

Weak Links Make You Sick

The cold chain is a temperature-controlled supply chain that ensures perishable foods are maintained at safe temperatures from the time of production until consumed. The cold chain allows manufacturers to transport perishable foods without using harmful preservatives and additives. A break in the cold chain allows bacteria to multiply quickly. If ingested, it can lead to food poisoning. GA Foods uses the cold chain process to safeguard members receiving our home-delivered meals.

GA Foods Delivery



Prepared fresh in USDA-inspected facility

-19°F

Flash frozen in a spiral freezer at -19°F



Maintained in cold storage (-10°F) until delivery

Delivered directly to member in specially designed freezer trucks tracked by GPS



Specially-trained driver unpacks meals and stores in member's freezer until ready to eat. Driver assesses member's environment.



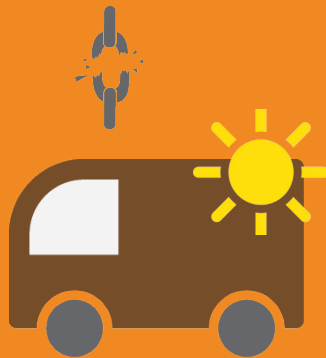
Meal taken directly from freezer to oven or microwave and immediately consumed by member.

Other Providers

Common Carrier Delivery



Packaging with prepared food is injected with nitrogen to delay spoilage. (Europe requires special labeling, US does not.)

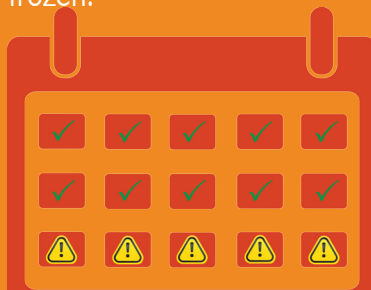


Food delivered by common carrier without refrigeration or special handling. Driver has no food safety training. Food temperatures are unknown.



Heavy box (cooler with food) left outside. Frail, or even disabled, member must bring box inside and put food away. Food temperatures are unknown.

Up to 3 weeks of food is delivered, however, published shelf-life is for only 2 weeks. Food is refrigerated, not frozen.



Daily Hot Food Delivery

Food prepared in local kitchen and hot food placed in transportation containers.



Food delivered by volunteers using their vehicle. Transport time and food temperatures are unknown during deliveries.

Food temperatures are unknown at arrival to member's home.



Temperatures head to danger zone if food not consumed at time of delivery.



The Danger Zone

The danger zone is the temperature range (between 40°F and 140°F) that allows food bacteria to grow rapidly, doubling in number as often as every 20 minutes. The cold chain process keeps food in the safe range.



www.GAFoods.com