Appendix A

PLUM BOROUGH SCHOOL DISTRICT
FOOD & NUTRITION SERVICES
REQUEST FOR PROPOSAL

MILK AND DAIRY-#1819

PROPOSAL DUE – DATE: Monday, June 18, 2018 Time: 3:00 p.m.

The undersigned hereby offers to provide MILK and DAIRY food products as specified in this BID for the period of **July 1, 2018** to **June 30, 2019**.

I understand:

- any awarded contract may be renewed for up to one (1) additional one-year term by mutual agreement of the District and Selected Distributor.
- any Bidder that fails to properly complete or return any information or certifications required by the District or federal/state law will automatically be excluded from consideration for this BID.
- Plum Borough School District reserves the right to reject any or all bids, and that this bid may not be withdrawn during a period of sixty (60) days from the time of opening of the bid.
- Equipment must be supplied at the district's request in accordance with Pennsylvania Milk Marketing Board (PMMB) regulations.

To be completed by Bidder

DISTRIBUTOR NAME Turner Dairy Farms, Inc.

DISTRIBUTOR ADDRESS 1049 Jefferson Road

Pittsburgh, PA 15235

SIGNATURE: _____
distributor authorized representative only

PRINTED NAME Daniel C. Kleinschmidt

TITLE Vice President

DATE June 6, 2018

Appendix B

District Name:	PLUM BOROUGH SCHOOL DISTRICT
Proposal Due Date/Time:	*Monday, June 18, 2018 AT 3 p.m.*
Firm Prices for Period of:	July 1, 2018 – June 30, 2019

Distributor/Vendor Name:	Turner Dairy Farms. Inc.
Contact Name:	Dan Kleinschmidt
Telephone:	412-372-2211 ext. 612

	1	2	3	4	5	6	7	8
No.	Distributor Item Number	Manufacturer Product Code	Product Description	Brand, Manufacturer	Pack Size/ Purchase Unit	Firm Unit Price to School	List Flavors or varieties available	District Usage July-June
1	14	35733 00014	1% Milk, Unflavored	Turner	½ pint carton	$ 0.2459 *		28,000
2	20	35733 00020	Nonfat Vanilla Milk	Turner	½ pint carton	$ 0.2489 *		44,000
3	19	35733 00019	1% Strawberry Milk	Turner	½ pint carton	$ 0.2577 *		20,000
4	45	35733 00045	Non-Fat Milk, Unflavored	Turner	½ pint carton	$ 0.2342 *		17,000
5	68	35733 00068	1% Chocolate Milk	Turner	½ pint carton	$ 0.2577 *		300,000
6	38	35733 00038	Orange Cream Milk (seasonal)	Turner	½ pint carton	$ 0.2489 *		1000
7	25	41383 09019	Lactose Free	Lactaid	½ pint	$ 0.5600 →	Sold by the case of 20 only (11.20/case)	100
8	89	35733 00089	Sour Cream	Turner/Special-T	5#	$ 5.6931 *		85
9	264	35733 00264	100% Juice (Orange)	Turner	4 oz	$ 0.1220		20,0000
10	297	35733 00297	100% Juice (Apple)	Turner	4 oz	$ 0.1030		50,000
11	581	35733 00581	100% Juice (Grape)	Turner	4 oz	$ 0.1450		30,000
12	270	35733 00270	100% Juice (Fruit Punch)	Turner	4 oz	$ 0.1270		27,000
13	489	35733 00489	100% Juice Orange Pineapple	Turner	4 oz	$ 0.1350		4,000
14	various	various	Reduced Calorie Iced Tea Beverages (USDA Smart Snack Compliant)	Turner	12 oz PLASTIC	$ 0.3100	Super Peach / Super Black & Gold	14,000
15	various	various	Reduced Calorie Juice Drink Beverages	Turner	12 oz PLASTIC	$ 0.2800	Super Orange Drink / Super Blue Drink	2,000
16	149	35733 00149	Reduced Fat Cottage Cheese	Turner/Titusville	5#	$ 5.7000		80
17								
18								
19								
20							*** Pennsylvania Milk Marketing Board (PMMB) minimum wholesale prices for Area 5 for June 2018. Pricing will comply with PMMB prices throughout the 2018-19 school year for these products. All volume discounts earned (as defined by the PMMB) will be included on weekly/monthly invoices.**	
21								

Appendix C

DEBARMENT OR SUSPENSION CERTIFICATION FORM

Non-Federal entities are prohibited from contracting with or making sub-awards under covered transaction to parties that are suspended or debarred or whose principals are suspended or debarred as required by (2 CFR 180). Entities ineligible for federal procurement are listed at http://www.epls.gov.

By submitting this offer and signing this certificate, the proposer certifies the company and principals:

1. Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;

2. Have not, within a three-year period, preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction, violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;

3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (2) of this certification;

4. Have not, within a three-year period, preceding this proposal had one or more public transactions (Federal, State or local) terminated for cause or default; and

5. Are not presently listed on the Federal Government Terrorism Watch List as described in Executive Order 13224.

The inability of a proposer to provide the certification required will not necessarily result in denial of participation in this covered transaction. The proposer shall submit an explanation of why it cannot provide the certification. The certification or explanation will be considered in connection with the District's determination whether to enter into this transaction. However, failure of the proposer to furnish a certification or an explanation shall proposal reason for disqualification from participation in this transaction.

The proposer shall provide immediate written notice to the District if at any time the proposer learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstance.

Proposer's Name Turner Dairy Farms, Inc.

Proposer's Address 1049 Jefferson Road, Pittsburgh, PA 15235

Proposer's Telephone 412-372-2211

Authorized Company Official's Name (Printed) Daniel C. Kleinschmidt

Signature of Company Official D C Kleinschmidt

Date June 6, 2018

Appendix D

LOBBYING CERTIFICATION FORM

Certification for Contracts, Grants, Loans, and Cooperative Agreements

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress , an officer or employee of Congress, or an employee of a member of Congress in connection with the awarding of any federal contract, the making of any federal grant, the making of any federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any federal contract, grant, loan, or cooperative agreement.

(2) **If any** funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with this federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance is placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed under Section 1352, Title 31, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than **$100,000** for such failure.

*****THIS FORM MUST BE SIGNED AND DATED EVEN IF NO ACTIVITY*****

SIGNATURE: _____

TITLE: Vice President

DATE: June 6, 2018

Appendix E

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352

Approved by OMB
0348-0046

1. Type of Federal Action:	2. Status of Federal Action:	3. Report Type:
☐ a. contract ☐ b. grant ☐ c. cooperative agreement ☐ d. loan ☐ e. loan guarantee ☐ f. loan insurance	☐ a. bid/offer/application ☐ b. initial award ☐ c. post-award	☐ a. initial filing ☐ b. material change **For Material Change Only:** year _____ quarter _____ date of last report _____

4. Name and Address of Reporting Entity:	5. If Reporting Entity in No. 4 is a Subawardee, Enter Name and Address of Prime:
Prime **Subawardee** Tier _____, if known: **Congressional District**, if known:	 **Congressional District**, if known:
6. Federal Department/Agency:	**7. Federal Program Name/Description:** CFDA Number, if applicable: _____
8. Federal Action Number, if known:	**9. Award Amount**, if known: $
10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI):	**b. Individuals Performing Services** (including address if different from No. 10a) (last name, first name, MI):
11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.	Signature: _____ Print Name: _____ Title: Telephone No.: _____ Date:

Federal Use Only:	Authorized for Local Reproduction Standard Form LLL (Rev. 7-97)

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.

2. Identify the status of the covered Federal action.

3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.

4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.

5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.

6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.

7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.

8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (BID) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "BID-DE-90-001."

9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.

10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.

    (b) Enter the full names of the individual(s) performing services, and include full address if different from 10 (a). Enter Last Name, First Name, and Middle Initial (MI).

11. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Appendix F

AFFIDAVIT OF NON-COLLUSION

Bids will not be considered unless this affidavit is fully executed including the affidavit of the notary and the notarial seal.

This Non-Collusion Affidavit is material to any contract awarded pursuant to this bid. According to the Pennsylvania Antibid-Rigging Act, 73 P.S., 1611 et seq., governmental agencies may require Non-Collusion Affidavits to be submitted together with bids.

I state that I am Vice President (title) of Turner Dairy Farms, Inc. (name of firm) and that I am authorized to make this affidavit on behalf of my firm, and its owners, directors, and officers. I am the person responsible in my firm for the price(s) and the amount of this Offer.

I state that:

1. The price(s) and amount of this Offer have been arrived at independently and without consultation, communication or agreement with any other Proposer or potential Proposer.

2. That neither the price(s) nor the amount of this Offer, and neither the approximate price(s) nor approximate amount of this Offer, have been disclosed to any other firm or person who is a Proposer or potential Proposer, and they will not be disclosed before Solicitation opening.

3. No attempt has been made or will be made to induce any firm or person to refrain from bidding on this contract, or to submit an Offer higher than this Offer, or to submit any intentionally high or noncompetitive Offer or other form of complementary Offer.

4. The Offer of my firm is made in good faith and not pursuant to any agreement or discussion with, or inducement from, any firm or person to submit a complementary or other noncompetitive Offer.

5. Turner Dairy Farms, Inc. (name of firm), its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last four years been convicted of or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as described in the attached appendix.

6. I state that Turner Dairy Farms, Inc. (name of firm) understands and acknowledges that the above representations are material and important, and will be relied on by the District in awarding the contract(s) for which this Offer is submitted. I understand and my firm understands that any misstatement in this affidavit is and shall be treated as fraudulent concealment from the District of the true facts relating to the submission of Offers for this contract.

David C. Kleinfelt
(Authorized Signature)

Turner Dairy Farms, Inc./Vice President
(Name of Company/Position)

Sworn to and subscribed before me this 6 day of June, 2018.

Notary Public Nancy Lee Pasko

My Commission Expires:

COMMONWEALTH OF PENNSYLVANIA
NOTARIAL SEAL
Nancy Lee Pasko, Notary Public
Penn Hills Twp., Allegheny County
My Commission Expires Feb. 4, 2020
MEMBER, PENNSYLVANIA ASSOCIATION OF NOTARIES

Appendix G

MILK AND DAIRY CONTRACT SOLICITATION AND AWARD PROTEST PROCEDURE

Bid protest procedures: A protest shall comply with and be resolved according to federal, state and local laws which may include those regulations found in OMB Circular A-87, A-122, 2 CFR 200 and 7 CFR 210, 220, 3016, 3019 and the Pennsylvania School Code.

If any Distributor who submitted a bid has an objection to the award of the contract to the apparent Selected Distributor, the objecting Distributor shall furnish that protest, in writing using the form provided, to the SFA within seven (7) business days of the date of the Distributor notification of the awarded contract.

The written protest shall be delivered to the address of the individual listed as the District contact in this BID.

A protest of a solicitation shall be received by the named individual before the offer due date. A protest of a proposed award or of an award shall be filed within Seven (7) days after the protestor knows or should have known the basis of the protest.

A protest shall include:

- the name, address, and telephone number of the protestor;
- the signature of the protestor or an authorized representative of the protestor;
- identification of the purchasing agency and the solicitation or contract number;
- a detailed statement of the legal and factual grounds of the protest including copies of relevant documents:
- the form of relief requested
- The protest shall describe in detail the basis for the protest, and shall request a determination under this section.

If a protest is filed in a timely fashion, the District will review the basis for the protest and relevant facts under such terms and conditions as the District considers proper.

Upon completion of the review, the District shall submit its findings and recommendations to the school board members who shall then review the matter under such terms and conditions as deemed proper. Upon receipt of authority to act from the SFA's school board members, the District will notify those Bidders involved of its decision. The decision shall be final and binding on the objecting Distributor.

The District shall, in all instances, disclose information regarding protests to State Agency.

Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

1% Milk Half Pint —Product #14

Product Description
Pasteurized, homogenized lowfat milk, Vitamin A & D added.

Ingredients
Lowfat milk with Vitamin A and vitamin D.

Quality Characteristics
Color—White
Flavor—Fresh dairy milk flavor
Fat Content—Not less than .9% milkfat and not greater than 1.1% milkfat
Total Solids—Not less than 8.25%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Nutrition Facts

1 serving per container

Serving size	1 cup (236mL)
Amount per serving	
Calories	**100**
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 1.5g	8%
Cholesterol 10mg	3%
Sodium 125mg	5%
Total Carbohydrate 12g	4%
Total Sugars 12g	
Protein 8g	16%
Vit D 3mcg 15% • Potassium 390mg 8%	
Vit A 150mcg 15% • Calcium 300mg 25%	

*Not a significant source of Trans Fat, Dietary Fiber, Added Sugars or Iron

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

UD

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1049 Jefferson Road Penn Hills, PA 15235 / phone 1 800 892 1039 / fax 412 372 0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

Fat Free Vanilla Half Pint—Product #20

Product Description
Pasteurized, homogenized fat free vanilla milk, vitamin A&D added.

Ingredients
Fat free milk, sugar, natural and artificial flavor, carrageenan, vitamin A and vitamin D.

Quality Characteristics
Color—cream
Flavor—fresh vanilla milk flavor
Fat Content—not greater than .5% milkfat
Total Solids—not less than 15%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Nutrition Facts

1 serving per container

Serving size	**1 cup (236mL)**
Amount per serving	
Calories	**130**
	% Daily Value*
Total Fat 0.5g	**1%**
Saturated Fat 0g	**0%**
Cholesterol 4mg	**1%**
Sodium 120mg	**5%**
Total Carbohydrate 24g	**9%**
Total Sugars 24g	
Includes 12g Added Sugars	**24%**
Protein 8g	**16%**
Vit D 3mcg 15% • Potassium 380mg 8%	
Vit A 150mcg 15% • Calcium 280mg 20%	

Not a significant source of Trans Fat, Dietary Fiber or Iron.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

UD

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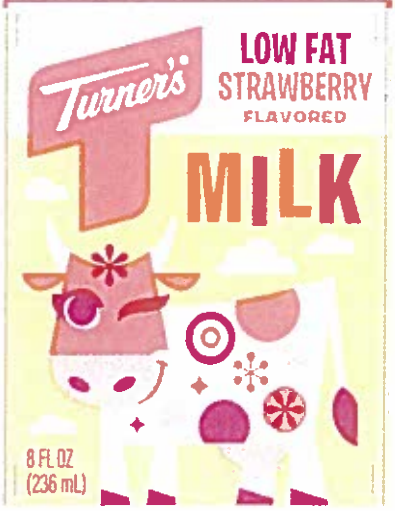
Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

1% Strawberry Half Pint—Product #19



Nutrition Facts

1 serving per container

Serving size	**1 cup (236mL)**
Amount per serving	
Calories	**150**
	% Daily Value*
Total Fat 2g	**3%**
Saturated Fat 1.5g	**8%**
Cholesterol 10mg	**3%**
Sodium 115mg	**5%**
Total Carbohydrate 25g	**9%**
Total Sugars 25g	
Includes 14g Added Sugars	**28%**
Protein 8g	**16%**
Vit D 3mcg 15% •	Potassium 370mg 8%
Vit A 150mcg 15% •	Calcium 280mg 20%

Not a significant source of Trans Fat, Dietary Fiber or Iron.

Product Description
Pasteurized, homogenized low fat strawberry milk, vitamin A&D added.

Ingredients
Low fat milk, sugar, natural and artificial flavor, carrageenan, red beet color, vitamin A, Vitamin D.

Quality Characteristics
Color—pink
Flavor—fresh strawberry milk flavor
Fat Content—not greater than .9% milkfat and not greater than 1.1% milkfat
Total Solids—not less than 8.25%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

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1049 Jefferson Road Penn Hills, PA 15235 / phone 1.800.892.1039 / fax 412.372.0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

Skim Milk Half Pint—Product #45

Product Description
Pasteurized, homogenized skim milk, Vitamin A & D added.

Ingredients
Fat free skim milk with Vitamin A and Vitamin D.

Quality Characteristics
Color—White with blue tint
Flavor—Fresh dairy milk flavor
Fat Content—Less than .5% milkfat
Total Solids—Not less than 8.25%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

Nutrition Facts

1 serving per container

Serving size	1 cup (236mL)
Amount per serving	
Calories	**80**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 3mg	1%
Sodium 125mg	5%
Total Carbohydrate 12g	4%
Total Sugars 12g	
Protein 8g	16%
Vit D 3mcg 15% • Potassium 400mg 8%	
Vit A 150mcg 15% • Calcium 300mg 25%	

*Not a significant source of Trans Fat, Dietary Fiber, Added Sugars or Iron

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Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

1% Chocolate Milk Half Pint—Product #68

Product Description
Pasteurized, homogenized lowfat chocolate milk, Vitamin A&D added.

Ingredients
Lowfat milk, sugar, cocoa processed with alkali, cornstarch, salt, carrageenan, natural vanilla, vitamin A, vitamin D.

Quality Characteristics
Color—Brown
Flavor—Fresh chocolate milk flavor
Fat Content—Not less than .9% milkfat and not greater than 1.1% milkfat
Total Solids—Not less than 17%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Nutrition Facts

1 serving per container

Serving size	**1 cup (236mL)**
Amount per serving	
Calories	**150**
	% Daily Value*
Total Fat 2.5g	**3%**
Saturated Fat 1.5g	**8%**
Cholesterol 10mg	**3%**
Sodium 200mg	**9%**
Total Carbohydrate 25g	**9%**
Total Sugars 24g	
Includes 12g Added Sugars	**24%**
Protein 8g	**16%**
Vit D 3mcg 15% •	Potassium 390mg 8%
Vit A 150mcg 15% •	Calcium 280mg 20%

Not a significant source of Trans Fat, Dietary Fiber or Iron.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

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1049 Jefferson Road Penn Hills, PA 15235 / phone 1.800.892.1039 / fax 412.372.0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

Fat Free Orange Cream Milk Half Pint—Product #38

Product Description
Pasteurized, homogenized fat free orange cream milk.

Ingredients
Fat free milk, sugar, natural and artificial orange flavor, carrageenan, starch, vitamin A, vitamin D, yellow #6.

Quality Characteristics
Color—light orange
Flavor—Fresh orange cream flavor
Fat Content—Not less than .9% milkfat and not greater than 1.1% milkfat
Total Solids—Not less than 17%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Nutrition Facts

1 serving per container

Serving size	**1 cup (236ml)**
Amount per serving	
Calories	**150**
	% Daily Value*
Total Fat 1g	**1%**
Saturated Fat 0.5g	**3%**
Cholesterol 5mg	**2%**
Sodium 115mg	**5%**
Total Carbohydrate 28g	**10%**
Total Sugars 27g	
Includes 15g Added Sugars	**30%**
Protein 8g	**16%**
Vit D 3mcg 15% • Potassium 360mg 8%	
Vit A 150mcg 15% • Calcium 270mg 20%	

* Not a significant source of Trans Fat, Dietary Fiber, or Iron.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

1049 Jefferson Road Penn Hills, PA 15235 / phone 1.800.892.1039 / fax 412.372.0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

Lactaid Half Pint 20 case—Product #25

Product Description
100% Lactose Free Fat Free Milk. Calcium Enriched. Ultra-Pasteurized. Sold by case. 20 half pints per case.

Ingredients
Fat free milk, tribasic calcium phosphate (calcium)*, carrageenan*, guar gum,* lactase enzyme*, vitamin a palmitate and vitamin D3.
* Ingredients not found in regular milk.

Quality Characteristics
Color—creamy white
Flavor—sweet pleasant dairy flavor.
Fat Content—Not less than 0.2
Lactose—Fully hydrolyzed

Microbiological Standards
Coliform—<10
Standard plate count—<20,000

Allergen Alert
Contains milk.

Shelf Life
70 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: Orthodox Union

Nutrition Facts	
Serving Size	1 cup (236 mL)
Servings Per Container	
Amount per Serving	
Calories 80	Calories from Fat 0
	% Daily Value *
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol <5mg	1%
Sodium 125mg	5%
Total Carbohydrates 13g	4%
Dietary Fiber 0g	0%
Sugars 12g	
Protein 8g	17%
Vitamin A 10%	Vitamin C 0%
Calcium 50%	Iron 0%
Vitamin D 25%	

* Percent Daily Values are based on 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories		2,000	2,500
Total Fat	less than	65 g	80 g
Sat. Fat	less than	20 g	25 g
Cholesterol	less than	300 mg	300 mg
Sodium	less than	2,400 mg	2,400 mg
Total Carbohydrates		300 g	375 g
Dietary Fiber		25 g	30 g

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Turner Dairy Farms, Inc.

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Over 50 National awards for best taste and freshness.

Sour Cream 5lb—Product #89

Product Description
An 18% cultured sour cream.

Ingredients
Cultured milk and cream, modified food starch, sodium phosphate, locust bean gum, carrageenan.

Quality Characteristics
Color—White
Flavor— Cultured, dairy flavor.
Organoleptic evaluation conducted on each day's production.
p.H. Range—4.65-4.75
Total Solids—28.31

Microbiological Standards
Coliform: Less than 10/gram
Packaged (Packaged) Yeast and Mold: Less than 50/gram

Allergen Alert
Contains milk. Gluten free.

Shelf Life
90 days under proper storage conditions. Sell by date imprinted on the container. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: Ko Kosher Services

Nutrition Facts

75 servings per container
Serving size **2 Tbsp (30g)**

Amount per serving

Calories	**60**
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 3.5g	18%
Cholesterol 20mg	7%
Sodium 35mg	2%
Total Carbohydrate 2g	1%
Total Sugars 1g	
Protein 1g	2%
Vitamin A 60mcg	6%
Calcium 30mg	2%
Potassium 30mg	0%

* Not a significant source of Trans Fat, Dietary Fiber, Added Sugars, Vitamin D, or Iron.

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Turner Dairy Farms, Inc.

Premium Juice

100% Pure Juice

Orange Juice 4 oz.—Product #264

Nutrition Facts

Serving Size 4 fl oz
Servings Per Container 1

Amount Per Serving	
Calories 60	Calories From Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Potassium 220mg	6%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 12g	
Protein <1g	

Vitamin A 0% • Vitamin C 60%
Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Product Description
100% Orange Juice

Ingredients
100% Orange Juice from concentrate.

Quality Characteristics
Color— Orange
Flavor—Sweet, Orange Juice
Brix— 11.8—12.1

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
30 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

1049 Jefferson Road Penn Hills, PA 15235 / phone 1 800 892 1039 / fax 412 372 0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Premium Juice

100% Pure Juice

Apple Juice 4 oz.—Product #297

Nutrition Facts

Serving Size 4 fluid ounces (118 mL)
Servings Per Container 1

Amount Per Serving	
Calories 60	Calories From Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 150mg	4%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	1%
Sugars 14g	
Protein 0g	
Vitamin C 100%	
Iron 2%	

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Product Description
100% Apple Juice

Ingredients
Apple Juice from Concentrate, ascorbic acid.

Quality Characteristics
Color— Clear tan
Flavor—Sweet, Apple Juice
Brix— 12.0—12.3

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
30 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

1049 Jefferson Road Penn Hills, PA 15235 / phone 1.800.892.1039 / fax 412.372.0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Premium Juice

100% Pure Juice

Grape Juice 4 oz.—Product #581

Nutrition Facts
Serving Size 4 fluid ounces (118 mL)
Servings Per Container 1

Amount Per Serving	
Calories 60	Calories From Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Potassium 115mg	3%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	1%
Sugars 13g	
Protein 0g	

Vitamin A 0% • Vitamin C 100%
Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Product Description
100% Grape Juice

Ingredients
Grape juice from concentrate, ascorbic acid.

Quality Characteristics
Color— Purple
Flavor—Sweet, Grape Juice
Brix— 16.0—16.3

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
40 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

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Turner Dairy Farms, Inc.

Premium Juice

100% Pure Juice

Fruit Punch Juice 4 oz.—Product #270

Nutrition Facts
Serving Size 4 fluid ounces (118 mL)
Servings Per Container 1

Amount Per Serving	
Calories 60	Calories From Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Potassium 15mg	0%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	1%
Sugars 14g	
Protein 0g	

Vitamin A 0% • Vitamin C 30%
Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Product Description
Punch made with 100% Fruit Juices

Ingredients
Apple juice from concentrate, grape juice from concentrate, passion fruit juice from concentrate, natural flavors, citric acid, ascorbic acid (vitamin c), red #40.

Quality Characteristics
Color— Red
Flavor—Sweet, Fruit (Apple, Grape, Passion Fruit) Juice
Brix— 12.3—12.6

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
40 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

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Turner Dairy Farms, Inc.

Premium Juice

100% Pure Juice

Orange Pineapple Juice 4 oz.—Product #489

Nutrition Facts
Serving Size 4 Fluid Ounces
Servings Per Container 1

Amount Per Serving	
Calories 60	Calories From Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 180mg	5%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 13g	
Protein 0g	

Vitamin A 0% • Vitamin C 40%
Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Product Description
100% Orange Pineapple Juice

Ingredients
Orange juice from concentrate, pineapple juice from concentrate.

Quality Characteristics
Color— Orange
Flavor—Sweet, Orange, Pineapple Juice
Brix— 12.3—12.6

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
30 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

1049 Jefferson Road Penn Hills, PA 15235 / phone 1.800.892.1039 / fax 412.372.0651 / www.turnerdairy.net

Turner Dairy Farms, Inc.

Premium Iced Tea

There's only one tea in Pittsburgh.

Peach Tea 12oz—Product #543

Product Description
Peach Flavored Iced Tea

Ingredients
Water, high fructose corn syrup, sugar, citric acid, instant tea, natural flavors, peach juice, potassium sorbate and sodium benzoate as preservatives.

Quality Characteristics
Color— Brown
Flavor—Sweet, Peach, Fresh Tea
Brix—4.0—5.0

Microbiological Standards
Yeast and Mold—<10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

Nutrition Facts

Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

Amount Per Serving	
Calories 60	
	% Daily Value*
Total Fat 0g	0%
Sodium 15mg	1%
Total Carbohydrate 15g	5%
Sugars 14g	
Protein 0g	

*Percent Daily Values are based on a 2,000 calone diet.

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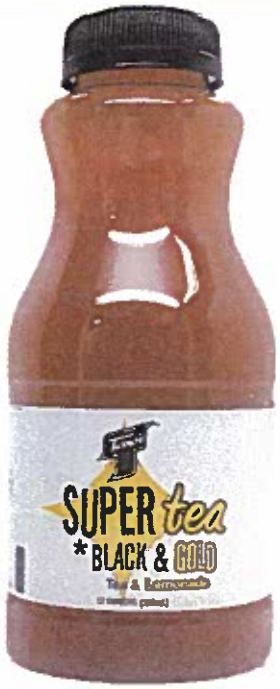
Turner Dairy Farms, Inc.

Premium Iced Teas

There's only one tea in Pittsburgh.

Black and Gold 12oz—Product #546



Product Description
Black Tea and Lemonade.

Ingredients
Water, sugar, lemon juice concentrate, orange juice concentrate, black tea, partially inverted sugar syrup, citric acid, aspartame, natural flavors, sodium citrate, potassium sorbate, sodium benzoate, ester gum. Phenylketonurics: contains phenylalanine.

Quality Characteristics
Color— Brown
Flavor—Sweet, Lemon, Fresh Tea
Brix—4.0—5.0

Microbiological Standards
Yeast and Mold—<10
Standard plate count—<10,000

Allergen Alert
None

Nutrition Facts

Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

Amount Per Serving	
Calories 60	
	% Daily Value*
Total Fat 0g	**0%**
Sodium 25mg	**1%**
Total Carbohydrate 16g	**5%**
Sugars 14g	
Protein 0g	
Vitamin C 10%	

*Percent Daily Values are based on a 2,000 calorie diet.

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

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Turner Dairy Farms, Inc.

Premium Drinks

There's only one tea in Pittsburgh.

Orange Drink 12oz—Product #542

Product Description
Drink made with 10% Orange Juice

Ingredients
Water, high fructose corn syrup, citric acid, natural and artificial flavors, acesulfame potassium, modified food starch, potassium sorbate and sodium benzoate as preservatives, FD&C yellow #6, sodium citrate, brominated soybean oil, glyceryl abietate, orange juice concentrate, neotame.

Quality Characteristics
Color— Orange
Flavor—Sweet, Orange Drink
Brix— 4.0—5.0

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Nutrition Facts

Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

Amount Per Serving

Calories 60	
	% Daily Value*
Total Fat 0g	**0%**
Sodium 15mg	**1%**
Total Carbohydrate 17g	**6%**
Sugars 16g	
Protein 0g	

*Percent Daily Values are based on a 2,000 calorie diet.

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

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Turner Dairy Farms, Inc.

Premium Iced Tea

There's only one tea in Pittsburgh.

Blue Bug Juice 12oz—Product #548

Product Description
Blueberry flavored drink.

Ingredients
Water, high fructose corn syrup, citric acid, natural and artificial flavors, acesulfame potassium, modified food starch, potassium sorbate and sodium benzoate as preservatives, FD&C blue #1, brominated soybean oil, glyceryl abietate, neotame.

Quality Characteristics
Color— Blue
Flavor—Sweet, blueberry drink
Brix— 4.0—5.0

Microbiological Standards
Yeast and Mold—<10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims

Nutrition Facts

Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

Amount Per Serving	
Calories 60	
	% Daily Value*
Total Fat 0g	**0%**
Sodium 15mg	**1%**
Total Carbohydrate 17g	**6%**
Sugars 16g	
Protein 0g	

*Percent Daily Values are based on a 2,000 calorie diet.

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Turner Dairy Farms, Inc.

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Over 50 National awards for best taste and freshness.

Lowfat Cottage Cheese 5lb—Product #149

Product Description

A Low fat dressed, cultured small curd cheese.

Ingredients

Cultured nonfat milk, milk, cream, salt, whey, nonfat dry milk, food starch (corn), potassium sorbate (to help preserve freshness), guar gu, citric acid, carrageenan, locust bean gum, polysorbate 80, lactic acid, phosphoric acid, natural flavor, sodium phosphate (tetrasodium pyrophosphate), lecithin, monopotassium phosphate, and enzymes.

Quality Characteristics

Color—White
Flavor— Cultured, dairy flavor.
Organoleptic evaluation conducted on each day's production.
p.H range— 4.95-5.05

Microbiological Standards

Dressing: SPC—less than 2500/gram
Dressing: Coliform—less than 10/gram
Curd: Coliform—less than 10/gram
Cottage Cheese (packaged): - Coliform—less than 10/gram
Cottage Cheese (packaged): Yeast and Mold— less than 30/gram

Nutrition Facts
Serving Size 1/2 cup (113g)
Servings Per Container 20

Amount Per Serving	
Calories 90	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 480 mg	20%
Potassium 180 mg	5%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 12g	25%
Vitamin A 4% • Vitamin C 2%	
Calcium 10% • Iron 0%	

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: CULTURED NONFAT MILK, MILK, WHEY, SALT, NONFAT DRY MILK, FOOD STARCH (CORN), GUAR GUM, POTASSIUM SORBATE (TO HELP PRESERVE FRESHNESS), CITRIC ACID, CARRAGEENAN, LOCUST BEAN GUM, POLYSORBATE 80, LACTIC ACID, PHOSPHORIC ACID, SODIUM PHOSPHATE (TETRASODIUM PYROPHOSPHATE), NATURAL FLAVOR, LECITHIN, MONOPOTASSIUM PHOSPHATE, VITAMIN A PALMITATE, AND ENZYMES.
CONTAINS MILK AND SOY.

Allergen Alert

Contains milk and soy. Gluten free.

Shelf Life

45 days under proper storage conditions. Sell by date imprinted on the container. Sell by date is used as lot code.

Storage and Warehousing

Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims

Kosher: Ko Kosher Services

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RECALL PROCEDURE

TURNER DAIRY FARMS, INC.

1049 JEFFERSON ROAD

PITTSBURGH, PA 15235

412-372-2211

PROPRIETARY DOCUMENT

REVISED: August 11, 2016
REPLACES: November 13, 2015

Product Recall Protocol

1. Activate recall committee
2. Gather and organize known information on the extent and nature of the problem; place the product on internal hold. Evaluate the level of hazard risk. Classify recall event. ACT QUICKLY
3. Institute a log of events.
4. Decide to recall immediately or to investigate further.
5. Notify PA Dept. of Agriculture, as the primary agency involved. Decide as to informing the F.D.A.
6. Develop and begin to implement a recall strategy.
7. If appropriate, notify F.D.A. about the hazard, the evaluation of the risk and the proposed recall strategy.
8. Notify all employees, clarify operating instructions
9. Determine area and level of product distribution codes.
10. Determine disposition of recalled product.
11. Prepare and jointly issue with P.D.A. and F.D.A. (if applicable) recall requests. Notify customers promptly by telephone.
12. Prepare and issue public warnings if necessary.
13. Continue investigation on nature, extent, cause and remedy of problem.
14. Prepare and submit to P.D.A. status reports.
15. Conduct recall effectiveness checks. Report results to P.D.A.
16. Establish criteria for recall termination.

Recall Committee

Supervising Coordinator/ Quality Assurance: David Graham
814-289-3967 cell

President: Charles Turner Jr
412-398-2544 cell

Operations: Tim Turner
412-600-6995 cell

Production: Mike Agate
412-841-2827 cell

Plant: Randy Carr
412-849-0853 cell

Plant: Jarrod Hill (Randy's backup)
412-779-6800 cell

Distribution: Lou Palmer
412-720-4949 cell

Computer Resources: Tom Lewis
412-848-2073 cell

Cooler/ Warehouse: Robert Scott
412-609-9980 cell

Marketing: Nicholas Yon
412-527-3631 cell

Nancy Schroeder (Tom's backup)
412-310-0236

BASIC PROCEDURE

A. Notify company executive personnel

B. Investigate condition of suspected product.

C. Place product on internal "Hold".

D. Prepare for recall in accordance with instructions.

E. Arrange meeting of officers and key personnel.

F. Notify the following agencies.

Pennsylvania Dept. of Agriculture
Bureau of Foods & Chemistry
2301 N. Cameron Street
Harrisburg PA 17110—9408 (717—787—4316)

U.S. Department of Health and Human Services
PHS/FDA - Region III
Regional Program Supervisor
900 U.S. Custom house
2nd & Chestnut Streets
Philadelphia PA 19106
215—597—0124

G. When pathogenic bacteria are given as the reason for recall and a consumer claims to be sick due to the product, the coordinator should advise them to get in touch with medical personnel immediately to determine whether they have been made ill by the alleged micro-organism or whether a particular product was supposedly contaminated.

H. If chemical contamination is the basis of recall, the manufacturer / distributor should be contacted. Have Material Data Sheets (MSDS's) available.

Additional Resources

Allegheny County Health Department
3333 Forbes Ave
Pittsburgh, PA 15213
412-687-2243

Dr. Kerry E. Kaylegian, Ph.D.
Dairy Foods Research & Extension Associate
Pennsylvania State University
324 Food Science Building
University Park, PA 16802
814-867-1379

RECALL CLASSIFICATIONS

Class I
A situation in which there is a reasonable probability that the use of, or exposure to a product in violation will cause serious, adverse health consequences, even death.

Class II
A situation in which the use of, or exposure to, a product in violation may cause temporary or medically reversible adverse health consequences or when the probability of serious adverse health consequences is remote.

Class III
A situation in which the use of, or exposure to, a product in violation is not likely to cause health consequences.

Class IV – Market Withdrawal
A situation in which no violations are involved and product is not subject to seizure under current FDA or state guidelines and policies.

PRODUCT HOLD PROCEDURE

The Quality Assurance Manager will be the supervising manager in matters of product hold. Any product or ingredient that needs to be held from production or consumption will be labeled. Yellow banding tape is available from the lab for this purpose. All supervisors will be notified of the quarantined product.
Post- production product will be segregated in the cooler.
Pre-production product / ingredient will be segregated to an uncommon storage area.
Product / ingredient release / disposal will be determined by the Q.C. department. Documentation of quanities, lot numbers and final disposition of the product will be performed with Q.C. verification.

EMERGENCY CONTACTS

Pennsylvania Dept. of Agriculture
Bureau of Foods & Chemistry
2301 N. Cameron Street
Harrisburg PA 17110—9408 (717-787-4316)

U.S. Department of Health and Human Services
PHS/FDA - Region III
Regional Program Supervisor
900 U.S. Custom house
2nd & Chestnut Streets
Philadelphia PA 19106
215-597-0124

US Consumer Product Safety Commission
4330 East West Highway
Bethesda, MD 20814
Phone - 304-504-7923
Fax – 304-504-0124

Pennsylvania Milk Marketing Board
2301 N. Cameron Street
Agriculture Building, Room 110
Harrisburg, PA 17110
Phone - 717-787-4194
Fax – 717-783-6492
Email – ra-pmmb@state.pa.us

SQFI
foodsafetycrisis@sqfi.com

Note: SQFI need to be contacted within the first 24 hours

Merieux NutriSciences
certification@mxnscom

Note: Merieux NutriSciences needs to be contacted within the first 24 hours

In case Nicholas Yon is unavailable to write up a press release, the recall committee shall decide who will complete the press release. The templates are located on the shared network. To get to them, open the Shared network. Then open the Recall folder. In the Recall Folder is the PR and Customer Service Folder. Open this folder and the templates are there.

Associated Press - To assure the broadest coverage, press releases should be issued through the Associated Press. Always have FDA preview and approve the press release before issuing it to the Associated Press. For recall press releases needing national media coverage (8 states or more), firms should call the Associated Press, Washington, DC Bureau at 202-776-9467 during business hours. After 5:00 p.m. Eastern time, contact the AP news desk at 202-776-9477. The facsimile number is 202-776-9570.
Local offices are as follows:

Dover, DE
302-674-3037
302-736-9819 Fax

Baltimore, MD
410-837-8315
410-837-4291 Fax

Hagerstown, MD
301-791-5246
301-790-2234

Detroit, MI
313-259-0650
313-259-4699 Fax

Newark, NJ
609-392-3622
609-392-3531 Fax

Charlotte, NC
704-334-4624
704-376-4813 Fax

Raleigh, NC
919-833-8687
919-833-8687 Fax

Cleveland, OH
216-771-2172
216-771-4218 Fax

Harrisburg, PA
717-238-9413
717-238-0598 Fax

Philadelphia, PA
215-561-1133
215-561-3544 Fax

Pittsburgh, PA
412-281-3747
412-281-1869 Fax

Charlestown, WV
304-346-0897
304-345-5282 Fax

Morgantown, WV
304-291-6161
Fax 304-291-6174