



Food safety with Tosca

Packaging plays an important role in moving product efficiently and effectively through the supply chain. However, government regulations on food safety for transport packaging have been fairly limited to date. That's why at Tosca, we've chosen to operate in a food-safe manner, going above the current requirements for packaging. We've made food safety a core competency, proactively putting together a best-in-class program with one goal in mind: the highest level of food safety for our partners at every step of the supply chain.

Protecting your products from plant to purchase is Tosca's mission. Our reusable plastic containers (RPCs) deliver the tougher, smarter solution for transporting goods — and a fundamental part of that protection is ensuring the proper food safety and packaging standards are upheld every step of the way.

Always a step ahead

The goal is simple: ship clean, dry and food-safe containers. Getting there, however, requires precision. Tosca's Food Safety Management Systems are comprised of both corporate and individual facility certifications. Five hundred and fifty four process documents are used to outline every step of the food safety process for clean, dry containers free of foreign objects. This in-depth process also serves as a guide for our internal and external audits.

The audit process

Tosca partners with industry leader SGS to conduct our audit, certification and verification process. In order for our facilities to be deemed "certified," it requires a series of meticulous audits from an independent third-party certifying body. After a year-one initial certification audit, our facilities are subject to additional annual surveillance audits and recertification every three years. Tosca also implements an internal audit checkup that measures the same criteria covered by the independent third-party certifying body. All Tosca Wash Center employees receive monthly food safety training covering topics such as allergen control, food defense, biosecurity, raw material and finished product storage.



Certified security

Supplying the highest level of safety to clients requires best practices. As an integral part of the food supply chain, we have proactively adopted the following standards from the International Organization for Standardization (ISO):

ISO/TS 22002-4: Prerequisite programmes on food safety — Part 4: Food packaging manufacturing

- A robust collection of prerequisite programs to assist in controlling food safety hazards in the manufacture or servicing of food packaging.
- Outlines standards and practices for: sanitation; environmental monitoring; food defense.

ISO 22000: 2018 Food Safety Management Systems

Specifies the requirements for a food safety management system to ensure food safety along the entire supply chain to the point of final consumption.



The science of food safety

Tosca has 16 wash facilities throughout the United States. Each facility is ISOCertified and equipped to meet the food safety needs of our customers. Laboratory analysis, individual RPC traceability and biosecurity measures are just a few of the safeguards in place to ensure business as usual on your end.

► Tosca's Wash Cycle is a precise and highly monitored process. All chemical usage, water temperature and pressure levels are closely regulated to produce the best possible results.



RPCs entering the facility are inspected for damage. Large stickers, debris and card stock are removed.



RPCs are then prewashed to remove remaining debris and dirt before entering the wash process.



Adenosine triphosphate (ATP) levels are then measured every three hours of run time to detect the presence of any organic matter. If levels are above verification limits, RPCs are removed, segregated and placed on hold until rewashed or released.



After a thorough wash, RPCs move through a series of rinse steps before a leave-on sanitizer is applied.



Once in the wash process, water temperature and chemical concentrations are carefully monitored to ensure the specifications for food-safe sanitization are met.



RPCs are then dried using centrifuge technology.



During post-inspection, container cleanliness and integrity is evaluated. Any stickers are removed if found.



The sanitized, food-safe RPCs are then stacked, palletized, scanned, stretch wrapped and placed in outbound storage for re-entry into the supply chain.

Put food safety first, every single time:
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