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FOOD SAFETY PLAN: EMPLOYEE TRAINING POLICY		
Effective Date: 01/01/2023	Revision Date: 10/13/2023	Review Date: 01/01/2024

Training of Edison Mercantile, LLC (Edison Grainery) employees begins after orientation. We believe that on-going training enhances the skills, capabilities, and knowledge for doing an assigned job. Our employees receive training in the principles of food hygiene and food safety. We stress the importance of employee health and personal hygiene as appropriate to our products and our facility. Through education, training, or experience, our employees are qualified to perform their assigned duties.

Training is given on four basic grounds:

- New employees joining the team receive training in our Prerequisite Programs.
- Existing employees are trained to refresh and enhance their knowledge and skills.
- Advancements in technology and procedures require employees to undergo training.
- Training is given so that employees are prepared to share the responsibilities of the higher-level positions.

Topics include but are not limited to:

- Prerequisite Programs (including GMPs)
- Training in principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to our products, our facility and the employee's assigned duties
- Organic Program System and Standards
- FSMA & Preventive Controls
- HARPC & HACCP Plan
- Food Defence Plan
- First Aid
- Forklift Safety
- Hazard Communication Program
- Regularly scheduled "Tool Box" sessions

Documentation of training is established and maintained.

Lyndsy Barnes

Owner

Edison Mercantile, LLC