

FOOD SAFETY POLICY

At Leonard Wholesale food safety is our number one priority. We're sure you have seen the news stories about contaminated foods in restaurants and grocery stores. To avoid the risk of this happening with our products, we have implemented strict safety standards at all stages of food production, from storage to packaging to preparation.

We are a HACCP certified facility currently working on SQF2 CERTIFICATION. By implementing this system, we will ensure that we can track any of our products from source to destination, so that in the extremely unlikely event of a product becoming tainted, we will be able to isolate that product well before it causes any harm.