



Food Safety and Quality Policy Statement

It is the policy of J&J Snack Foods Corp. to maintain consumer and customer confidence by providing safe, wholesome products that meet or exceed customer and regulatory requirements for food safety and quality. We have a long-standing commitment to continuous improvement of our food safety and quality programs. We achieve this by operating under a HACCP based food safety system which is independently audited by a third party against standards set forth by the Global Food Safety Initiative (GFSI).

Our success is achieved by:

- Nurturing a food safety and quality culture ensuring staff at all levels understand their role in its success
- Reviewing and improving our food safety and quality plans on a continual basis
- Maintaining and regularly improving Food Safety and Quality Standards in the facility
- Ensuring food safety and quality programs are validated and verified at a specified frequency
- Reviewing and establishing Food Safety and Quality objectives annually
- Ensuring our suppliers embrace the same commitment to food safety and quality through our Supplier Quality Program
- Adhering to food safety and quality procedures
- Leading by example
- Holding staff members accountable for food safety and quality
- Providing on-going training and education for staff
- Keeping abreast of advancements in the industry as they relate to FSQA

J&J Snack Foods Corp. recognizes our associates are our most valuable asset in the success of our food safety and quality programs and we are committed to providing appropriate resources to implement FSQA programs. Members of J&J Snack Foods Corp. are properly trained and understand their role and commitment to food safety and quality standards and customer satisfaction.

A handwritten signature in black ink that reads 'Deb Kane'.

Deb Kane

Vice President, Food Safety, Quality, EHSS & Regulatory