



BRIDGEWELL

AGRIBUSINESS

FOR IMMEDIATE RELEASE:

BRIDGEWELL AGRIBUSINESS RECEIVES PERFECT SCORE IN 2021 CLACKAMAS OREGON SQF FACILITY AUDIT

(CLACKAMAS, Ore., December 15, 2021) Bridgewell Agribusiness, a leading manufacturer and international supply-chain partner serving niche food and agriculture industries, is excited to announce they've completed an unannounced Safe Quality Food (SQF) Annual Audit– receiving a rare 100 out of 100 and “Excellent” rating and its highest in company history. They add this perfect score to the “Excellent” audit rating marks received in 2020 - 99% and 2019 – 96%.

“This is a huge success that was made possible by our team’s hard work and dedication, as well as senior management’s commitment to creating a strong food safety culture.” Said Mat Maciejewski, Quality Assurance Manager and Lead SQF Practitioner. “We are very excited about this accomplishment – it is uncommon to see a perfect, 100% SQF score, and the fact that we’ve achieved it confirms that Bridgewell Agribusiness is building its future growth on a strong and safe foundation.”

Bridgewell’s Clackamas Oregon headquarters, warehouse and production facility covers

- FSC 19: Food Ingredient Manufacturing,
- FSC 21: Oils, Fats and Fat-Based Spread Manufacturing
- FSC 22: Processing of Cereal Grains

“Our Eurofins on-site auditor said that he has conducted over 700 facility audits and until today had never provided a perfect 100 score to any facility,” said Craig Mullen, one of four owners and general manager. “We are very proud of this accomplishment and our staff for achieving this year’s milestone of a perfect score while improving on our rating over the last three years.”

WHAT IS SQF?

According to SQF Institute (sqfi.com), The SQF program is an intensive, rigorous, and credible food safety and quality program that is recognized by retailers, brand owners, and food service providers world-wide. The SQF Code meets the needs of all suppliers in the food industry through an internationally recognized certification system with an emphasis on the systematic application of HACCP for control of food-quality hazards and food safety. Recognized by the Global Food Safety Initiative (GFSI), the SQF family of food safety and quality codes are designed to meet industry, customer, and regulatory requirements for all sectors of the food supply chain – from the farm all the way to the retail store.

During the third-party on-site audit, a certified SQF Inspector conducts an extensive on-site review of the facility, processes, and documentation. The annual audit consists of a document review which

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verifies that a business's SQF System documentation meets the SQF Code. Secondly, a facility audit takes place onsite with full operation running. The goal of this audit is to determine how effectively the business has implemented the SQF System – both inside and outside of the facility, food safety and food quality hazards are effectively identified, and their commitment to maintain the SQF System. Facility audit scores are determined on a scale of 0-100. Minor, major and critical non-conformities all result in point loss.



Bridgewell's Commitment to Food Safety

Food safety is paramount to the entire Bridgewell operation – sourcing from farms all the way to finished products on retail store shelves. They have designed activities around compliance for all regulatory agencies.

- Pervasive assessment of supply chain – both international and domestic
- Rigorous supplier vetting
- Lot control & tracking
- Detailed inspections at all food safety control points
- FSMA & Prop 65 compliant
- HACCP-based food safety and quality system
 - Sanitation procedures
 - Chemical control
 - Personnel training
 - Transportation programs

Bridgewell coordinates third party audits to review: operational methods, personnel practices, cleaning and maintenance procedures, pest management and the overall food safety program. Additionally, they are affiliated or certified with the following industry agencies or programs:

- KOF-K Kosher Certification
- Non-GMO Project
- Organic Materials Review Institute (OMRI)

- Quality Assurance International
- Oregon Department of Agriculture (ODA)
- USDA Organics
- Washington State Department of Agriculture (WSDA)

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