

REQUIREMENTS FOR SYSCO BRAND PROCESSED FROZEN FRUITS AND VEGETABLES

QUALITY ASSURANCE

Listeria monocytogenes

Sysco's mission is to deliver success for our customers through industry-leading people, products and solutions. Sysco Quality Assurance empowers the mission by developing programs that ensure safe, wholesome, and consistent quality food products are distributed to our valued customers. These programs include a formal supplier approval process, development of mutually agreed upon product specifications, routine plant audits of our approved suppliers, third party inspection programs, and structured product evaluations. Sysco Quality Assurance has also developed minimum broad-based *Listeria monocytogenes* requirements for processed frozen fruits and vegetables that all suppliers must meet.

Control of *Listeria monocytogenes* is difficult due to the nature of the soil borne bacteria and its ability to survive severe environmental conditions. Safe food manufacturing and handling practices minimize the risk of *Listeria monocytogenes* in products. Plant design, production procedures, and packaging systems must be analyzed to thoroughly identify the primary areas of concern for contamination.

In addition to the industry recognized guidelines, Sysco Quality Assurance requires that each supplier of frozen fruits and vegetable products develop a comprehensive environmental surveillance program, effective to validate the Sanitation Standard Operating Procedures for each producing location. *Listeria monocytogenes* can be a potential hazard in frozen fruits and vegetables since they possess the potential to be used in products that are not heated and are stored in refrigerated conditions. The development of a comprehensive environmental program for frozen fruits and vegetable products also includes provisions for preoperative and operational microbiological sampling plans.

Sysco recognizes the presence of *Listeria monocytogenes* in frozen fruits and vegetable products as an adulterant and will act in accordance with all regulations in case of a positive test for *Listeria monocytogenes*. In the event of any finished product testing program, it is Sysco's direction that Sysco Quality Assurance and Regulatory teams be informed of any positive test results, and that all products produced on the specific line from that days run (between cleaning and sanitation step) be placed on hold until test results are received.



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