

Green Gourmet Ltd.

Disclosure Report

Date Submitted: December 11th, 2023



Disclosure Materials

Certified B Corporations must complete a Disclosure Questionnaire to identify potentially sensitive issues related to the company (e.g. historical fines, sanctions, material litigation, or sensitive industry practices).

This component does not affect the company's score on the B Impact Assessment. If the company answers affirmatively to any items in the Disclosure Questionnaire that B Lab deems relevant for public stakeholders, then, as a condition of their certification, the company must:

- Be transparent about details of the disclosure issues identified on the company's public B Impact Report
- 2) Describe how the company has addressed this issue
- 3) Demonstrate that management practices are in place to avoid similar issues from arising in the future, when necessary.

In all cases, the Standards Advisory council reserves the right to refuse certification if the company is ultimately deemed not to uphold the spirit and integrity of the community.

In addition to the voluntary indication of sensitive issues in the Disclosure Questionnaire, companies pursuing Certification also are subject to a background check by B Lab staff. Background checks include a review of public records, news sources, and search engines for company names, brands, executives/founders, and other relevant topics.

Sensitive issues identified through background checks may or may not be within the scope of questions in the Disclosure Questionnaire, but undergo the same review process and are subject to the same possible review by the Standards Advisory Council, including ineligibility for B Corp Certification, required remediation, or disclosure.

This document contains a copy of the company's completed Disclosure Questionnaire and related disclosure documentation provided by the company



Disclosure Questionnaire

Industries and Products

Yes No Please indicate if the company is involved in production of or trade in any of the following. Select Yes for all options that **Animal Products or Services** $\boxed{}$ **Biodiversity Impacts** Chemicals $\boxed{}$ **Disclosure Alcohol Disclosure Firearms Weapons** $\boxed{}$ **Disclosure Mining** $\boxed{}$ **Disclosure Pornography** $\boxed{}$ **Disclosure Tobacco** $\boxed{}$ **Energy and Emissions Intensive** $\boxed{}$ Industries Fossil fuels \square Gambling **Genetically Modified Organisms** $\overline{\mathbf{A}}$ Illegal Products or Subject to $\overline{\mathbf{A}}$ **Phase Out** Industries at Risk of Human \square **Rights Violations Monoculture Agriculture** \square **Nuclear Power or Hazardous** $\overline{\mathbf{A}}$ **Materials** Payday, Short Term, or High **Interest Lending Water Intensive Industries** $\overline{\mathbf{A}}$ Tax Advisory Services

Outcomes & Penalties

	Yes	No	
Please indicate if the company has had any formal complaint to a regulatory agency or been assessed any fine or sanction in the past five years for any of the following practices or policies. Check all that apply.			
Anti-Competitive Behavior		V	
Breaches of Confidential Information		N	
Bribery, Fraud, or Corruption		V	
Company has filed for bankruptcy		V	
Consumer Protection		V	
Financial Reporting, Taxes, Investments, or Loans		V	
Hazardous Discharges Into Air/Land/Water (Past 5 Yrs)		N	
Labor Issues			
Large Scale Land Conversion, Acquisition, or Relocation		N	
Litigation or Arbitration		V	
On-Site Fatality		\searrow	
Penalties Assessed For Environmental Issues		V	
Political Contributions or International Affairs		N	
Recalls	V		
Significant Layoffs		V	
Violation of Indigenous Peoples Rights		V	
Other		\checkmark	



Practices

	Yes	No
Please indicate if the following statements are true regarding whether or not the company engages in the following practices. Check all that apply. If the statement is true, select "Yes." If false, select "No."		
Animal Testing		K
Company/Suppliers Employ Under Age 15 (Or Other ILO Minimum Age)		V
Company prohibits freedom of association/collective bargaining		\searrow
Company workers are prisoners		\searrow
Conduct Business in Conflict Zones		\checkmark
Confirmation of Right to Work		V
Does not transparently report corporate financials to government		\searrow
Employs Individuals on Zero-Hour Contracts		K
Facilities located in sensitive ecosystems		N
ID Cards Withheld or Penalties for Resignation		\
No formal Registration Under Domestic Regulations		V
No signed employment contracts for all workers		V
Overtime For Hourly Workers Is Compulsory		V
Payslips not provided to show wage calculation and deductions		V

	Yes	No
Sale of Data		₩
Tax Reduction Through Corporate Shells		✓
Workers cannot leave site during non-working hours		\checkmark
Workers not Provided Clean Drinking Water or Toilets		\vee
Workers paid below minimum wage		V
Workers Under Bond		\checkmark
Other		\checkmark

Supply Chain Disclosures

	Yes	No
Please indicate if any of the following statements are true regarding your company's significant suppliers.		
Business in Conflict Zones		\checkmark
Child or Forced Labor		\vee
Negative Environmental Impact		\vee
Negative Social Impact		\checkmark
Other		\checkmark



Disclosure Questionnaire Statement

Disclosure Questionnaire Category: Recalls

Issue Date	March/22
Topic	Recalls due to product contamination and food safety concerns.
Summary of Issue	Green Gourmet has had 3 recalls in the last five years.
	- Recall 1: (Aug, 2019) Cross-contamination caused food safety concerns for possible trace of listeria, triggered by routine sample testing during internal quality assurance process. The chicken product did not reach consumers but was withdrawn after QA testing.
	- Recall 2 (Jan, 2019) Uncooked/ raw product case triggered by routine sample testing during internal quality assurance process.
	- Recall 3 (Mar, 2022) Multiple chicken products recalled due to bone contamination in raw material found by end customers in products. Products were recalled.
Size/Scope of Issue (e.g. \$ financial implication, # of individuals affected)	Recall 1 Reason: Possible detection of listeria. No consumers were affected as the company's supplier initiated a withdrawal. Supplier notified the company of potential listeria contamination, the company withdrew 2 affected batches from our cold store stock for testing. This stock has been delivered from suppliers to the coldstore from where they fulfill customer orders. The withdrawn stock was removed from the cold store so that it was not used to fulfill customer orders until it had been retested and confirmed as safe for sale. This recall accounted for 0.11% of total revenue.
	Recall 2 Reason: Product out of spec, raw not cooked. No consumers were affected as the company initiated a full product recall on its affected Stock Keeping Units (SKU). 467 cases were withdrawn from cold stores and returned to the manufacturer. The affected stock returned to the manufacturer from the coldstore following QA testing, accounted for 0.08% of revenue.
	Recall 3 Reason: The affected product carried a potential risk of choking hazard, therefore, there weren't any reported consumer injuries. The issue represented 50,23% of the company's total expenses.



Impact on Stakeholders	In Recall 1 and 2 the products did not reach consumers and did not present a risk.
	In Recall 3, the affected product carried a potential risk of choking hazard, however there were no reported consumer injuries. The recall was reported to BRC and was not deemed to be a food safety issue.
Resolution	Recall 1: Withdrawal initiated by supplier.
	Recall 2: Full product recall from cold store and returned to manufacturer on the company's affected SKU's.
	Recall 3: Recall initiated by Green Gourmet.
Implemented Management Practices	Recall 1: Full cases sent for micro testing to avoid any possible cross-contamination; Product quarantine, retested and positively released; Supplier reviewed their HACCP, robust swabbing put in place, suspected equipment remedied.
	Recall 2: Supplier reviewed processes and ensured training of staff against Quality Assurance (QA) protocols.
	Recall 3: All raw material suppliers have been visited and their processes reviewed. Root causes have been identified and addressed (e.g. industry challenges in terms of labor & skill set to support and raw material availability). In addition, only x-rayed raw material is being purchased. The X-ray process has been implemented in key factories as a result. Complaint trending to monitor any potential issues raised.
Related Incidents	No.