



Updated 3/02/2017

Dear _____

The following communication explains, in detail, Sysco/FreshPoint's produce food safety requirements. Sysco/FreshPoint's collaboration with Azzule has been an integral part of Sysco's food safety efforts for all areas of high risk produce products since 2007.

The following pages outline the current produce food safety requirements for Sysco/FreshPoint/Sygma.

These **mandatory requirements** extend to all fresh produce items **regardless of size, brand or label**. Your cooperation and compliance is expected in order to begin or continue doing business with all Sysco/FreshPoint/Sygma-owned companies.

You have **30** days from receipt of this notification to become fully compliant with the requirements stated above. Sysco/FreshPoint Quality Assurance realizes that it may take some time for your company to schedule and complete the required GAP/GMP audits. If your company needs extra time to obtain and complete all the required audits deemed necessary to demonstrate full compliance of your program, you must provide Sysco/FreshPoint QA with an expected time frame for those audits to be completed and have it approved by Sysco/FreshPoint QA. Your company cannot be set up as an approved Sysco/FreshPoint/Sygma corporate vendor until all required GAP and/or GMP audits for the items you will be selling to our companies have been successfully transferred to the Sysco/Freshpoint website. Failure to comply within the agreed upon timeline will result in Sysco/FreshPoint/Sygma de-authorizing your company as an approved Sysco/FreshPoint/Sygma vendor.

Please direct all technical questions concerning the Sysco/FreshPoint GAP program to:

Dave Podesta, Director FreshPoint Quality Assurance, 623-907-6906
Saul Morales, Director of Quality Assurance Produce, 831-759-3352
Shane Sampels, Senior Director Sysco Quality Assurance, 281-584-1313

Website support: Contact support@azzule.com if you have questions about registering and using the Azzule Supply Chain Program.

Azzule SCP Instructions: <http://www.azzule.com/Services/Instructions.aspx>

Azzule SCP Site: <https://secure.azzule.com/SupplyChain/Login.aspx>

Sincerely,

A handwritten signature in black ink that reads "Mark Mignogna".

Mark Mignogna
Vice President Quality Assurance

A handwritten signature in black ink that reads "Richard Dachman".

Rich Dachman
Vice President Produce

Table 1. Sysco/Freshpoint Produce Compliance Requirements

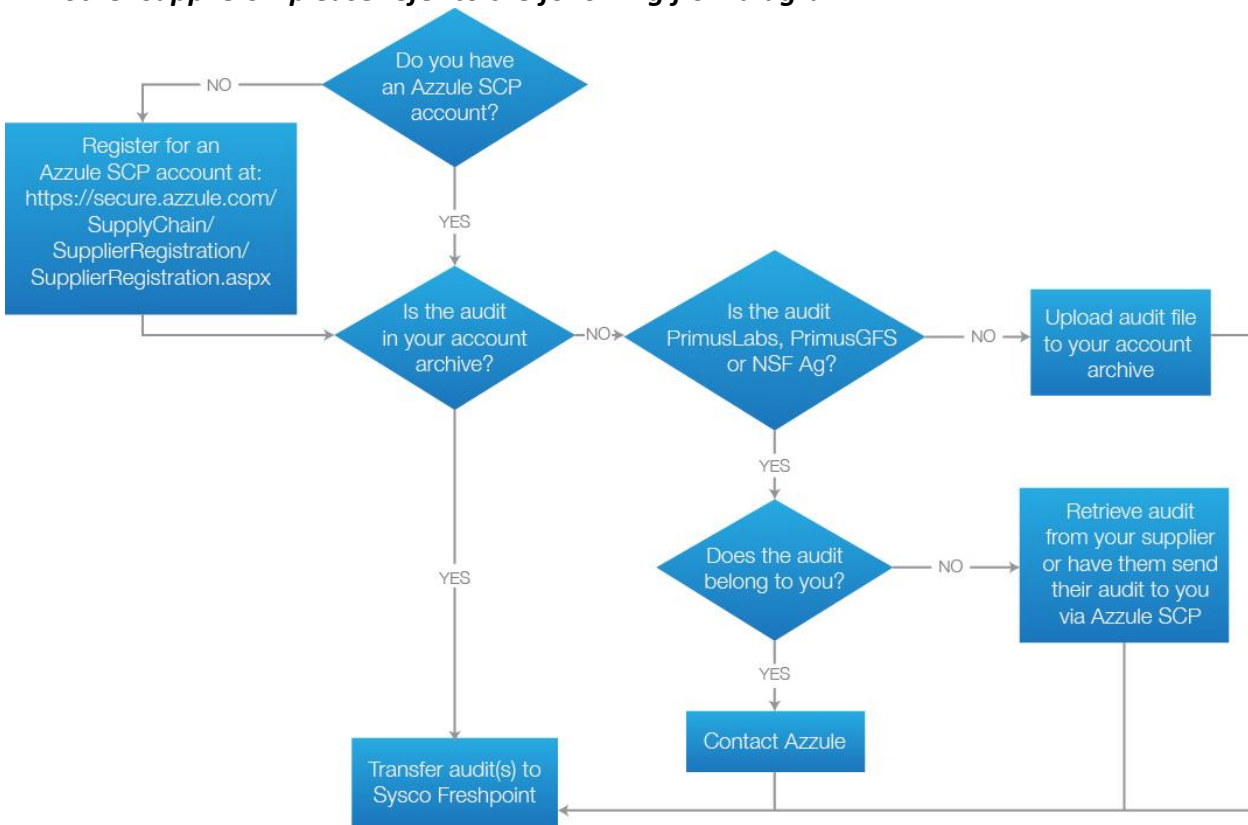
Supplier Type	Product Type	GAP audit	GMP audit	GMP with HACCP audit	Score Requirement	Approved Audit Schemes	Audit Timeline	Audit Submission
Raw Agricultural Commodity Suppliers	High-risk product (see Appendix 2)	X	X		90% or above	See Appendix 1	Suppliers must provide updated audits every 12 months - with a three month grace period*	Valid GAP/GMP audits must be transferred to the Azzule-managed Sysco/Freshpoint website (see process below)
	All other products (except sprouts)*		X					
	Sprouts			X				
Fresh Cut Produce and Deli Salad Suppliers	All fresh cut produce and deli salads*	X	X					

*effective as of 10/1/14

Table 2. Audit Submission Process

***PrimusLabs Platinum Members—please contact securesites@azzule.com for assistance**

***All other suppliers—please refer to the following flow diagram:**



Azzule SCP Registration: <https://secure.azzule.com/SupplyChain/SupplierRegistration/SupplierRegistration.aspx>

Sysco-Accepted Audit Schemes

Each audit will demonstrate 100% compliance for those questions that comprise the Critical Food Safety section of the audit and **90%** compliance on all other sections/questions.

The following audit formats have been approved and meet the requirements of Sysco's GAP & GMP Audit Program:

AIB International

Leslie Ackerman
E-mail: Lackerman@aibonline.org
Phone: 785-537-4750, Fax: 785-537-0106

BRC Global Standard for Food Safety*

Thomas Owen
E-mail: enquiries@brcglobalstandards.com
Phone: +44 20 7854 8939

CanadaGAP* (GFSI recognized options)

Heather Gale
E-mail: offs@hortcouncil.ca
Phone: 613-226-4880, ext. 215

GLOBAL G.A.P.* (IFA and PSS)

Elme Coetzer
E-mail: coetzer@globalgap.org
Tel/Fax: +27 (0) 826 628 105

NSF Agriculture

Nova Sayers
E-mail: nsayers@nsf.org
Phone: 734-913 5710/ 831-740-4170

NSF Guelph Food Technology Center

Soula Ringas
E-mail: sringas@gftc.ca
Phone: 519-821-1246, ext. 503

PrimusGFS*

Rebeca Perez
E-mail: primusgfs@azzule.com
Phone: 805-361-1901

PrimusLabs

Rebeca Perez
E-mail: PrimusStandard@azzule.com
Phone: 805-361-1901

SAI Global

Violet Masoud
E-mail: certification.americas@saiglobal.com
Phone: 877-426-0714

Scientific Certification Systems, Inc.

Heena Patel
E-mail: hpatel@scscertified.com
Phone: 510-452-8024, Fax: 510-452-8001

Silliker, Inc.

Todd Dechter
E-mail: todd.dechter@silliker.com
Phone: 708-957-7878, Fax: 708-957-8405

SQF Institute* (SQF 2000 & SQF 7th Edition)

Leann Chuboff
E-mail: info@sqfi.com
Phone: 202-220-0635, Fax: 202-429-4519

United States Department of Agriculture (USDA)

Ken Petersen
E-mail: ken.petersen@usda.gov
Phone: 202-720-4560

** BRC Global Standard For Food Safety, CanadaGAP, GlobalG.A.P., PrimusGFS and SQF audits can be completed by any certification body accredited to conduct these GFSI audits.*

All High-Risk Raw Agricultural Commodities:

Berries (e.g., raspberries, strawberries, etc.)
Brassicas (e.g., broccoli, cauliflower, cabbage, etc.)
Celery
Cucumbers
Cucurbit fruit (e.g., melons)
Culinary herbs (e.g., cilantro, lemongrass, parsley, etc.)
Green onions/salad onions/scallions
Leafy greens (e.g., chard, lettuce, spinach, etc.)
Microgreens
Mushrooms
Peppers (e.g., bell peppers, chili peppers, etc.)
Summer squash (e.g., patty pan, zucchini, etc.)
Tomatoes