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Re: Our Commitment to Food Safety: Cyclospora Prevention and Safe Produce Handling

At Whitsons, the health and safety of those we serve is our highest priority. Considering recent public health communications regarding **Cyclospora** and fresh produce safety, we want to reassure you that we have reinforced our food safety practices throughout our operations.

While there is no indication that our facilities have been affected, we believe proactive communication and preventive measures are essential to maintaining your confidence and the safety of every meal we serve.

As part of our comprehensive food safety program, our teams are implementing and reinforcing the following best practices:

- **Thorough Washing of Fresh Produce** – All fresh fruits, vegetables, and herbs are carefully rinsed under clean, running water before preparation. Firm produce is scrubbed as appropriate, and damaged or bruised portions are removed.
- **Strict Employee Handwashing Procedures** – Team members are required to wash their hands with soap and warm water for at least 20 seconds before and after handling fresh produce and whenever handwashing is required by our food safety protocols.
- **Cross-Contamination Prevention** – Separate preparation areas, utensils, cutting boards, and equipment are used and properly cleaned and sanitized to prevent cross-contact between raw produce and ready-to-eat foods.
- **Product Monitoring and Recall Management** – We actively monitor food safety alerts and recall notifications from federal, state, and local health authorities. Any product identified through a food safety advisory is immediately removed from service in accordance with our established procedures.
- **Comprehensive Food Safety Training** – Our managers and food service professionals receive ongoing training on safe food handling, sanitation, personal hygiene, and produce preparation practices consistent with industry standards and regulatory requirements.
- **Supplier Oversight** – We partner with approved suppliers who maintain rigorous food safety and traceability programs and who meet our expectations for product quality and regulatory compliance.

Food safety is a shared responsibility and a core value of our organization. Our operational teams continually review evolving guidance from public health authorities and adjust our practices whenever appropriate to ensure we continue to meet the highest standards of food safety.

We appreciate the trust you place in Whitsons to serve your students, residents, patients, guests, and communities. Should you have any questions regarding our food safety practices, please do not hesitate to contact your Whitsons management team.
Thank you for your continued partnership.

Sincerely,

Whitsons Food Safety & Compliance Team

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Culinary Group

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