



**SAI GLOBAL**

SAI Global Certification Services  
680 George Street  
Sydney, NSW 2000  
Australia

# Certificate Of Registration

**DiRusso's Sausage, Inc.**

1035 W. Rayen Ave.  
Youngstown, Ohio, UNITED STATES, 44502

is registered as meeting the requirements of the

## SQF Code Edition 7.2

Level 2: Certified HACCP Based Food Safety Plans

### Certification Details:

Date of Decision: Apr 13, 2015  
Date of Audit: Mar 13, 2015  
Certificate Number: 637618

Date of Expiry: May 29, 2016  
Date of Next Audit: Mar 15, 2016

### Registration Schedule:

#### *Scope of Registration (Food Sector Categories and Products)*

- 08. Processing of Manufactured Meats and Poultry: mealballs
- 08. Processing of Manufactured Meats and Poultry: sausage



**SQF**  
INSTITUTE

One world. One standard.

SQF Institute is a division of the Food Marketing Institute (FMI).

JAS-ANZ



Z1440295AS

Authorized by

**Kimberly C. Coff**

Issuing Officer



Revised May 1, 2015

LETTER OF GUARANTEE

To Whom It Concerns:

This letter serves as a written guaranty for the pork and turkey products produced by DiRusso's Sausage Inc. at:  
1035 West Rayen Avenue  
Youngstown, Ohio 44502

All meat products produced by DiRusso's Sausage Inc. are produced under the United States Department of Agriculture Grant of Inspection for establishment #15841 and P-15841.

All product is guaranteed on the date of shipment to be wholesome, unadulterated, and not misbranded according to the rules and regulations of the Meat Inspection Act.

As a federally inspected facility, DiRusso's Sausage Inc. operates under Good Manufacturing Procedures, Standard Sanitation Operating Procedures, Hazard Analysis Critical Control Points and an Allergen Awareness Program. DiRusso's Sausage Inc. also has Certificate of Registration with SQF Institute, level 2 and an Ethical Sourcing Program.

In addition to meeting all the requirements of the Food Safety Inspection Service division of USDA, DiRusso's Sausage Inc. assures that a validated temperature is maintained at safe limits at all times. DiRusso's Sausage Inc. uses only raw materials produced by other USDA inspected facilities.

As the USDA continues to take steps to further safe-guard our food supply, and retain confidence of consumers, DiRusso's Sausage Inc. will exercise due vigilance and adopt all measures as suggested or required by FSIS in assuring the safety and wholesomeness of the products we market.

Food Safety Programs also include but not limited to the following:

Calibration of Equipment	Metal Detector Program	Internal Audits
Sanitation Testing	Employee Processing Practices	Maintenance Programs
Label Inspection	Product Identification	Rotation Program
Code Dating	Receiving/Shipping Policies	Complaint Management
Pest Control Program	Recall Procedures	Food Defense Plan
Employee Training Program	Hold and Release Program	Foreign Object Investigations

Sincerely,

Michael Testa  
Food Safety and Quality Assurance  
DiRusso's Sausage, Inc.

## FOOD SAFETY AND QUALITY ASSURANCE PROGRAM

All product is guaranteed on the date of shipment to be wholesome, unadulterated, and not misbranded according to the rules and regulations of the Meat Inspection Act and calibration of equipment.

As a federally inspected facility(establishment #15841 and P-15841), DiRusso's Sausage Inc. operates under Good Manufacturing Procedures, Employee Processing Practices, Training Programs, Standard Sanitation Operating Procedures, Sanitation Testing, Hazard Analysis Critical Control Points, an Allergen Awareness Program, Recall Procedures, Pest Control program and Preventive Maintenance Program.

During 2013, DiRusso's Sausage Inc. facilities went through a strenuous third party audit as part of the Global Food Safety Initiative (GFSI), getting Certificate of Registration with SQF Institute, level 2 and an Ethical Sourcing Program added in 2014.

DiRusso's Sausage Inc. will exercise due vigilance and adopt all measures as suggested or required by FSIS in assuring the safety and wholesomeness of the products we market through our Receiving/Shipping Policies, Product Rotation Program, Code Dating Program and Food Defense Plan.

Sincerely,

Michael Testa  
Food Safety and Quality Assurance  
DiRusso's Sausage, Inc.