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Ready Pac Foods Celebrates Top Performing Frontline Associates at Disneyland Event

Irwindale, Calif., Dec. 14, 2016 – Ready Pac Foods, Inc. recently honored their top performing frontline Associates from across the country at the third annual Circle of Excellence (COE) event held at Disneyland Resort in Anaheim, Calif. Started in 2013, the COE furthers the Company’s commitment to safe, innovative and positive work environment by recognizing Frontline Associates who have been ranked in the top one percent for performance from the previous year.

“Recognition of our people is a key component of the culture here at Ready Pac Foods and I look forward to this event every year,” said Tony Sarsam, Chief Executive Officer, Ready Pac Foods. “I firmly believe that if we take care of our Associates, they will take care of our business.”

Honorees are nominated by an internal committee that evaluates the Associate’s performance metrics in four categories: efficiency, safety, quality and process improvement. Demonstrating Ready Pac Food’s Core Values is another requirement. Among the COE winners recognized this year are Frontline Coordinators Esperanza Robles, a 31-year veteran, and Prabal Dewanjee, the only three-peat winner of the program.

“The best part of the COE event is meeting with, and learning from, my peers from different plant locations,” said Dewanjee. “While our backgrounds and personal interests may differ, we all take pride in our work and it means a lot to get the recognition from the Company’s leaders.”

In total, thirty-five Associates from Ready Pac Foods locations in New Jersey, Georgia, and California, gathered at the Anaheim resort. During their time on-site, the Associates participated in team-building activities, business sessions, scavenger hunts and an award banquet. Additionally, each winner was invited with a guest to share in the celebration and spend time at the park. During the business sessions, the guests participated in separate activities including painting a mural working with Foundation for Hospital Art, which was donated to Brandon Regional Medical Center in Brandon, Florida, and Brookdale Hospital in Brooklyn, New York.

About Ready Pac Foods

Home of the original Bistro Bowl® complete meal salad, Southern California-based Ready Pac Foods has been giving people the freedom to eat healthier for nearly 50 years as a premier producer of convenience fresh foods and fresh cut produce. With processing facilities throughout the United States, Ready Pac Foods manufactures a complete range of products featuring fresh produce and protein under the company’s Bistro®, Ready Snax®, Cool Cuts® and elevAte™ brands. Offerings include fresh-cut salads, fruits, vegetables, snacking and complete meals available where consumers buy groceries and in restaurant chains across North America. For more information, visit www.readypac.com.

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Pictured: Tony Sarsam (CEO, Ready Pac Foods) presents Prabal Dewanjee (Frontline Coordinator and 3-time COE winner) with 2016 Circle of Excellence award.