



To all our valued customers,

North Star Cold Storage is aware of the concerns in response to the Coronavirus (COVID-19). We understand the impact this will have on our customers.

We are committed to providing a safe place to handle and process your product while keeping our employees and the workplace safe.

Our facility has a rigorous sanitation program.

The chemicals used to clean and sanitize are designed to kill harmful viruses, including a strain of the Human Coronavirus.

Our Personal Hygiene and Good Manufacturing Polices (GMP's) have always been in place to address:

- Health of our employees
- Hand washing
- PPE's

In addition to our standard food safety programs, we have added the following to enhance the safety and to reduce the spread of Coronavirus.

- Additional health checks for our employees and visitors
- Increased sanitation schedule
- Control flow of traffic, safe distancing
- Rotate breaks to accommodate and minimize overflow

Our Crisis Management team is on an alert and ready to react as needed with guidance and support from our local and federal government.

We are doing our part to slow the spread of the Coronavirus.

For more information please refer to the CDC and the FDA website for ongoing information.

<https://www.cdc.gov/coronavirus/2019-ncov/index.html>

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

Sincerely,

Food Safety Manager