

VOLUME 5
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Simon Leeman Produce Serving Michigan for over 100 years

Simon Leeman is SQF Certified!!!!

Now Offering Organic

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Crop Update:

Broccoli & Broccolini: ALERT

Remains extremely limited in supplies as an industry. Moving the growing region from Yuma to Huron and Salinas, and due to the rain it will be a few weeks before there is a relief on the quality and price.

Citrus:

The weather has started to return to normal in most growing areas. Good supply.

Raspberries: ALERT

Very hard to even get, and the quality is not good. Please order other berries to substitute.

Lettuces: ALERT

Romaine, Leaf and Iceberg. We are having difficulties with these items due to the weather and it is the time of the year when farmers Moving the growing region from Yuma to Huron and Salinas, it will be a difficult few weeks before there is a relief on the quality and price.

Cauliflower: ALERT Remains extremely limited in supplies as an industry. Moving the growing region from Yuma to Huron and Salinas, and due to the rain it will be a few weeks before there is a relief on the quality and price.

In 2017, Simon Leeman is SQF certified, receiving Level 2 certification with an "excellent" rating under the stringent SQF 2000 Standard for our Comprehensive Food Safety Management System.

This means that we maintain one of the most rigorous food safety programs in the industry.

So what is SQF?

SQF or Safe Quality Food is a certification that is achieved when a company demonstrates exceptional food safety practices. A third-party audit is conducted by a qualified inspector to evaluate different aspects of a company's food safety program, including: Hazard Analysis and Critical Control Points (HACCP) plans, food safety programs, sanitation programs and maintenance programs. It provides validation to many national and international retailers and food service providers that a company has food safety programs in place and that those programs are followed. SQF is a globally recognized certification as a food safety management system and is administered by the SQF Institute.

Why did we choose a SQF Certification?

Heightened consumer demand for increased food safety assurances moves down the chain with retailers and service providers asking suppliers to provide verifiable proof that robust food safety control systems have been effectively implemented. These systems must be properly validated and show evidence of continuous monitoring procedures. This is where the Safe Quality Food (SQF) Program comes in.

Simon Leeman

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