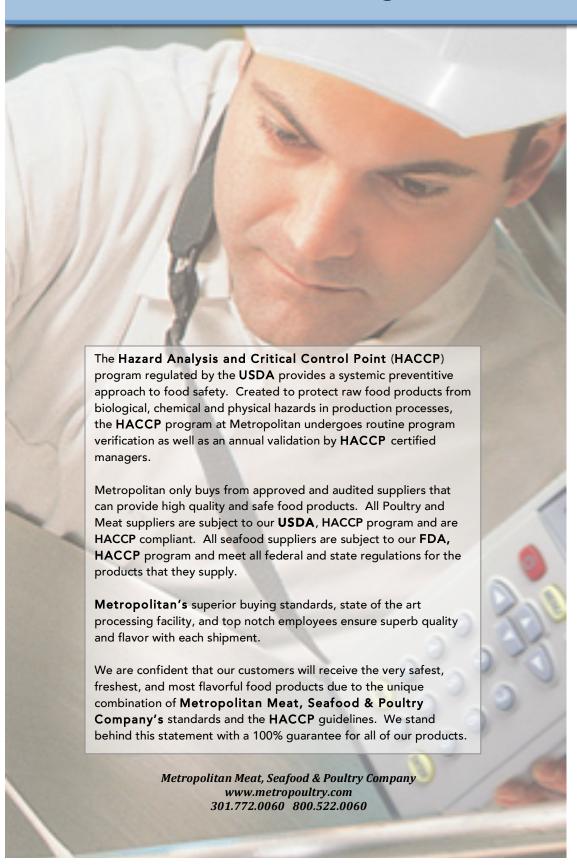


Food Safety Standards





Metropolitan Meat, Seafood & Poultry Company has full time **USDA** inspectors on site to ensure that all raw product processing is USDA approved and monitored.



Metropolitan is **SQF Level 3**Certified. The SQF Program is recognized by the Global Food Safety Initiative (GFSI) and links primary production certification to food manufacturing and distribution. It is the only certification program to integrate a quality component as well as food safety.



Metropolitan also carries out an FDA HACCP program to prevent hazards from raw material production, handling and distribution.



Metropolitan prides itself in observing company Good Manufacturing Practices (GMP)