

THE ORIGINAL SINCE 1964

SMOKEY DENMARK'S

SMOKED MEATS CO.



For more than 45 years, Smokey Denmark has been committed to making quality smoked meats that are wholesome and safe. All products are produced under a quality control program that provides a food safety system during all aspects of operations, such as raw material receiving, production control and sanitation control. We adhere to strict sanitation standard operating procedures (SSOPs) and good manufacturing practices (GMPs), which are the foundation of our HACCP Program. See below for an explanation of HACCP. Our HACCP plans are validated and go through an annual review process. Our quality assurance personnel have been trained and certified in HACCP and continually attend various food safety courses.

We monitor product safety by testing finished product, food contact surfaces and even our drains and refrigeration coils. Every morning we inspect and test processing equipment and product contact surfaces prior to the start of production in our fully cooked operations with 3Ms real time ATP surface hygiene test which gives an objective indication of cleanliness in seconds. Furthermore, our fully cooked operations get microbiological tested as part of our commitment to compliance with food safety regulations set by the United States Department of Agriculture (USDA).

Consumers expect high-quality, fresh food. At Smokey Denmark all of our temperature controlled rooms are monitored continuously by Freshloc and quality assurance personnel are notified instantly when problems arise such as faulty equipment, power outages or other unsafe conditions making our perishables susceptible to quality and safety problems. Our temperature monitoring system (Freshloc) monitors temperatures 24/7 and other critical environment conditions: including product temperatures, and humidity. Our wireless "always on" monitoring, gives us real-time alerts of environmental changes via the internet and mobile phone. Our extensive reporting lets us know exactly what has happened leading up to and as a result of any disruption due to mechanical, power or system failures.

HACCP, or the Hazard Analysis Critical Control Point system, is a process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to take to prevent the hazards from occurring. By strictly monitoring and controlling each step of the process, there is less chance for hazards to occur. HACCP is important because it prioritizes and controls potential hazards in food production. By controlling major food risks, such as microbiological, chemical and physical contaminants, we can better assure consumers that our products are as safe as good science and technology allows. By reducing foodborne hazards, public health protection is strengthened.

HOME OF *Quality* SMOKED GOODNESS

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