SAGE
DINING SERVICES®
SETTING A GOOD EXAMPLE®

At SAGE Dining Services, the health and safety of our guests are always our top priorities. We're aware of the ongoing cyclosporiasis outbreak affecting several states. Rest assured that SAGE is taking every possible precaution to minimize any potential safety risk.

The safeguards relevant to this outbreak are not new measures; they're part of the established food safety protocols we implement every day. SAGE Team Members are trained to operate under strict food industry standards and safety protocols for food storage, preparation, and service known as HACCP* (Hazard Analysis Critical Control Point).

As part of our daily practices under HACCP, we:

- Accept only high-quality products, sourced through trusted vendors, that meet our purchasing and quality standards;
- Inspect every delivery that comes through our facility;
- Thoroughly wash all fresh produce and follow safe preparation procedures at every step;
- Monitor and record proper cooking, hot- and cold-holding, and refrigeration temperatures throughout the day;
- Watch for any risk of cross-contamination;
- Require all Team members to complete on-going HACCP food safety training;
- Ensure Team Members who hold current ServSafe certification are on-site whenever food is prepared or served;
- Strictly enforce handwashing and hygiene practices.

In light of the current outbreak, we're also staying in close contact with guidance from the U.S. Centers for Disease Control and Prevention (CDC) and the U.S. Food and Drug Administration (FDA). We'll respond immediately to any recall or supplier alert.

We remain committed to serving the same consistently safe, high-quality meals that every student can enjoy with confidence.

Thank you for allowing us to serve you.