



Food Safety Standards

The **Hazard Analysis and Critical Control Point (HACCP)** program regulated by the **USDA** provides a systemic preventative approach to food safety. Created to protect raw food products from biological, chemical and physical hazards in production processes, the **HACCP** program at Buckhead undergoes routine program verification as well as an annual validation by **HACCP** certified managers.

Buckhead only buys from approved and audited suppliers that can provide high quality and safe food products. All Poultry and Meat suppliers are subject to our **USDA, HACCP** program and are **HACCP** compliant. All seafood suppliers are subject to our **FDA, HACCP** program and meet all federal and state regulations for the products that they supply.

Buckhead's superior buying standards, state of the art processing facility, and top notch employees ensure superb quality and flavor with each shipment.

We are confident that our customers will receive the very safest, freshest, and most flavorful food products due to the unique combination of Buckhead standards and the **HACCP** guidelines. We stand behind this statement with a 100% guarantee for all of our products.



Buckhead Meat and Seafood Mid Atlantic has full time **USDA** inspectors on site to ensure that all raw product processing is **USDA** approved and monitored.



Buckhead is **SQF Level 3** Certified. The **SQF** Program is recognized by the **Global Food Safety Initiative (GFSI)** and links primary production certification to food manufacturing and distribution. It is the only certification program to integrate a quality component as well as food safety.



Buckhead also carries out an **FDA HACCP** program to prevent hazards from raw material production, handling and distribution.



Buckhead prides itself in observing company Good Manufacturing Practices (**GMP**)