

January 28, 2019

Dear Business Partner,

In order to continue providing our guests safe, high quality fresh fruits and vegetables, Target requires vendors to adhere to our Produce Food Safety Audit requirement. All produce vendors are required to obtain food safety certification through an accredited certification body. This requirement applies to all levels of operations, from harvest to finished products, and it is irrespective of ownership of the operation. Such operations include: farm, greenhouse, harvest crews, cooling, packinghouse, processing, and storage/distribution centers. This requirement has been established with a risk-based approach; <u>Appendix A</u> outlines the accepted standards for the different types of operations. This is a current requirement and has not changed; more details of this requirement can be found in <u>Partners Online</u>.

Target is collaborating with Azzule Systems to streamline processes, provide cost savings to our vendors, and continue enhancing food safety and brand reputation in our produce space. Azzule Supply Chain Program (SCP) facilitates the transmission and analysis of food safety documentation for real-time compliance. Effective **February 1, 2019** in order to begin or continue business with Target, all produce vendors are required to share audit documentation through the Compliance Grids in Azzule SCP to fully comply with the aforementioned requirement. Appendix B outlines the steps of this process.

Invitations will be sent out via email to register in Azzule and comply with the Compliance Grids assigned to your organization. You may begin sharing the required documentation with Target through Azzule SCP as soon as the invitations are sent. Failure to comply with this requirement by **February 28, 2019** will result in the removal of your company from our approved vendor list.

It is important to note that vendors are responsible to identify all respective operations and ensure compliance to this requirement. The information must be updated and sent to Target at the corresponding certification cycle (at least annually) or at every new growing season. We understand some partners have recently completed these audit reviews with our former 3rd party service provider, SAI Global. <u>No action is expected if:</u>

- You are a **Standard** subscriber in Azzule SCP, and
- The food safety certificate submitted to SAI Global has not expired

Once your annual certification expires or a change in growing region occurs, you must be fully compliant with this requirement. Target FSQA will reach out as needed.

For **Premium** subscribers, you are required to take action once you receive the notification to comply with Target's Compliance Grid(s).

Azzule SCP login website: <u>https://secure.azzule.com/PremiumSCP/login.aspx</u>

For questions about Azzule technical support, please contact support@azzule.com

For more information about Azzule SCP visit: <u>http://azzule.com/supplychain/</u>

For questions regarding Target's produce FSQA, please contact felix.hunglee@target.com

APPENDIX A

Operation Type	Risk Level / Product Type	GAP	GMP	Accepted Standards
- Farm - Greenhouse - Harvest Crew	High*	✓		 CanadaGAP GlobalGAP PrimusGFS SQF USDA Harmonized GAP Plus+
	All Other Produce	~		Primus StandardUSDA GAP Harmonized
 Cooling Packinghouse Processing Storage/DC 	Low to High		•	 BRC Global Standard CanadaGAP FSSC 22000 GlobalGAP IFS Food PrimusGFS SQF USDA Harmonized GAP Plus+

*High Risk Produce (not an exhaustive list and subject to change)

- Berries
- Green onions
- Herbs
- Leafy greens
- Lettuces
- Mangoes
- Melons
- Fresh-cut fruits and vegetables

- Mushrooms
- Peppers
- Sprouts
- Tomatoes
- Cucumbers
- Summer Squash
- Microgreens

Note: High risk products and accepted audit schemes are subject to change

APPENDIX B



*PrimusGFS and Primus Standard Audits are automatically uploaded to user's SCP accounts. This also applies to GlobalGAP audits conducted by Certification Bodies (CB) who participate in Azzule Data Management Programs