INDEPENDENT AUDIT PROGRAM

Sysco QA's Independent Audit Program (IAP) was initiated in 1999. The program requires approved Sysco Brand food and food contact disposable suppliers to undergo an annual Global Food Safety Initiative (GFSI) audit, conducted by an authorized certification body. Safe Quality Food (SQF) or Global Good Agricultural Practices (GAP).

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

GLOBAL FOOD SAFETY INITIATIVE (GFSI)

GFSI is a business-driven initiative for the development of food safety management systems to ensure food facilities are operating in a manner conducive to food safety and processing safe food for consumers. The GFSI is a private organization that oversees and approves different auditing platforms as meeting their criteria. This criterion provides a globally recognized benchmarking standard to specific food safety audits. this allows the food processor or manufacturer to point to their GFSI certification as a means of demonstrating to existing and potential customers that their facility is operating with a structured, comprehensive, and effective food safety program.

SUPPLIER REQUIREMENTS

Sysco's IAP program requires Sysco brand suppliers to upload their GFSI audit with corrective actions and certificate into the Sysco QA supplier compliance system. Sysco's Program Quality Managers conduct an in-depth review of the submitted documents and approve or reject the uploaded documents to monitor compliance. If a supplier does not meet the minimum score requirement or receives an unacceptable score in any critical audit category, a mandatory re-audit is required. The re-audit must be conducted by the same certification body and the Sysco Program Quality Manager will then review and assess all completed audits. Failure to comply with the re-audit when directed or scoring below the minimum score on the re-audit may result in disapproval of a supplier until the minimum acceptable score is achieved. Approval status cannot be reinstated until the Sysco Program Quality Manager conducts an onsite audit of the supplier's location and an acceptable rating is achieved.

ENHANCED VERIFICATION

Sysco Quality Assurance utilizes the IAP program to enhance our initial approval and routine audits of our Sysco brand supplier facilities. The information from the IAP program allows Sysco Program Quality Managers to verify the food safety programs of our Sysco brand suppliers without having to perform an annual physical audit at our lower risk, high performing approved supplier locations. Sysco's Routine Supplier Visit Program requires our Program Quality Managers to conduct physical audits on approved supplier locations at a frequency aligned to the facility's food safety risk and performance. This means that not every location undergoes an annual physical audit. Therefore, the IAP program provides an independent food safety evaluation annually, supplementing Sysco's Routine Supplier Visit Program.

ABOVE AND BEYOND

It is standard practice in the food service industry to accept third party audits as the only form of approval process to onboard a supplier. Sysco goes above and beyond by requiring Sysco branded suppliers to maintain a GFSI certification and by conducting a physical audit on all Sysco brand supplier facilities. Click here to find out more about Sysco's Routine Supplier Visit Program or Sysco's Initial Facility Audit Program. Sysco's commitment to food safety and quality is a key differentiator and we are confident that our stringent food safety approach makes Sysco a foodservice industry leader.