibiotics regardless of the brand. At the time, we also developed the first comprehensive and innovative *Seafood Verification* program in the industry and made it clear that we would take strong action against any supplier not meeting our expectations.

### **Fundamentals of our food safety and quality verification program include:**

- All Seafood suppliers are required to have programs that ensure the safety and quality of our products. These programs include validation by third party audit and review by our professionals in the *Food Safety and QA Department*.
- All products are on a continuous monitoring program and a verification schedule that has the flexibility to react to product specific issues. The schedule is based on multiple risk factors including DNA testing for species verification, banned antibiotics testing and weight verification. Quality verification includes tests and evaluations of physical defects, grade and sensory characteristics.

- All customer concerns received are investigated and collected data is used to drive improvement.

- This program ensures not only consistent safe legal seafood but also maintains the high quality of our products.

### **RESULTS:**

From the beginning, the USF program was ambitious as it challenged the way a segment of the seafood industry operated for a number of years. Since the program was rolled-out, U.S. Foodservice has restricted or suspended a number of suppliers who have not adhered to our standards.

Through our testing program, we have found mislabeled products, products with banned antibiotics and products that did not meet our quality standards. In each case, we acted promptly to remove these products from the market.

Our program was also innovative as it sought out the latest technology to ensure that we acted with the best information available on behalf of our customers. To quote *Dr. LeeAnn Applewhite, CEO of Applied Food Technologies*, (a nationally recognized laboratory used by government agencies to verify species). *"The U.S. Foodservice verification process helps to determine reputable sources of products."*

### **WHAT THIS MEANS TO YOU:**

**U.S. Foodservice is, and has been for some time, taking a proactive approach to verify that only safe, high quality products are in the boxes we deliver. Giving you a reliable source for seafood.**



**Should you have any further questions, please feel free to contact your U.S. Foodservice Representative.**