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### ***Super J IGA Employees get Food Safety Training***

The food industry is a competitive business, and as a leading indigenous retailer Super J IGA understands that without public confidence in the integrity of its products, the company would be out of business. That is why the company continues to take steps to strengthen its overall food safety operations.

Over the last few weeks over seventy of the company's team members have been undergoing food safety training at Super J's in house Supermarket Career Institute (SCI). This as part of an ongoing compulsory programme for team members who handle food products on a daily basis, particularly those in the perishables, packaging, bakery, deli and other freshly prepared food sections of the supermarket. The training also sought to reinforce some key food handling and food safety principles, in light of the increased incidence of food recalls in the international food industry.

Held over three days the food safety course is based on a programme offered by the Food Marketing Institute (FMI) in the USA called SUPERSAFEMARK - ***Retail Best Practices to Food Safety and Sanitation***. During the training, Super J employees were brought up to speed on the essentials of food safety and sanitation such as personal hygiene, time and temperature management, preventing cross contamination, cleaning and sanitizing practices, and accident prevention and safety. The group also looked at various case studies on critical food safety techniques, while engaging in practice exercises and progress testing to ensure mastery of concepts.

Upon completion of the training programme each participant received a certificate of attendance from the Supermarket Career Institute. Training Manager Charmaine Nickson

says these programmes are ongoing as Super J takes its food safety responsibility very seriously. Consequently all of the company's trainees must complete an online course entitled "Food Safety and Sanitation Basics" as a prerequisite to the in house programme.

"We will continue to hold these 'reinforcement courses' to make sure that our team members don't lose sight of the importance of Food Safety and Sanitation practices. Food Safety and Sanitation Pocket Guides have been purchased for every location and this should serve as a source of reference at the store level for following these guidelines.

While most of what Super J sells is not manufactured or produced by the company, the policy is to work with suppliers who have proper quality assurance and controls measures within their operations. As a bolster to this policy, the company also has an effective food recall system in place to be able to quickly track and remove from circulation any products recalled by suppliers, thereby maintaining a high standard of care and concern for the health and protection of customers.

Head of Operations Gaulbert Charles says "companies like ours in the Food Retail Industry must be vigilant when it comes to product safety and consumer protection. It is very important that our staff are familiar with how food contamination occurs and how to prevent it. We recognise that we need to keep up the training momentum to improve our food safety performance, especially in those areas within our direct control, both to protect our own population and to preserve our good reputation as a source of safe, high-quality food".

**- ENDS -**