



## Food Safety & Quality Assurance Vendor Requirement

Title:	<b>Produce Food Safety Audit</b>
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*This Target Food Safety & Quality Assurance (FSQA) requirement applies to all vendor's farm, greenhouse, harvest crews, cooling, packinghouse, processing, and/or distribution facilities for produce. Compliance to the requirement is determined by Target FSQA upon review and approval of the vendor program that addresses this requirement. In the event a vendor fails to abide by the requirements as set forth herein or fails any audit, Target may avail itself of any of the remedies that Target has as set forth on Partners Online or at law, including cancellation of purchase orders.*

### Background:

Produce has an inherent high food safety risk due to naturally occurring hazards as well as hazards that may be introduced unintentionally or intentionally during the growing, harvesting, packing, shipping and holding processes within a potentially complex supply chain. Furthermore, the high risk nature of produce is demonstrated by the number of recalls and level of impact (illness and fatalities) in recent years.

New legislation, such as the Food Safety Modernization Act and rules, will require more stringent prevention-based food safety programs starting from farm through the supply chain including, but not limited to, mandatory produce food safety standards and enhanced traceability requirements.

### Target Requirement:

#### Farms, Greenhouses, and Harvest Crews

- **High Risk:** All vendors growing, handling, and/or packaging High Risk produce must be certified through an approved audit scheme benchmarked by the Global Food Safety Initiative (GFSI) or achieved technical equivalence. See Appendix for list of High Risk produce.
- **All other produce:** All other produce must be certified, at a minimum, through an approved 3<sup>rd</sup> party GAP (Good Agricultural Practices) audit.

#### Cooling, Packinghouses, Processing, and Distribution Facilities

- All cooling, packinghouses, processing, and distribution facilities must be certified through an approved audit scheme benchmarked by GFSI or achieved technical equivalence.

### Required Documents:

- Final complete audit report, certificate and Corrective & Preventive Action Plans (CAPA)
- Ongoing annual/seasonal certification audit report, certificate, and CAPA

**Target accepts the following standards as applicable to the product and operation type:**

### GFSI Benchmarked Accepted Audit Standards:

GAP: Farms, Greenhouses, and Harvest Crews:

- Canada GAP (Canadian Horticultural Council On-Farm Food Safety Program)
- GlobalGAP
- PrimusGFS
- Safe Quality Food (SQF) Food Safety Code for Primary Production

GMP: Cooling, Packinghouses, Processing, and/or Distribution Facilities

- BRC Global Standard for Food Safety
- Canada GAP (Canadian Horticultural Council On-Farm Food Safety Program)

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- FSSC 22000 Food Products
- GlobalGAP
- IFS Food
- PrimusGFS
- Safe Quality Food (SQF) Food Safety Code for Manufacturing

### **Non-GFSI Benchmarked Accepted Audit Standards:**

GAP: Farms, Greenhouses, and Harvest Crews:

- Primus Standard Audit
- USDA Produce GAP Harmonized
- USDA Harmonized GAP Plus+ (GFSI Technical Equivalence)

GMP: Cooling, Packinghouses, Processing, and/or Distribution Facilities

- USDA Harmonized GAP Plus+ (GFSI Technical Equivalence)

### **Required Actions:**

- Target leverages the services of a third party service provider to coordinate and collect vendor audit documentation to ensure compliance to Target requirements prior to vendor approval. Vendors must register and pay related fees to the third party service provider. Vendors must upload required documentation for review and approval by Target prior to business award.
- Vendors are responsible to maintain and upload annual or seasonal certification audit reports, certificates, and CAPA in the designated third party system as requirement for ongoing approval.
- Target FSQA may request an English translation of the required documents at any time if deemed necessary for an appropriate review and approval.
- Vendor must notify Target in writing of any audit failure within 24 hours.

### **Change Management:**

Vendor must notify Target FSQA in writing prior to any proposed changes to the vendor program(s) that could affect Target product(s)/production. Vendor must also notify Target FSQA and gain Target FSQA approval prior to changing farm, greenhouse, cooling, packinghouse, processing, and distribution facilities. Failure to comply with this may result in financial penalties assessed to the vendor. See "Food Non-Compliance Chargeback Program Compliance" requirement within Reference Materials/Sources.

### **Reference Materials/Sources:**

- GFSI website for information related to benchmarked and technical equivalent audit schemes:  
<http://www.mygfsi.com/>
- Azzule Supply Chain Program website: <http://azzule.com/supplychain/>
- Produce Food Safety Audit Requirement on Partners Online:  
<https://www.partnersonline.com/page/library/Source%20Product/Business%20Partner%20Qualification/Food%20Facility%20Evaluation/GLC%20Requirement/9328>
- Food Non-Compliance Chargeback Program on Partners Online:  
<https://www.partnersonline.com/page/library/Source%20Product/Business%20Partner%20Qualification/Food%20Facility%20Evaluation/GLC%20Requirement/9361>

**For Target internal purposes only**



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Title:	<b>Produce Food Safety Audit</b>		
Issued by (Team):	<b>VFSQA</b>	Doc Type:	<b>Requirement</b>
Revised:	<b>1/25/19</b>	Standard:	<b>Audits &amp; Assessments; TBF Vendor Qualification &amp; Mgmt</b>
Supersedes:	<b>8/14/18</b>	Program:	<b>Vendor Requirements; Facility Approval</b>

### Revision History:

Revision Date	Revision Description	Revision Author
5/10/18	Updated acceptable audit schemes	Target OB FSQA-FHL
5/21/18	Updated Reference/Materials Sources and Required Actions	Target OB FSQA-FHL
1/25/19	Updated operations, accepted standards, and reference/materials sources	Target OB FSQA-FHL

### Appendix

**High Risk produce** includes the following:

*Note: specific products listed in parentheses ( ) are examples to aid in the clarification of product types and should not be taken as an exhaustive list to determine the risk of the product.*

- **Berries** (blackberries, blueberries, raspberries, strawberries)
- **Green Onions**
- **Herbs** (basil, bay leaves, chives, cilantro, curly mustard, dill, dill weed, lemon balm, marjoram, mint, oregano, parsley, rosemary, sage, sorrel, tarragon)
- **Leafy Greens** (arugula, collard greens, dandelion, endive, escarole, kale, rapini, spinach, spring mix, Swiss chard, cabbage)
- **Lettuces** (iceberg, romaine, romaine hearts, green leaf, red leaf, butter, baby leaf)
- **Mangoes**
- **Melons** (watermelons, honeydews, cantaloupes)
- **Minimally processed/cut fresh fruits and vegetables** (Ready to Eat, Ready to Use)
  - **Packaged salads** (value-added)
  - **Packaged fresh cut fruits** (value-added)
  - **Packaged fresh cut vegetables** (value-added)
- **Mushrooms**
- **Peppers** (Anaheim, bell, chili, Fresno, green, habanero, ghost, sweet [orange, red, yellow], jalapeno, poblano, scotch bonnet, serrano, Thai)
- **Sprouts**
- **Tomatoes**

**Note: High Risk products and accepted audit schemes are subject to change. Contact Target FSQA with questions.**