



Global Food Safety Audit Expectations: Appendices

Version 1.0

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Appendix I. Allergen and Labeling Requirements by Costco Region of Operation

Products being sold in multiple Costco regions must meet all labeling requirements for each specific country.

<u>United States</u>	Crustacean Shellfish, Egg, Fish, Milk, Peanut, Soy, Tree Nuts, Wheat (Gluten), Sulfites ($\geq 10\text{mg/kg}$), Sesame FDA: Link
<u>Canada</u>	Crustacean Shellfish, Egg, Fish, Milk, Peanut, Soy, Tree Nuts, Wheat or Triticale, Cereals w/ Gluten, Molluscan Shellfish, Mustard, Sesame, Sulfites (directly added or equal to 10mg/kg) CFIA Link
<u>EU / UK / Iceland</u>	Crustacean Shellfish, Egg (any farmed animal), Fish, Milk (any farmed animal), Peanut, Soy, Tree Nuts, Cereals w/ Gluten (including Wheat or Triticale), Celery, Lupin, Molluscan Shellfish, Mustard, Sesame, Sulfites ($\geq 10\text{mg/kg}$) EU Regulation Regulation (EU) No 1169/2011 Annex II update
<u>Mexico</u>	Crustacean Shellfish, Egg, Fish, Milk, Peanut, Soy, Tree Nuts, Cereal Grains w/ Gluten, Sulfites ($\geq 10\text{mg/kg}$) ESHA Research Link FARRP Link
<u>Australia/New Zealand</u>	Australia New Zealand Food Standard Code - Standard and Schedule Standard 1.2.3 - Information requirements – warning statements, advisory statements and declarations Schedule 9 - Mandatory advisory statements Please refer to the Food Standards Australia New Zealand website for most up to date requirements for allergen labeling.
<u>China Mainland</u>	Crustacean Shellfish, Egg, Fish, Milk (including lactose), Peanut, Soy, Tree Nuts, Wheat, Grains containing gluten and their products (such as wheat, rye, barley, oats, spelt or their cross breeding strains) *China regulation GB 7718 (Standard for general labeling for prepackaged food) and GB 28050 (Standard for nutritional labeling for prepackaged food)

<p><u>Japan</u></p>	<p>Mandatory: Shrimp/Prawn, Crab, Walnut, Wheat, Buckwheat, Egg, Dairy products, and Peanut</p> <p>Recommended: Almond, Abalone, Squid, Salmon roe, Orange, Cashew nut, Kiwi fruit, Beef, Sesame, Salmon, Mackerel, Soybean, Chicken, Banana, Pork, Macadamia nut, Peach, Wild Yam, Apple, and Gelatin</p> <p>Note: “Recommended” allergen labels are mandatory unless facilities can prove that cross-contact is not a factor.</p> <p>CAA Japan Link</p>
<p><u>Korea</u></p>	<p>Crab, Shrimp/Prawn, Egg (<i>confined to those from Poultry</i>), Mackerel, Milk, Peanut, Soy (<i>including highly refined oils</i>), Walnut, Wheat, Buckwheat, Squid, Clam (<i>including Oysters, Abalone, Mussel</i>), Peach, Pork, Tomato, sulfurous acid (<i>confined to cases where sulfurous acid is added and the final product includes 10mg/kg or more SO₂</i>), Chicken, Beef, Squid</p> <p>Note: “May contain” statements are mandatory for Korean products that have a shared manufacturing process (workers, utensils, production line, storage of ingredients, etc.) with allergens, regardless of sanitation procedures.</p> <p>MFDS Labeling Requirements Link</p>
<p><u>Taiwan</u></p>	<p>Crustacean Shellfish, Conch, Eggs, Milk, Peanuts, Mango, Kiwi, Soy, Tree Nuts, Sulfites ($\geq 10\text{mg/kg}$), Cereals containing Gluten , Sesame, Fish, Mollusks, Buckwheat, Celery, Lupin, Mustard and Seeds</p> <p>The warning information prescribed in Article 3 shall be labeled as either way:</p> <p>(1) Labeling on the package with the term of “This product contains_____”, “This product contains_____, unsuitable for susceptible individuals”, or other synonymous terms.</p> <p>(2) The product name claims___label, in this way, all the allergic substances of the product should be included in the product name.</p> <p>Link 1: Regulation of Food Allergen Labeling Link 2: Regulations Governing Food Allergen Labeling on the Recommended Labeling Allergens</p>

Appendix II. Microbiological Testing Requirements for High Risk Foods

As outlined in the Costco Wholesale Food Safety Audit Expectations document, suppliers of high risk ready-to-eat (RTE) food items, as well as some high risk not-ready-to-eat (NRTE) food items, must have a documented Finished Goods Test and Hold Program to detect hazards of concern, as well as an environmental monitoring program.

- Costco defines high-risk food as a finished product that meets **two specific conditions**: it must fall into one of the categories below, and it must support pathogen growth or survival. :
 - **Category 1:** Deemed high risk for biological hazards by a regulatory body in the product's intended consumer market.
 - **Category 2:** Contains raw material(s) that have been a known source of contamination for vegetative pathogens, and the site's manufacturing process does not include a validated kill step.
 - **Category 3:** Deemed high risk by Costco Wholesale:
 - Kirkland Signature items.
 - Raw ground beef, bison, veal, or beef trim (fresh and frozen).
 - Ready-to-eat meats including sliced deli meats and whole muscle cuts.
 - RTE Fish/Seafood products.
 - Fresh cut fruits and vegetables including whole and sliced cantaloupe.
 - Leafy greens, Whole field grown lettuces (including field packed lettuces).
 - Frozen fruits and vegetables.
 - Cheeses, other than hard cheeses.
 - Includes all cheeses made with either pasteurized or unpasteurized milk, other than hard cheeses.
 - Includes soft ripened/semi-soft cheeses.
 - e.g., brie, camembert, feta, mozzarella, taleggio, blue, brick, fontina, monterey jack, and muenster.
 - Soft unripened/fresh soft cheeses.
 - e.g., cottage, chevre/goat, cream, mascarpone, ricotta, queso blanco, queso fresco, queso de crema, and queso de puna.
 - Not-Ready-To-Eat/Ready-to-Cook foods that bear internal temperature requirements for a microwave cooking instruction.

The below items may be excluded from the Test and Hold requirement except where the finished product undergoes pathogen testing voluntarily, at buyer's request, as required in product specifications, or due to regulatory requirements. Please contact Costco Food Safety if you have any questions. These items will not be excluded from environmental monitoring program requirements.

- RTE products that are processed and packaged aseptically, and have had their process validated by a process authority
- Precooked items with cooking instructions sufficient to be considered a kill step may be exempt from the Test and Hold Program on a case by case basis.

Test and Hold Program Requirements

Costco Wholesale requires suppliers to have a science-based sampling plan developed and maintained by or under the consultation of a competent person that is designed to detect the hazards of concern. The test method developed should be fit for purpose and validated by a recognized 3rd party authority if available (e.g. AOAC, AFNOR, ISO). The Test and Hold Program must be performed on all production lots for Costco Wholesale. Sample size and frequency shall be defined and adequately represent the production lot. All Test and Hold programs are subject to Costco review upon request.

When developing a finished product testing program food processors shall have written procedures for the following:

- Finished product testing, with details on hold procedures and release.
- Sampling procedures - including frequency, size, and methodology for each target organism
- Acceptance/Rejection criteria, including acceptable critical limits.
- Corrective action procedures, with proposed follow-up and/or corrective actions in the case of unsatisfactory results.

Product shall be sampled as finished product taken from just before packaging or from finished product packages. Raw material or In-process product testing does not replace a finished product test and hold program.

A documented hold and release procedure with corrective actions for non-conforming test results must be maintained and made available to Costco Wholesale upon request. For products subject to the Test and Hold Program, all product lots must remain within the supplier's control until satisfactory test results are obtained. Additionally, all finished product lots that undergo pathogen testing voluntarily, at buyer's request, as required in product specifications, or due to regulatory requirements must remain within the supplier's control until satisfactory test results are obtained.

An example of an appropriate sampling plan in a ready-to-eat food processing facility would be a N=60 sampling plan. The sampling plan would utilize grab samples with hourly composite sampling and have appropriate lot definition. Samples would be aseptically taken from the production line just before packaging. Samples would be sent to an ISO 17025 accredited laboratory or tested on-site using a recognized test method.

Please see annexes for specific Finished Goods Test and Hold requirements in addition to the expectations below for [fresh fruits/vegetables](#), [frozen fruits/vegetables](#), and [fresh and frozen ground meats](#).

Environmental Sampling Monitoring Program Requirements

The purpose of the Environmental Sampling program is to assess the effectiveness of sanitation and other good manufacturing practices in ready-to-eat and high risk processing environments and the potential for product contamination. Suppliers subject to the Finished Goods Test and Hold program producing high risk, ready-to-eat food items (including frozen produce and fresh produce where water is introduced) must have a documented Environmental Sampling Monitoring Program to detect organisms of concern. The program must be based on a risk assessment of the operation and its effectiveness must be re-evaluated when deficiencies are identified or at least on a regular basis. On-going review and analysis of the data from routine monitoring programs should be performed to detect trends before major issues develop.

Suppliers of high risk, ready-to-eat food items should have the following included in their Environmental Monitoring Programs:

- Sampling protocol - including frequency, number of samples, sample locations, and methodology for each target organism.
- Acceptance/Rejection criteria, including acceptable critical limits.
- Evaluation and trending of results.
- Corrective action procedures, with proposed follow-up and/or corrective actions for unsatisfactory results.

If positive/unsatisfactory test results are obtained (presence/indicator of target organism), full details of the root cause analysis, corrective actions, and retesting results must be available for review by Costco Food Safety upon request. If pathogen testing is done on food contact surfaces, all product lots processed over the swabbed surface(s) since the last validated sanitation cycle shall remain within the supplier's control until satisfactory test results are obtained.

An example of an acceptable environmental monitoring procedure would include ATP monitoring coupled with pathogen swabbing. Swab sites would be rotated at a set frequency, including food contact surfaces and investigative swabbing. Products processed using equipment where a food contact surface was swabbed for pathogens would be placed on hold pending satisfactory test results.

Costco Wholesale expects suppliers to follow government guidance documents for the control of *Listeria monocytogenes* in ready-to-eat foods. See [Resources](#) section for guidance documents.

Annex 1: Food Safety Guidelines – Produce Suppliers

All Ready to Eat Produce and select non-Ready to Eat items will be on a Test and Hold program for indicator organisms and pathogens. These programs must include robust sampling plan(s) designed to detect the organisms of concern. "Ready- to- Eat" includes but is not limited to:

- o Bagged Salads including Coleslaw
- o Chopped and Whole Head Lettuces
- o Sliced Apples
- o Peeled Baby Carrots and Chopped Celery/Celery Sticks
- o Fruit and Vegetable Bowls and Trays
- o Sliced Onions
- o Chopped/Sliced Tomatoes
- o Sliced Green Peppers
- o Whole Cantaloupe
- o Broccoli and Cauliflower Florets
- o Green Onions

All Product will be tested for:

- o Total Plate Count (Total Viable Count, Aerobic Plate Count, Standard Plate Count)
- o Generic E. coli
- o Salmonella
- o EHECs/STECs (E. coli O26, O45, O103, O111, O121, O145, O157:H7) – tests must detect for eae, stx1 and stx2 genes at a minimum
- o Listeria monocytogenes (L. mono)

Microbiological Specifications for Ready-To-Eat Produce:

TPC: $\leq 1,000,000$ cfu/g

Generic E. coli: ≤ 50 cfu/g

Salmonella spp.: Negative

EHECs/STECs: Negative

Listeria monocytogenes: Negative

Microbiological Specifications for Whole Cantaloupe:

TPC: Target $< 5,000,000$ Maximum $< 10,000,000$

Generic E.coli: Target < 10 Maximum < 100

Salmonella spp.: Negative

EHECs/STECs: Negative

Listeria monocytogenes: Negative

If the test results are higher than the specifications levels, the product cannot be shipped to Costco without a variance. Variances will only be granted for Total Plate Count. The vendor must upload test results for all of the lots shipped to Costco at the time of shipment. The upload must include the Costco Purchase Order, lot number(s), the date tested and all required test results and will be uploaded to the Azzule/Costco Produce Test and Hold website.

Annex 2: Test and Hold – Frozen Fruit and Vegetables Guidelines

All frozen fruit and vegetables sold to Costco Wholesale, shall be subjected to a Test and Hold program. There are two requirements to be in compliance with these guidelines:

1. Approval of testing programs
2. Ongoing upload of test results into the Azzule Portal

Costco Wholesale considers all frozen vegetables that are not enrobed in sauce to be ready to eat, regardless of any cooking instructions that may be on the packaging.

1. Approval of testing programs

- Suppliers are required to develop both finished product and environmental monitoring programs specific to each facility and item, as applicable.
 - Finished product testing
 - Requires a statistically sound sampling plan
 - At a minimum, requires testing for Salmonella spp. and EHECs/STECs
 - E. coli O157:H7 will be accepted on a case by case basis with the understanding that the facility will move to EHECs/STECs within one year
 - Additionally, any frozen fruit items containing berries require Hepatitis A testing.
 - Environmental testing
 - Program should be designed to detect Listeria spp., including testing food contact surfaces.
 - Supplier should follow the [FDA Draft Guidance for Industry: Control of Listeria monocytogenes in Ready to Eat Foods](#)
- .
- Once reviewed by buying, a second review will be completed by Costco Food Safety. Final approval will be granted or feedback will be given on aspects needing improvement

2. Ongoing upload of test results into the Azzule Portal

- The Azzule Portal is a web portal built for suppliers to submit test results to Costco
- New Supplier Onboarding
 - In order to have an account created, suppliers should contact Costco's Test and Hold Department - testandholdfoodsafety@costco.com. Costco Canada suppliers should contact cnfsa@costco.com. The respective teams will work with Azzule customer support to have the account created.
- Test results must be uploaded by Costco PO number and must be submitted prior to product being delivered to Costco. **Attempted PO deliveries without test results will be rejected.**

Annex 3: Fresh and Frozen Ground Meat Requirements

Suppliers of high risk items must have a documented Finished Goods Test and Hold Program to detect pathogens of concern. **Costco Wholesale considers ground beef, ground bison, ground veal, and beef trim to be high risk.**

All finished products must be tested at a rate of N=60 per 2000 pounds for E.coli O157:H7. Samples are to be tested following the manufacturer's directions using any AOAC approved PCR method.

- Finished product samples are to be pulled at fifteen (15) minute intervals during processing (at the hour, quarter hour, half hour, and three quarter hour) and must be combined into one hour composites.
 - A sample pull should be approximately ¼ lb of finished product at each 15 minute interval.
 - 25 grams +/- 0.1 gram from each 15 minute sample pull shall be placed into the composite.
 - Continue for the remaining (15) minute interval samples.
- If sample results are negative for E. Coli O157:H7 the product is eligible for release for shipping purposes.
 - **No product is to leave the production facility without having negative test results for E.Coli O157:H7.**
- Finished product must also be tested for indicator organisms:

<u>Indicator</u>	<u>Maximum Limit</u>
TPC	100,000 cfu/g
Coliform	500 cfu/g
E.coli	100 cfu/g

- Indicator organism testing can use the same finished goods samples that were pulled for E.Coli O157:H7 testing.
 - One sample shall be selected for general micro testing purposes.
 - The sample will be selected from one individual (15) minute sample, previously used to develop the hourly composite for E.Coli O157:H7 testing purposes.
- If any sample result is positive for E. coli O157:H7, all product from that production date will be placed on hold until released by disposition, by the regulatory authority. Contaminated product will be sent to lethality, rendering, or landfill. Records regarding the disposition or movement of positive lots will be maintained and available for review. Records that should be available for review include, but are not limited to:
 - Raw materials.
 - Raw material sources.
 - Raw material pack dates.
- All sampling plans must be fit for purpose, sample size and frequency shall be defined and adequately represent the production lot, and validated by a recognized authority if available. For further guidance on an N60 sampling plan, please refer to: [USDA Guidance](#)

Costco Wholesale expects suppliers to follow government guidance documents for the control of *Escherichia coli* and STEC in raw beef products. See [Resources](#) for guidance documents.

Microbiological Test Program Resources

The following resources may provide additional information and assistance in the development of an appropriate microbiological sampling and testing program. These resources are not all inclusive.

- ICMSF (International Commission on Microbiological Specifications for Foods) (2005) *Microorganisms in Foods, 6, Microbial Ecology of Food Commodities*, Kluwer Academic/Plenum Publishers, New York, USA
- ICMSF (International Commission on Microbiological Specifications for Foods) (2002) *Microorganisms in Foods, 7, Microbiological Testing In Food Safety Management*, Springer, New York, USA
- United States Food and Drug Administration Draft Guidance for Industry: Control of *Listeria monocytogenes* in Ready-To-Eat Foods
<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-control-listeria-monocytogenes-ready-eat-foods>
- Health Canada Policy on *Listeria monocytogenes* in ready-to-Eat Foods (2011)
<https://www.canada.ca/en/health-canada/services/food-nutrition/legislation-guidelines/policies/policy-listeria-monocytogenes-ready-eat-foods-2011.html#assignrisk>
- Canadian Food Inspection Agency Preventative Controls for *E. coli* O157/NM in raw beef products
<https://www.inspection.gc.ca/preventive-controls/meat/raw-beef-products/eng/1541538060346/1541538137261>
- FSIS Compliance Guideline for Establishments Sampling Beef Trimmings for Shiga Toxin-Producing *Escherichia coli* (STEC) Organisms or Virulence Markers (2014)
https://www.fsis.usda.gov/wps/wcm/connect/e0f06d97-9026-4e1e-a0c2-1ac60b836fa6/Compliance_Guide_Est_Sampling_STEC_0512.pdf?MOD=AJPERES

Appendix III. PFAS in Food Packaging

Multiple countries have passed regulations for per- and polyfluoroalkyl substances (PFAS). PFAS have been used for numerous purposes, including heat resistance, water repellency, and oil/stain resistance in the food packaging industry for many years. However, recent studies have shown that PFAS have a number of concerning characteristics, such as a strong resistance to breaking down over time, bioaccumulation in organisms, potential carcinogenicity, and endocrine disruption.

Multiple states have implemented and are continuing to implement prohibitions on PFAS in food packaging. In accordance with legal state, federal, and Costco requirements, it is important that your company ensure these chemicals are not used in Costco products. Since Costco is a global retailer, we are working towards eliminating PFAS in all of our products internationally. If you cannot meet the regulatory and Costco requirements, please discuss this further with the appropriate buying team as soon as possible.

For additional information and testing lab references:

QIMA: PFAS: [the "Forever Chemicals"](#)

Eurofins-MTS: Jeremiah Slater - Jeremiah.Slater@mtsus.com

Merieux: [PFAS - Food, Packaging, and Water](#)

SGS: Solange Augeraud - Solange.Augeraud@sgs.com

Appendix IV.

Fresh Produce Ethical Charter Implementation Program (ECIP)

For Suppliers to the U.S.

While subject to change, this appendix outlines requirements applicable only to fresh produce suppliers to the U.S.

Costco believes that ECIP is an effective tool in elevating labor practices across the fresh produce industry. With that in mind, please review the following important notes:

1. If your company is not yet engaged in ECIP's Learn, Assess & Benchmark platform Supplier LAB, we ask that you promptly initiate the process through support@ethicalcharterprogram.org. We expect all suppliers to onboard their entire grower network into ECIP.
2. If your company already participates in ECIP, we thank you for your contribution to this effort! We ask that you renew your subscription on an annual basis when prompted, and ensure each of your growers renews their subscriptions and achieves a 2-star or higher engagement profile. Our buying team will be monitoring the ECIP dashboard and will follow up with suppliers with lapsed subscriptions and / or low grower participation. Credible engagement is imperative in our collective effort to elevate labor practices in our supply chain.
3. The ECIP engagement profiles for both growers and suppliers will reset each year. Therefore, to retain or improve your engagement stars, you and your growers must actively reengage with the ECIP platform on an annual basis.

It is important that you utilize the resources provided in the ECIP platform to enhance your engagement profile according to the updated thresholds. Should you require additional information or support, please visit ethicalcharterprogram.org or reach out directly at support@ethicalcharterprogram.org.

As a reminder, growers that already have a [benchmarked certification](#) will receive a free subscription to Grower LAB, along with a gold star in their engagement profile. It is still necessary for suppliers to pay the annual subscription fee so we can track progress throughout our entire supply chain. Thank you for your continued efforts to strengthen our partnership and industry standards.

If you have any questions for Costco, please reach out to: humanrights@costco.com

Appendix V. Costco Contacts

Australia / New Zealand				
Name	Title	Responsibilities	Phone	Email
Ellie Parsa	Food Safety Manager	Food Safety & Recalls	61-02-9805-3808	eparsa@costco.com.au
James Yu	Food Safety Manager	Food Safety & Recalls	61-02- 8527 6184	james.yu@costco.com.au
Shantelle Fabian	Food Regulatory Compliance Manager & Recalls	Food Safety & Recalls	61-02-87-84-5359	sfabian@costco.com.au
	Compliance Group Inbox	Food Regulatory Compliance Manager & Recalls		compliance@costco.com.au
Stéphane Mailhiot	GMM Food Safety			smailhiot@costco.com.au

Canada				
Name	Title	Responsibilities	Phone	Email
Ian MacKay	Vendor Audits / Consumer Product Safety Manager	Food Safety & Recalls	613-221-2463	ianmackay@costco.com
	Food Safety Group Inbox	Food Safety		cnfsa@costco.com
	Recalls Group Inbox	Recalls	613-850-2367	cdnrecalls@costco.com
Brad O'Kurily	Food Safety Director	Food Safety & Recalls	613-221-2109	brad.okurily@costco.com

China Mainland

China Mainland				
Name	Title	Responsibilities	Phone	Email
Codi Hsu	AGMM	Food Safety & Recalls	86-21-6257-7025 ext 867	codihsu@costco.com.cn
Joyce Zhang	QA Manager	Food Safety & Recalls	86-21-6257-7025 ext.802	joycezhang@costco.com.cn
Clyde Huang	Assistant QA Manager	Food Safety & Recalls	86-21-6257-7025 ext 842	clydehuang@costco.com.cn

France

France				
Name	Title	Responsibilities	Phone	Email
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Emmanuel Sallet	Food Quality Coordinator	Food Safety & Recalls	33-(0)-1-69-18-96-76	esallet@costco.fr

Japan

Japan				
Name	Title	Responsibilities	Phone	Email
Yosuke Aikawa	AGMM	Food Safety & Recalls	81-438-42-2510	yaikawa@costco.co.jp
Saki Kaiho	Manager	Food Safety	81-438-42-2521	skaiho@costco.co.jp
Shizuko Sakamoto	Audit Coordinator	Food Safety	81-438-42-2529	ssakamoto@costco.co.jp

Korea				
Name	Title	Responsibilities	Phone	Email
Youngbin Choi	Regional Manager	Food Safety	82-2-2630-2872	ybchoi@costcokr.com
Suyeon Park	Asst. Manager	Food Safety	82-2-2630-2769	parksy@costcokr.com
Hyesun Yeo	Operation Auditor	Recalls	82-2-2630-2754	hsyeo@costcokr.com

Mexico				
Name	Title	Responsibilities	Phone	Email
Stefanny Keller	Manager	Food Safety & Recalls	55-5246-5402	skeller@costco.com.mx
Diego Chávez	Support	Food Safety	55-5246-5405	dchavez@costco.com.mx

Taiwan				
Name	Title	Responsibilities	Phone	Email
Sara Cheng	AGMM	Food Safety, Recalls, Social Audits	886-2-87919988-846	saracheng@costco.com.tw
Jemi Hou	Manager	Food Safety, Recalls, Social Audits	886-2-87919988-553	jemihou@costco.com.tw
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Enson Hsu	Asst. Manager	Social Audits	886-2-87919988-503	ensonhsu@costco.com.tw

Spain				
Name	Title	Responsibilities	Phone	Email
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Sara Gavilán	QA/CA	Food Safety	34-91-600-34-96	sgavilana@costco.es
	Group Inbox	Food Safety		qaspain@costco.es

United Kingdom/Iceland/Sweden				
Name	Title	Responsibilities	Phone	Email
Pauleen Stallard	Food Safety & QA Director	Food Safety, QA & Recalls	44-1923-830570	pstallard@costco.co.uk

Kelly Toogood	Assistant FS Manager	Food Safety & Recalls	44-1923-830645	ktoogood@costco.co.uk
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United States				
Name	Title	Responsibilities	Phone	Email
Robin Forgey	AGMM	Food Safety / QA & Recalls	425-427-7187	rforgey@costco.com
Nathan Baggio	Director	Food Safety & Recalls	425-416-4595	nbaggio@costco.com
	Group Inbox	Food Safety		fsa@costco.com
	Recalls Group Inbox	Product Safety & Recalls		psar@costco.com
		24 Hour Food Safety Hotline	425-894-2433	

Global				
Name	Title	Responsibilities	Phone	Email
Eric Benolkin	Director	Animal Welfare	425-427-7508	ebenolkin@costco.com

Appendix VI. Other Audit Considerations

- [Animal Welfare](#) or reach out to animalwelfare@costco.com
- [Code of Conduct](#) or reach out to vendorcompliance@costco.com
- [Supply Chain Security](#) or reach out to supplychainsecurity@costco.com
- [Sustainability Commitment](#)