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To whom it may concern,

Desert Valley Date has established Good Manufacturing Practices and Food Safety Programs that allows us to provide safe and quality products to our customers.

GMP and Food Safety Programs include but are not limited to: Cleaning and sanitation, Pest Management, Personal Hygiene, Traceability, Environmental Monitoring, Allergen Control and Non-Conforming Products.

Desert Valley Date follows HACCP principles and has established a HACCP program that includes a HACCP Plan, Hazard Analysis and process flow diagrams. HACCP program is reviewed by the HACCP team on annual basis; HACCP program is available for onsite review only.

Our plant is internally audited periodically and is audited annually by a third party auditor; we have our BRC for food Safety Certificate on file and can be requested at any time.

Thank you for inquiring about our GMP and Food Safety Programs.

Betty Nunez
Food Safety Department