

Fresh Produce Food Safety Requirements

Background

Publix is committed to providing our customers safe, high quality fresh fruits and vegetables. In order to help achieve this, we require our suppliers to implement and continuously improve food safety through the development and adherence to good agricultural practices (GAPs). This document defines our on the farm food safety requirements for suppliers of fresh fruits and vegetables.

Expectations

We expect all suppliers of fresh produce to adhere to federal, state, and local regulatory food safety requirements. The following components are expected to be defined within a supplier's on the farm food safety program:

1. Assign knowledgeable and responsible individuals within your organization the oversight and management of all quality and food safety programs.
 2. Implement operationally specific policies and procedures for food safety.
 3. Implement a series of training modules geared towards compliance with the food safety policies and procedures.
 4. Maintain documentation of your company's food safety compliance.
 5. Conduct internal food safety assessments based on science and standards.
 6. Document corrective measures as needed when non-compliance is noted.
 7. Arrange for annual audits of your program by an approved independent third party auditor and/or certification body and provide audit/certificate to Publix recognized data management system. The full details of these audits in their entirety, will be made available to Publix upon request.
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Food Safety Audit

Publix expects suppliers of fresh fruits and vegetables to have their on the farm food safety management systems audited by an approved independent third-party auditor and/or certification body. This includes each ranch, harvest crew, cooler, and packing house. The assessment can be performed through one of the following:

- PrimusLabs is the primary auditing firm that conducts on the farm food safety audits with information available at www.primuslabs.com. They can be reached by phone at (805) 922-0055.
 - Publix requires a successful third party audit against a Global Food Safety Initiative (GFSI) recognized scheme for suppliers of private label products, ingredients to our manufacturing business, and suppliers of fresh, processed food. Though not required for on the farm food safety programs, we will accept GFSI recognized schemes. Details on the GFSI recognized audit schemes, including PrimusGFS are available at the following website: <http://www.mygfsi.com/about-gfsi/gfsi-recognised-schemes.html>.
 - In an effort to reduce the number of audits being performed, Publix recognizes auditing firms that apply the Harmonized GAP standard, details available at http://www.unitedfresh.org/newsviews/gap_harmonization.
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Fresh Produce Food Safety Requirements, Continued

Data Management

Azzule Systems is a data management company with a focus in data collection, transmission and analysis. Azzule was created in 2008, as an independent, operating subsidiary of Primus Group Inc. for the purpose of managing data systems.

Azzule maintains and support the Publix Produce Food Safety Management database system and website, providing suppliers of fresh fruits and vegetables with several options for providing food safety audits through Azzule and transferring the data to Publix:

1. PrimusLabs Platinum Program (www.primuslabs.com): This option offers full accessibility to data uploads and transfers to suppliers with many farms. There are also options for trend analysis and improved controls.
2. Azzule Supply Chain Program (ASCP, www.azzule.com): This option provides suppliers flexibility to retrieve or upload audit reports at the cost of \$10.00 per audit, as well as the ability to transfer each audit to Publix at the cost of \$10.00 per audit.

Important Note: It is the responsibility of each supplier to identify the number of growing areas (fields, greenhouses, orchards, ranches, etc.), harvest crews, coolers, and packinghouses that require an audit. This information must be updated and provided to Publix at least annually or for each new growing season.

Any questions regarding the upload and/or transfer of food safety audits can be addressed by the Azzule customer service department at (805) 354-7064 or by email at securesites@azzule.com.

Questions

Any questions regarding Publix food safety requirements for suppliers of fresh fruits and vegetables should be directed to the Produce Retail Business Unit at (863) 688-1188. We appreciate your participation as we work together to provide our common customers safe, wholesome, and high quality produce.
