

Dear Valued Supplier:

Your company has been identified as a key supplier to Sysco/FreshPoint and Sygma owned and operated companies. As a result of your valued partnership we would like to remind you of the requirements as it pertains to the Sysco/FreshPoint/Sygma Good Agricultural Practices Program that took effect January 1st, 2019. The following changes outlined below will be enforced regardless of Brand or Label. These changes, once again, pertain to all high-risk fresh produce items further distributed and/or sold to Sysco owned companies. *(All third-party audits completed and conducted prior to January 1st, 2019, achieving a passing score audited by an approved, endorsed third party auditing agency approved by Sysco/ FreshPoint Corporate Quality Assurance, will be accepted as a one-time courtesy).*

1. All auditing schemes selected for compliance must be from an approved third-party certification body endorsed by Sysco/FreshPoint Corporate Quality Assurance.
2. Those suppliers whom are required to comply with FDA's Food Safety Modernization Act (FSMA) must include the appropriate FSMA Preventive Controls or Produce Rule addendum with their audit in order to be deemed compliant unless your company falls under the exemption rules outlined in FSMA.
3. If selecting the current PrimusGFS version as your scheme of choice the FSMA addendum is not required as all requirements are included in the audit content.
4. If your company selects the USDA as your third-party Certification Body, you will need to ensure you select the USDA Harmonized GAP Plus+ audit. (This audit choice, only applies to suppliers whom fall under FSMA.)
5. All audits must now be entered into the Azzule website directly by the "Approved" third party certification body (CB) via the Azzule Auditing Software².
6. Audit results will no longer be accepted via PDF method from suppliers directly.
7. Small farmers and local growers can achieve overall compliance by completing a Primus Standard Audit, NSF On-Farm Audit, Massachusetts GAP, or the USDA by completing either a USDA Harmonized GAP or USDA GHP audit, as applicable. For more information regarding FSMA and the Produce Rule you can access the information by clicking on the link below:
<https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/UCM623667.pdf>
<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm554484.htm>

Once the audit has been uploaded by the third-party CB, suppliers can then access the audits and send the audits to Sysco/FreshPoint, or you can send the audits via transfer using the Azzule Supply Chain management tool¹.

We understand that you and your suppliers utilize a number of potentially different auditing companies/CBs and audit schemes. In an effort to make reporting entry as seamless as possible for all parties involved, you must take the following steps:

- Ensure that you register or already have an Azzule account and have access to the Supply Chain management tool³. This will allow you to send your audits onto Sysco/FreshPoint.
- Ensure that all of your auditing companies/CBs are using Azzule Auditing Software. This allows them to submit audits into the database directly posting to your Azzule account.
- Auditing companies/CBs will need to verify that the audit scheme/templates which they are using are available and supported by the Azzule Auditing Software. This is required in order to submit the audits into the database correctly. If not, supported audits will not be accepted into the system and compliance will not be generated possibly resulting in disruption of business opportunities.

If the auditing company chosen does not currently use Azzule, or the scheme/template is not available, a form has been prepared for registering the auditing company/CB and audit schemes/templates. Please contact support@azzule.com if you have any questions regarding Azzule and/or its tools mentioned.

Please refer to all approved Certification Bodies currently endorsed by Sysco/FreshPoint and Sygma⁴.

All technical questions concerning the Sysco/FreshPoint Good Agricultural Practices Program should be directed to:

- Dave Podesta, Director Sysco/FreshPoint Quality Assurance, 831-970-5278
- Matthew Burke, Program Quality Manager Sysco Produce Quality Assurance, 831-776-1477
- Francisco Duran, Program Quality Manager Sysco Produce Quality Assurance, 831-970-5276
- Shane Sampels, Senior Director Sysco/FreshPoint/RTS Corporate Quality Assurance, 281-584-1313

We thank you for your cooperation and participation.

Sincerely,



Mark Mignogna
Vice President Quality Assurance



Rich Dachman
Vice President Produce

1.) Instructions for using Azzule can be found here: <http://azzule.com/docs/AZ-PSCP-M-4-Azzule%20Premium%20Supply%20Chain%20Program%20Quick%20Reference%20Guide-v1-04122017.pdf>

2.) Information for using Azzule Auditing Software can be found here: <http://azzule.com/auditingsoftware/fag/>

3.) Register for Azzule here: <https://secure.azzule.com/SupplyChain/SupplierRegistration/SupplierRegistration.aspx>

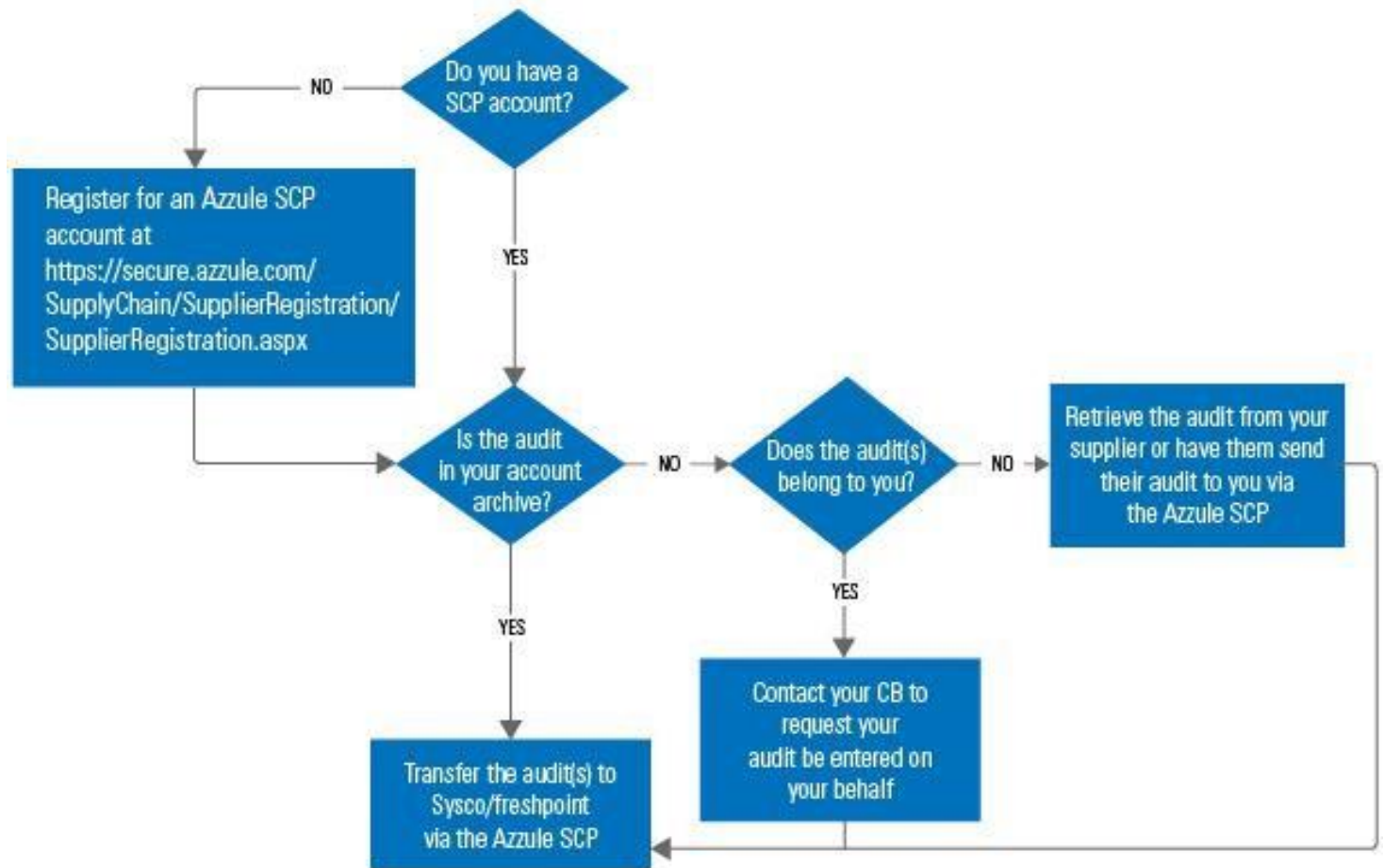
4.) Appendix 1 and Appendix 2 for the approved list of Certification Bodies & Audit Schemes

Compliance Requirements and Process

Supplier Type	Product Type	GAP Audit	GMP Audit	GMP with HACCP Audit	Score Requirement	Approved Certification Bodies	Audit Timeline	Audit Submission
Raw Agricultural Commodity Suppliers	High-Risk Product (see appendix 3)	✓	✓		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 entered by the Certification Body and transferred to Sysco/Freshpoint via the Azzule Supply Chain Program (see process below)
	All Other Products (except sprouts)		✓					
	Mushrooms	✓		✓				
	Sprouts			✓				
Fresh Cut Produce and Deli Salad Suppliers	All Fresh Cut Produce and Deli Salads	✓	✓					

Table 2. Audit Submission Process

**Azzule members – please refer to the following flow diagram:*



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

APPENDIX 1 - Accepted Certification Bodies

Sysco Accepted Certification Bodies

ASI Food Safety

500 NW Plaza Drive, Suite 700
St. Ann, MO 63074
<https://asifood.com/>
Phone: +1-800-477-0778

Ceres Certification International

PO Box 031
Chippewa Falls, WI 54729
<http://www.ceresci.com>
Phone: +1-715-723-5143

CCOF Certification Services, LLC

2155 Delaware Ave. Suite 150
Santa Cruz, CA 95060
www.ccof.org
Phone: +1-831-423-2263

Eagle Food Registrations, Inc.

40 N. Main Street Suite 1880
Dayton, OH 45423
www.eaglecertificationgroup.com
Phone: +1-800-795-3641

KIWA

Sir Winston Churchill-laan 273
2288 EA Rijswijk
P.O. Box 70
2280 AB Rijswijk
<https://www.kiwa.com/en/>
Phone: +31-088-998-4400

LSQA

Parque Tecnológico del LATU
11500 Montevideo, Uruguay
www.lsqa.com
Phone: +598 26000165

Massachusetts Department of Agricultural Resources Produce Safety Program -mGAP

Boston, MA 02114
www.mass.gov/cqp
Phone: +1-617-626-1721

Marieux NutriScience Certification LLC/SILLIKER, Inc

111 East Wacker Drive, Suite 2300
Chicago, IL 606001
<https://www.merieuxnutrisciences.com/us/>
Phone: +1-312-938-5153

NSF International

789 N. Dixboro Rd.
Ann Arbor, MI 48105
<http://www.nsf.org>
Phone: +1-866-834-2516

Organización Internacional Agropecuaria

Av. Santa Fe 830
(B1641ABN) Acassuso
Prov. de Buenos Aires, Argentina
<http://www.oia.com.ar/>
Phone: +54-11-4793-4340

Primus Auditing Ops

1259 Furukawa way
Santa Maria, CA 93458
<https://primusauditingops.com/index.php>
Phone: +1-805-623-5563

Quality Fresh LLC

9825 Cleveland Ave SE
Magnolia, Ohio 44643
Web address - under construction
Phone: +1-330-575-9401

SAI Global EFSIS

2 Summit Park Drive Suite 425
Independence, Ohio 44131
<https://www.saiglobal.com/assurance/food-safety/>
Phone: +1-800-247-0802

Scientific Certification Systems (SCS)

2000 Powell St., Suite 600
Emeryville, CA 94608
<https://www.scsglobalservices.com>
Phone: +1-510-452-8000

SGS

201 Route 17 North
Rutherford, New Jersey, 07070.
<https://www.sgsgroup.us.com>
Phone: +1-201-508-3000

United States Department of Agriculture (USDA)

Washington, D.C.
<https://www.ams.usda.gov/services/auditing/gap-ghp>
Phone: +1-202-720-5021

WQS Food Verification Services LLC

7400 Carmel Executive Park Drive, Suite 120
Charlotte, NC 28226
<https://wqscert.com>
Phone: +1-980-218-9151

APPENDIX 2 - Accepted Audit Schemes

Sysco Accepted Audit Schemes

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

GFSI Recognized Schemes:

BRC Global Standard for Food Safety

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

PrimusGFS

Rebeca Perez
E-mail: primusgfs@azzule.com
Phone: +1- 805-354-7127

CanadaGAP

Heather Gale
E-mail: offs@hortcouncil.ca
Phone: +1-613-226-4880, ext. 215

SQF Institute (SQF 2000 & SQF 8th Edition)

Leann Chuboff
E-mail: info@sqfi.com
Phone: +1-202-220-0635, Fax: +1-202-429-4519

GLOBALG.A.P. (IFA and PSS)

Elme Coetzer
E-mail: coetzer@globalgap.org
Phone: +27-0 -826- 628 -105

USDA Harmonized GAP+ (USDA)*

Washington, D.C.
Phone: +1-202-720-4560

The approved scopes for each GFSI scheme can be found at the GFSI webpage: <https://www.mygfsi.com/certification/recognised-certification-programmes.html>

*The USDA Harmonized GAP+ template has a GFSI technical equivalence benchmark:

<https://www.mygfsi.com/certification/technical-equivalence.html>

Non-GFSI Recognized Schemes:

Massachusetts Department of Agricultural Resources Produce Safety Program -mGAP

Boston, MA 02114
www.mass.gov/cqp
Phone: +1-617-626-1721

NSF On-Farm Produce Audit

E-mail: infoag@nsf.org
Phone: +1-866-834-2516

Primus Standard Audit

Primus Standard GAP & GMP
E-mail: primusstandard@primuslabs.com
Phone: +1- 805-354-7127

United States Department of Agriculture (USDA)

USDA Harmonized GAP
USDA GAP & GHP
Washington, D.C.
Phone: +1-202-720-4560

APPENDIX 3 -High-Risk GAP Commodities

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