

Focusing On Your Needs

WAREHOUSE

- ▶ The refrigerated and frozen receiving dock is maintained at a constant 36°F. The dry receiving dock has a constant temperature of 60°F.
- ▶ American Institute of Baking (AIB) performs two unannounced warehouse inspections per year. Federal government inspections occur approximately 12 times per year. Sysco Central Pennsylvania consistently receives “superior” ratings from these inspections.
- ▶ The in-house temperature control /alarm refrigeration systems are computerized. They update and record temperatures 24 hours-a-day, 7 days-a-week. If there is a two degree plus or minus differential an alarm will sound.



- ▶ In case of a power failure, SYSCO's backup generator will provide electricity to the facility within seconds, ensuring product integrity and that next day orders go out on time.

Focusing On Your Needs

WAREHOUSE continued

- ▶ Complete sanitation and rodent control programs are in place to ensure the integrity and quality of products that are received, stocked and distributed.
- ▶ All vendors and manufacturers are required to provide "Hold Harmless Agreements" on products that are purchased. This is an important measure of security and litigation protection to the independent operator and Sysco Central Pennsylvania.
- ▶ In-bound delivery trucks containing fresh produce and fresh seafood are equipped with temperature monitoring devices. Products are stocked only after the temperature device is computer analyzed to show if there were any temperature fluctuations during transit. If there has been, all items are sent back to the manufacturer.



- ▶ Sysco Central Pennsylvania is a HACCP certified facility. We employ a full time Quality Assurance Supervisor and staff, along with a full time HACCP coordinator.