



Since our humble beginning as a small retail muffin shop in downtown Akron, Ohio in 1987, we have worked very hard to grow into the national bakery supplier we are today, offering a full complement of frozen bakery products. However, in doing so, we have not lost sight of the things that matter most to us... Quality & Community.



Quality Assurance and Product Safety

Main Street Gourmet strives to meet or exceed all federal, state and any other appropriate regulatory laws and guidelines for food and production safety. The following is a list of programs in place that help ensure consumer food safety in all of Main Street Gourmet's areas of production and distribution.

Production Dates/Quality Assurance

- Production Code Dates are easily identifiable, showing production and expiration dates that allow for tracking of specific production batches. This information is marked on individual products and on master cases.
- All product is tested by the Quality Assurance Department. A one-ounce sample batch is coded and frozen. The samples are baked the next day by QA and checked against production sheets for proper code, rise, taste, and overall acceptability.
- In addition to checking the finished product, all incoming product is checked for temperature and code dates as well as the cleanliness of the delivery and its actual temperature. The Production Staff lists all raw material ingredients utilized. We record batch codes and use by dates so product produced can be traced to specific raw materials.
- A Preventative Pest Control Program is in place to insure that the plant is free of insects and rodents. All traps, bait stations, and pesticide applications are maintained by a recognized and certified organization.

Product Traceability

- Main Street Gourmet has a Full Recall Procedure in place. The entire product list is given a seven digit batch code. We do a twice yearly mock recall to check our efficiency and ability to recall a product.

HACCP Program/Inspections

- Main Street Gourmet has a working HACCP Plan that is reviewed by AIB (American Institute of Baking). The company has voluntarily submitted to an annual inspection by the AIB. See the ratings section for results. In addition to the AIB, the company has periodic inspections by the Ohio Department of Agriculture, the Summit County Health Department and the United States Food and Drug Administration.

Main Street Gourmet AIB Score History

Year	Score	Year	Score
1996	950 out of 1000 (SUPERIOR RATING)	2002	910 out of 1000 (SUPERIOR RATING)
1997	880 out of 1000 (EXCELLENT RATING)	2003	915 out of 1000 (SUPERIOR RATING)
1998	925 out of 1000 (SUPERIOR RATING)	2004	870 out of 1000 (EXCELLENT RATING)
1999	900 out of 1000 (SUPERIOR RATING)	2005	900 out of 1000 (SUPERIOR RATING)
2000	960 out of 1000 (SUPERIOR RATING)	2006	955 out of 1000 (SUPERIOR RATING)
2001	930 out of 1000 (SUPERIOR RATING)	2007	890 out of 1000 (EXCELLENT RATING)

Community Involvement



Since 1995, Main Street Gourmet has supported the Weaver School Workshop program at its corporate and production facilities. The Weaver School works with the mentally challenged. Several Weaver School students are employed by the company to perform various duties and functions. Main Street Gourmet has been recognized by the Board of Mental Retardation and Developmental Disabilities for this distinguished program and their support towards people with disabilities and received the Disability Employment Awareness Award in 2004.

Main Street Gourmet is a continuous donor of food to the Akron Canton Food Bank, whose contributions are used to feed the homeless and others less fortunate. The company's Co-CEO has voluntarily served as President of this non-profit entity.



In 1992, Main Street Gourmet, along with Akron General's Women's Health and Cancer Center, started a charitable program called "Muffins for Mammograms." This annual weeklong effort raises money for women who cannot afford mammograms along with distribution of life saving breast health information to raise community awareness. Held every October, during National Breast Cancer Awareness Month, muffins, cookies and brownies are baked, packaged and distributed (along with breast cancer information) by the employees of Main Street Gourmet and Akron General Medical Center to members of the business community. To date, this volunteer effort has raised more than \$100,000. It has allowed hundreds of women who otherwise could not have afforded mammograms to be screened for breast cancer. In 1994, this program received national recognition as a "Bronze Award" winner by the National Breast Cancer Board. It was also recognized in 2005 as an Ohio Cancer Control Model Program by the Ohio Department of Health for its creativity and impact on cancer detection and prevention.

Steve Marks, Co-CEO and founder of Main Street Gourmet, is also the founder of the Road Runner Akron Marathon. This 501(c)(3) organization was funded by Steve's family to promote health and fitness, create a marquee event for the community and ultimately benefit charitable organizations. This event features a full marathon, Kids Fun Run, a Health and Fitness Expo and more.



Main Street Gourmet has supported the efforts of Junior Achievement through participation in its annual Groundhog Shadow Day as well as in-class participation. Several Main Street employees, including Co-CEO Harvey Nelson, teach weekly classes on business related topics. MSG has participated in the JA Bowl-a-thon, as well.

Since Main Street Gourmet was founded, it has continually sponsored numerous other community events, donated its products for many worthy causes and contributed monies to many additional charitable organizations. It has received the prestigious Pillar Award for Community Service twice, most recently in 2005. This award is given annually by Smart Business Magazine to companies in Northeast Ohio who show a continued commitment to community service and philanthropy.

About Us



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