



**ENSURING FOOD SAFETY, QUALITY,
& SUPPORT** *with each delivery*

**SYSCO'S ENHANCED FOOD
SAFETY CONTROL
REQUIREMENTS EXCEED
MINIMUM REGULATORY
REQUIREMENTS.**

GROUND BEEF & VEAL Supplier Program

Sysco has been proactive in establishing food safety programs that provide our customers with safe and wholesome products. To mitigate the risk of E. coli other pathogens such as Salmonella in raw ground beef and veal products distributed through Sysco Operating Sites, Sysco has developed a specialized supplier requirement program.

When purchasing Raw Ground Products, Sysco's Corporate Quality Assurance Team, with the support of the Sysco Merchandising Services Beef Department and Operating Sites, has implemented enhanced food safety and quality assurance requirements that exceed minimum regulatory requirements.

The product and process requirements are reviewed and updated as needed to improve Sysco's ability to provide safe food and to affirm compliance with USDA/CFIA Regulations, FSIS Directives and/or Notices and Industry Best Practices. The purpose of this process is to achieve a greater level of consistency between products and suppliers of this important product category.

Packer Brand suppliers providing raw ground beef to a Sysco Operating Site must affirm compliance with the same basic food safety and quality assurance requirements as Sysco Brand suppliers is maintained and updated as needed.

Compliance with Sysco Ground Beef Food Safety Program must be verified upon initial approval via a completed pathogen and process control checklist, then annually thereafter through a supplier provided and Sysco approved independent Food Safety & Good Manufacturing Practices audit. Requirements include broad based and detailed programs for E. coli O157:H7, other Shiga Toxin Producing E. coli of concern and Salmonella control, bone removal equipment and metal detection requirements among other requirements.

If suppliers are not on the authorized list, they cannot distribute through any Sysco Operating Site, including Broadline, "Quick Service" or Specialty Meat companies. In addition, Sysco's Quality Assurance Team will audit Sysco Brand raw ground beef and veal suppliers on a regular basis.



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USING OUR RESOURCES TO FIND YOUR BEST SOLUTIONS.

Animal Welfare

Annual animal welfare audits are conducted by independent, Sysco approved third party agencies, and is a requirement for all harvest locations. The audits cover transportation through harvest. Sysco FSQA associates also conduct animal welfare audits during routine Food Safety / Quality audits of Sysco Brand facilities.

Supplier Approval

Potential supplier facilities from all product categories must pass an Initial Facility Audit (IFA) performed by a Sysco Food Safety & Quality Assurance team member. Facilities are not permitted to produce Sysco brand products without successfully passing the Sysco Food Safety & Quality Assurance IFA process. The initial audit will verify, by physical inspection, the acceptability of the plant and grounds as well as validation of the food safety and quality assurance programs in place. If approval of the facility is granted, the supplier and the Sysco Program Quality Manager will establish monitoring and verification procedures to ensure that the food safety and quality systems are maintained and the Sysco products are manufactured or packed according to the agreed specifications. The IFA requirement applies to all potential Sysco Brand manufacturers.

Ongoing monitoring of suppliers

Routine supplier audits are conducted by Sysco FSQA associates on a frequency based on risk (High, Medium, Low). Facility risk ratings are based on numerous factors including

but not limited to: the products with the most inherent food safety risk produced at each facility, the robustness and validity of the food safety processes in each facility, the scheme and results from certified third party food safety audits, the current and historical performance regarding food safety, regulatory, and quality.

Annual 3rd party GFSI Food Safety audits are required for all Sysco approved production facilities. Routine monitoring and compliance of Sysco Brand products is established on a schedule as determined by the supplier and Sysco FSQA. Sysco Brand suppliers must demonstrate effective procedures to prevent contamination of product with objects such as wood, glass, brittle plastic and metal. The foundation of this program is prevention of foreign material contamination. Strict raw material specifications, planned preventive maintenance programs, good engineering, application of effective Good Manufacturing Practices, sanitation standard operating procedures, and food safety preventative controls are examples of the preventive measures required of all suppliers. Sysco Brand suppliers must have approved foreign material detection systems on all lines, such as Filters, Magnets, Metal Detectors, and/or X-rays designed to mitigate risk of ferrous, non-ferrous, aluminum and stainless steel metals below limits established by regulatory agencies as choking hazards.