

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) and good handling practice (GHPs). This document defines our on the farm and handling 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 food safety program:

1. Assign knowledgeable and responsible individuals within your organization to the oversight and management of all quality and food safety programs.
 2. Implement operationally specific policies and procedures for food safety, specifically the ranch, harvest crew, field pack, cooler, processing, and packinghouse operations.
 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, in addition to your certificates, 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 on a yearly basis. This includes a GAP audit and a Good Manufacturing Practices (GMP) or Good Handling Practice (GHP) audit over each ranch, harvest crew, field pack, cooler, processing, and packinghouse. The assessment can be performed through one of the following:

- Though not required for on the farm food safety programs, we will accept GFSI recognized schemes, such as PrimusGFS, SQF, and GlobalGap. For suppliers of private label products, ingredients to our manufacturing business, and suppliers of fresh, processed food, Publix requires a successful third party audit against a Global Food Safety Initiative (GFSI) recognized scheme. Details on GFSI recognized audit schemes, are available at the following website: <http://www.mygfsi.com/certification/recognised-certification-programmes.html>
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Food Safety Audit, Continued

- A majority of our suppliers have adopted the Primus GFS Standard. Certification Bodies who services this audit standard is available at: <https://azzule.com/primusgfs/>.
 - 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/food-safety/gap-harmonization-initiative/>
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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 supports the Publix Produce Supply Chain Management database 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. Azzule Supply Chain Program This option provides suppliers flexibility to upload each audit to Publix at the cost of \$40.00 per audit, as well as the ability to retrieve or transfer audits to Publix at the cost of \$15.00 per audit.
2. Azzule Premium Supply Chain Program: This option includes additional automated features to the standard Supply Chain Program, as well as unlimited audit transfers and retrievals at a monthly subscription rate. For more information, please visit <https://azzule.com/supplychain/>

Your compliance will be determined when the received audits meet our GAP and GMP/GHP audit standards. Ensure your audit product scope aligns with the products sold to Publix. Any questions regarding the upload and/or transfer of food safety audits can be addressed by the Azzule customer service department at (805) 354-7127 or by email at: support@azzule.com www.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.