

Food Safety from Farm to Fork

With the reopening of restaurants, it is essential to rebuild society's confidence of food safety in the Foodservice industry.

Food safety has always been and will continue to be a priority for the restaurant industry, for both guests and employees.

In addition to food safety, it's important to use proper procedures regarding cleaning and sanitizing, social distancing, and employee health monitoring.

Cargill's primary focus is food safety from our plants throughout our supply chain

At the Plant



Back to Basics - Focusing on the People

- Work Wear Requirements
- Outer Hygiene Requirements
- Personal Protective Equipment
- Hand Washing
- Health, Illness and Injury Reporting
- Maintain Good Housekeeping



Rigorous Cleaning Inspection Processes



USDA Overseeing Operations



Certified in Global Food Safety Initiatives



Beyond the Plant

As the pandemic disrupts businesses around the world, it also disrupts carriers that transport and warehouses that store our products.

Cargill Transportation & Logistics is actively managing challenges using our experience and relationships with carriers to ensure that customers get their deliveries.

Electronic Bills of Lading. This tool is critical to enable us to monitor in real time how well our carriers are accepting our shipments, as well as their progress in delivering the loads in a safe way.

Other Industry Tips & Resources to Ensure Food Safety



Follow 4 steps to food safety:
Clean, Separate, Cook, and Chill



Ensure the person in charge of a foodservice facility is a certified food safety manager



Discontinue use of salad bars and buffets



If providing a "grab and go" service, stock coolers to no more than minimum levels



Never touch Ready-to-Eat foods with bare hands



Use single service gloves, deli tissue, or suitable utensils



Wrap food containers to prevent cross contamination



[Follow the FDA food code guidelines](#)

Source: NRA COVID-19 Reopening Guide, GFSI, FDA