



Our Standards, Our Promise: **Taylor Farms Commitment to Food Safety**

At Taylor Farms, food safety is an active, ongoing discipline — one we hold ourselves to every day, in every facility, for every person. We are passionate about helping people live healthier lives through fresh produce and the safety of our food is paramount. Every step of our production, from farm to distribution, follows rigorous testing and handling procedures to ensure our produce is of the highest quality. Our food safety protocols are independently audited and verified on a regular basis and often go above and beyond industry standards and regulatory requirements.

Taylor Farms invests more than \$200 million annually in food safety. In addition to comprehensive daily controls like monitoring, training, and testing, this investment also includes longer-term commitments such as food safety research — through our own internal research team and collaboration with recognized food safety research leaders from around the world — new technology development, and capital investment in wash systems, processing line, and facility enhancements, specifically around sanitary design and environmental control. Taylor Farms-developed testing methodologies are now standard practice across the fresh produce industry. We're using the latest FDA-validated testing method for Cyclospora and are continuously evaluating new detection innovations.

Decades of Industry Leadership and Stewardship

Taylor Farms and our executives are integral figures in the stewardship and advancement of the produce industry. We co-founded the Center for Produce Safety and continue to support its work. We helped create the California and Arizona Leafy Green Agreements that set food safety protocols for growers to be certified. We helped create the Western Growers Center for Innovation and Technology and host it in our building. This is in addition to the advancements in technology and procedures driving our daily work.

Stringent Food Safety Controls

Our Good Agricultural Practices (GAP) program meets or exceeds USDA's GAPs standard. The program is built to meet the standard set by FDA's FSMA Produce Safety Rule (21 CFR Part 112) — including controlled access to prevent human and animal intrusion, ongoing field monitoring, frequent evaluation of all water sources, including new and modified sources, strict worker health and hygiene protocols and rigorous sanitation programs. Our processing facilities operate under the FSMA Preventive Controls for Human Food Rule (21 CFR Part 117). Ranches are subject to annual internal and third-party GAP audits per ranch, pre-season ranch inspection, and pre-harvest lot inspection.

Strict Compliance With Industry Standards

We hold our facilities to rigorous third-party standards, including Safe Quality Food (SQF) certification and Global Food Safety Initiative (GFSI) recognition, independently verified to ensure our food safety programs meet the highest benchmarks in the industry. We also strictly follow regulations set forth by the U.S. Food and Drug Administration (FDA) and the U.S. Department of Agriculture (USDA).



A Pioneer in Advanced Traceability

We are a pioneer and industry leader in traceability. In fact, many industry standards applying traceability protocols to food safety were created by Taylor Farms over the years. Today, each of our products can be traced back to its original source — including grower, ranch, lot, harvest date and time. Every lot carries continuous chain-of-custody documentation from field to shipment, enabling real-time traceback rather than after-the-fact reconstruction. This allows us to quickly isolate, identify, and address any food safety concerns if they arise. As part of this commitment, we support and adhere to the high food safety standards set by the Food Traceability Rule and have already implemented traceback protocols across our operations ahead of the compliance deadline.

State-of-the-Art Equipment

We employ some of the most advanced sanitation practices in the world of fresh-cut produce and our facilities feature state-of-the-art equipment intentionally designed for ease of sanitation, including custom cleanable spin dryers that minimize contamination risks. Our teams invented SmartWash Solutions, a USDA-tested and -verified wash system. This innovative washing process ensures consistent chemistry in the water levels for cleaner, fresher product.

Continuous Monitoring Across Our Processes

Our team has inline monitoring and verification to identify and address potential issues in our processes before they become problems. Monitoring covers water quality and use, soil amendments and fertilizers, worker health and hygiene, sanitation of equipment, tools, and facilities, animal and pest control, harvesting practices, field sanitation, and post-harvest handling and storage.

Sophisticated Testing

We test our leafy green commodities for a variety of pathogens, going above and beyond any industry guidance or requirements. A positive result on a product triggers rejection of the entire lot — not partial disposition — and initiates research to inform future risk assessments; historical results feed forward into ongoing risk modeling rather than being treated as closed incidents. Water sources are tested for indicator organisms.

Training and Education

Our valued team members, from farm to facility, undergo rigorous food safety training. This includes initial food safety orientation training, as well as regular refresher/update training that covers topics including personal protective equipment (PPE), good manufacturing practices (GMPs), hygiene, sanitation, harvest best practices, animal intrusion inspections, pathogen testing, auditing and monitoring protocols, and other topics.

Strict Partner Vetting

We partner with growers who share our strict commitment to food safety. In addition to stringent vetting and selection procedures that go beyond industry requirements, we reevaluate ranches regularly. Physical inspections evaluate record review, historical microbiological results, irrigation system inspection, and adjacent land review. Selection is based on documented track record, not just a site visit. Ranch performance history feeds forward — a ranch's standing can change season to season based on results, rather than a single approval persisting indefinitely. These ranches, including partner ranches, undergo regular third-party GFSI audits.

