



INTEGRITY



HONESTY



TRUST



FOOD SAFETY  
FROM FRESH TO FINISH





# FRESHNESS, SAFETY AND CONSISTENT QUALITY

We have just the right recipe for assuring product integrity—and it involves numerous procedures and requirements that are rigorously enforced throughout the entire Sysco supply chain.

## Quality Assured Throughout the Supply Chain

### **Supplier Approval Process**

Suppliers must pass strict audit and inspection before approval to supply Sysco brand products, including:

- Audits of food safety programs (HACCP, sanitation, pest control, allergen control, foreign materials prevention, etc.)
- Additional requirements for high-risk products, including ground beef and fresh produce, that exceed government standards

### **Receiving**

- Chilled docks
- Mandatory inspection upon receipt
- Thorough equipment inspection before and after load door is opened

### **Warehousing**

- State-of-the-art radio frequency (RF) technology
- Continuous monitoring of storage temperature and products

### **Delivery**

- Customized transportation system keeps track of every case
- RF barcoded labels on every product
- Immediate product verification



## INTEGRITY OF PACKAGING

**We digitally manage product packaging and labeling, ensuring that it is within brand specifications and meets regulatory standards. This system helps ensure clarity on proper storage and handling procedures, and conveys valuable information at a glance.**

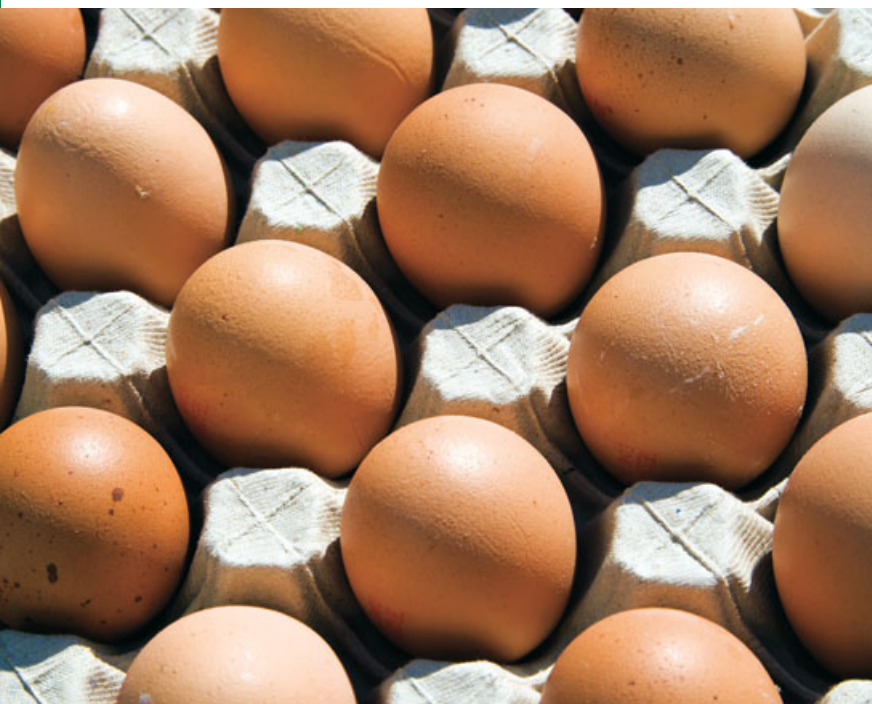
Information contained in specs may include, but is not limited to:

- Product description
- Ingredient statement
- Code dating
- Handling, storage and distribution information
- Nutrition panel information
- Allergen information

## CONSISTENCY IN TEMPERATURE CONTROL

**We employ numerous temperature controls throughout the distribution process, including:**

- Multi-temperature, fully insulated trailers
- Transport temperature monitoring
- Integrated refrigeration units
- Trailer-integrated temperature sensors
- Chilled docks for receiving frozen or chilled products
- Designated temperature zones within warehouses





## EXPERT MONITORING AND VERIFICATION

All suppliers that pack Sysco products must first undergo a series of food safety audits performed by our team of quality experts. Our strict internal approval process, along with input from independent inspectors and auditors, helps ensure our standards and specifications are met at facilities across the world.

- Largest team of full-time associates dedicated to food safety
- Third-party food safety inspectors supplement our robust inspections and audits
- Routine monitoring of our product quality to ensure compliance and customer satisfaction



## EXCEEDING EXPECTATIONS

Our Quality Assurance team of 150 highly trained professionals is dedicated to one mission: delivering Sysco brand products that meet the most exacting safety, reliability and quality standards. Through written product specifications and ongoing plant and product inspections, the Sysco QA team functions as our eyes and ears through all stages of a product's journey from development to delivery. Such close monitoring guarantees our customers consistently safe, wholesome and high-quality products.



# OUR SECRET INGREDIENT IS QUALITY.

What's the one product delivered on every Sysco truck? Peace of mind. Sysco has earned the trust of thousands of operators nationwide by caring as much about their reputations as we do about the health, well-being and satisfaction of the diners who rely on them for a quality dining experience time and again. Because we keep both operators and end consumers in mind at every step, our quality assurance and food safety standards have led the industry for more than four decades. With robust technology, rigorous enforcement, and ongoing checks and balances from Sysco personnel and independent auditors, Sysco feels secure in its quality assurance leadership.



# Sysco® Cares

We enforce strict standards and procedures for all of our products as if we were feeding our own family. For you, serving the freshest, safest, most consistent quality food means a successful business with satisfied customers. For Sysco, it means keeping our promise to you.



Good things  
come from  
**Sysco®**

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