

**SCS Global Services** does hereby certify that an independent assessment has been conducted on behalf of:

# The Berry Man

205 W. Montecito Street, Santa Barbara, CA

This company developed, maintains and administers a

## **HACCP-based Good Manufacturing Practices (GMPs) Food Safety Program**

at 205 W. Montecito Street, Santa Barbara, CA

For the following product(s) handled during inspection: Fresh produce, herbs/spices, dairy, eggs, soy products, frozen products, and dry goods

Audit Type: Cold Storage Facility Practices

Rating: SUPERIOR

Inspection Date: 2/6/2014

Auditor: Rebecca Anderson

Registration #: SCS-FSA-003105

An inspection includes a program review and performance evaluation. Assessment of the program is based on Conformance with the 21 CFR Parts 110 Good Manufacturing Practices (GMPs) and Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (Section IV, V, VII, VIII), published by the U.S. Department of Health and Human Services, Food and Drug Administration, and Center for Food Safety and Applied Nutrition (CFSAN), October 1998. Assessment of performance is based on compliance with the operation's stated program requirements.



A handwritten signature in blue ink that reads "Robert J. Hrubes".

Robert J. Hrubes, Ph.D.  
Executive Vice President

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