

Dear Valued Supplier:

Your company has been identified as a supplier to Sysco/FreshPoint and SYGMA. We would like to take this opportunity to inform you of the recent changes to the Sysco/FreshPoint/SYGMA Good Agricultural Practices program. The changes apply to all Tier1 and 2 level produce suppliers (See appendix 3) regardless of brand and label supplied to all our Sysco owned and operated companies.

1. All audits must be from the accepted audit schemes listed in Appendix 1 & 2 and completed by approved certification auditing companies.
2. Those suppliers who must follow FDA's Food Safety Modernization Act (FSMA) must include the proper FSMA Preventive Controls or Produce Safety Rule addendum with their audit to be deemed compliant unless your company falls under the exemptions outlined in FSMA. For more information regarding FSMA and the Produce Safety Rule you can access the information by clicking on the link below:  
[Food Safety Modernization Act](#)  
[FSMA Final Rule on Produce Safety](#)  
[FSMA Rules and Guidance for Industry](#)
3. If selecting the current PrimusGFS version as your scheme of choice the FSMA addendum is not needed as all requirements are included in the audit standard.
4. All audits must be entered by the third-party certification body (CB) via the Azzule Auditing Software and transferred to Sysco/FreshPoint/SYGMA via the Azzule Supply Chain Program for compliance.
5. Audit results will no longer be accepted via PDF method from suppliers directly.
6. Small farmers and local growers can achieve overall compliance by completing a Sysco approved Non-GFSI Recognized Scheme found on Appendix 2.
7. All Tier 1 and 2 commodities must now be accompanied with an approved GMP audit of the packing facility, cooler and/or distribution center if applicable (For a list of examples of items of Tier 1 and 2, please refer to Appendix 3).
8. All suppliers of ingredients for Grab-n-Go retail concepts are now needed to upload a valid GFSI accredited Good Manufacturing Practices third party audit of their operation into the Azzule database, annually.

We understand that you and your suppliers potentially use different auditing companies/CBs and audit schemes. To make reporting entry as seamless as possible for all parties involved, please refer to the simple steps below:

- Ensure that you register or already have an Azzule account and have access to the Supply Chain Program<sup>3</sup>
- Ensure that all your auditing companies/CBs are using Azzule Auditing Software<sup>2</sup>. This allows them to send 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 needed to give the audits into the database correctly. If not, supported audits will not be accepted into the system and compliance will not be generated resulting in potential disruption of business opportunities.
- Please ensure audits are transferred to Sysco/FreshPoint/SYGMA via the Azzule Supply Chain Program to achieve full compliance.

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

- Dave Podesta, Director Sysco/FreshPoint Quality Assurance, 831-970-5278
- Kartika Charan, Director Sysco Quality Assurance Produce, 831-970-3150
- Shane Sampels, Senior Director Sysco/FreshPoint/Corporate Quality Assurance, 281-584-1313

We thank you for your cooperation and participation.

Sincerely,

*Charles Leftwich*

Charles Leftwich  
Vice President Quality Assurance



Henry Fovargue  
Vice President Produce

1.) Instructions for using Azzule can be found here: [Azzule Premium Supply Chain Program Quick Reference Guide](#)

2.) Information for using Azzule Auditing Software can be found here: [Azzule Auditing Software FAQ](#)

3.) Register for Azzule here: [Azzule Supplier Registration](#)

Table 1. Sysco/FreshPoint/SYGMA Produce Compliance Requirements

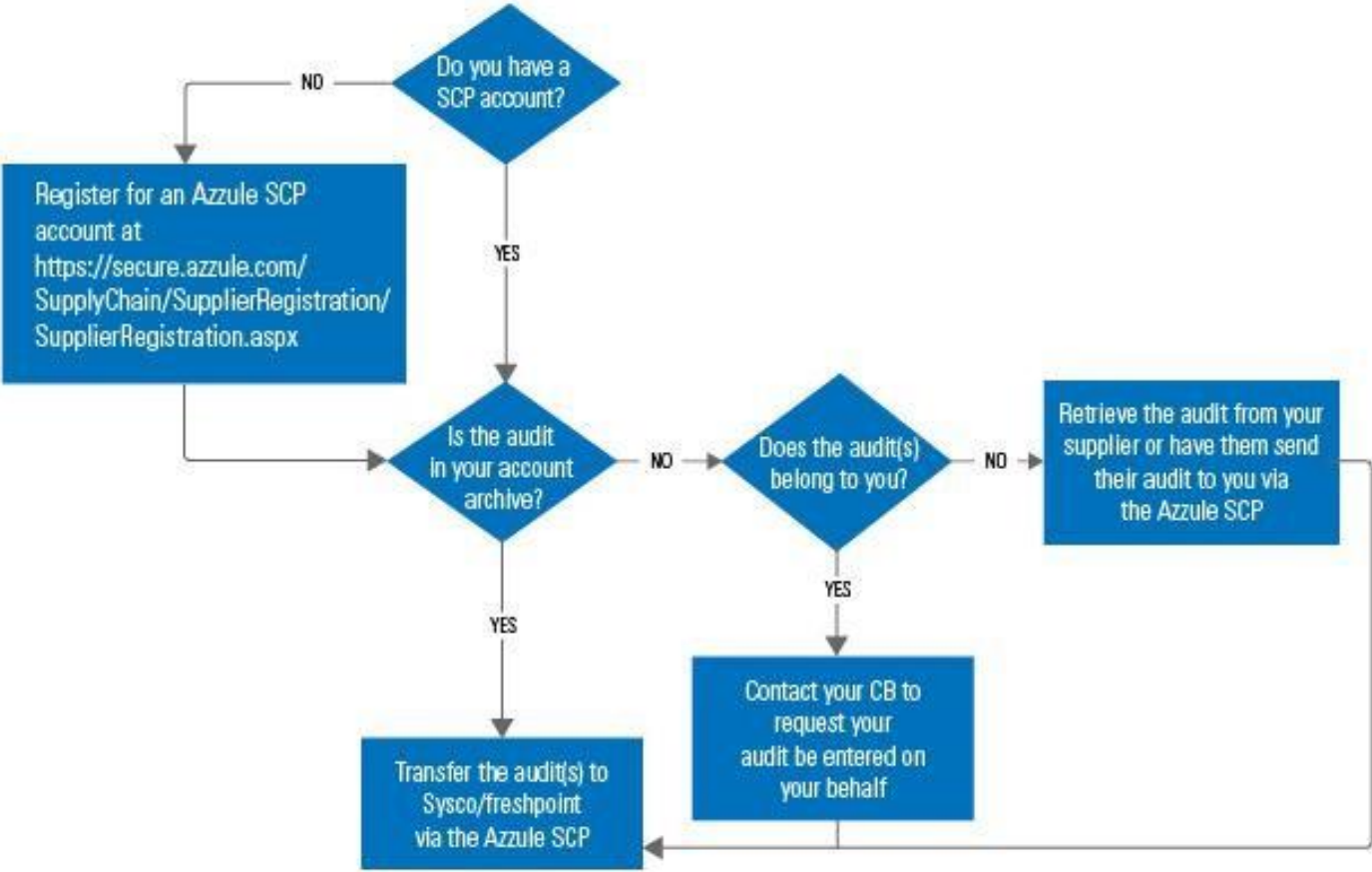
Supplier Type	Product Type	GAP Audit	GMP with HACCP Audit	Score Requirement	Approved Certification Bodies	Audit Timeline	Audit Submission
Raw Agricultural Commodity Suppliers	High-Risk Product (see appendix 3)	✓	✓	90% or above	(see appendix 3)	Suppliers must provide updated audits every 12 months - with a three-month grace period	Valid GAP/GMP audits must be entered by the Certification Body and transferred to Sysco/FreshPoint/SYGMA 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	✓	✓				
Grab-n-Go/ Meal Kit Suppliers	All Ingredients		✓	Same as above			

**Grab-n-Go:** assembled, finished goods, ready-to-eat; GMP audit of location assembling the items produced and sold.

**Meal Kit Suppliers:** mixed items combined in a box with added packaging that may show compliance to labeling. GMP audit of the location assembling and packing the finished goods sold and distributed.

**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 – Sysco/FreshPoint/SYGMA Accepted GFSI Audit Schemes

The following Audit Schemes have been approved and meet the requirements of Sysco/FreshPoint/SYGMA's GAP & GMP Audit Program. Prior to conducting your audit, please verify that your certification body is accredited and currently approved to conduct the audit checklist you are asking. Below are links for the approved certification bodies for each GFSI audit type.

### **GFSI Recognized Schemes:**

#### **BRC Global Standard for Food Safety**

Thomas Owen

E-mail: [enquiries@brglobalstandards.com](mailto:enquiries@brglobalstandards.com)

Phone: +44-20-7854-8939

[Approved CBs](#)

#### **PrimusGFS**

Adriana Camacho

Email: [primusgfs@azzule.com](mailto:primusgfs@azzule.com)

Phone: +1-805-354-7127

[Approved CBs](#)

#### **CanadaGAP**

Heather Gale

E-mail: [offs@hortcouncil.ca](mailto:offs@hortcouncil.ca)

Phone: +1-613-226-4880, ext. 215

[Approved CBs](#)

#### **SQF Institute**

Leann Chuboff

E-mail: [info@sqfi.com](mailto:info@sqfi.com)

Phone: +1-202-220-0635, Fax: +1-202-429-4519

[Approved CBs](#)

#### **GLOBALG.A.P. (IFA)**

Elme Coetzer

E-mail: [coetzer@globalgap.org](mailto:coetzer@globalgap.org)

Phone: +27-0-826- 628 -105

[Approved CBs](#)

#### **USDA Harmonized GAP+ (USDA)\* (either as an individual or GroupGAP option)**

Washington, D.C

Phone: +1-202-720-

4560

[Approved CBs](#)

#### **GLOBALG.A.P. (HPSS)**

3519 NE 15th Ave. #521

Portland, OR 97212, USA

[info@globalgap.org](mailto:info@globalgap.org)

[Approved CBs](#)

#### **GLOBALG.A.P. (PHA)**

3519 NE 15th Ave. #521

Portland, OR 97212, USA

[info@globalgap.org](mailto:info@globalgap.org)

[Approved CBs](#)

*The approved scopes and audit versions for each GFSI scheme can be found at the GFSI webpage:*

<https://mygfsi.com/how-to-implement/recognition/certification-programme-owners>

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

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

## APPENDIX 2 – Sysco/FreshPoint/SYGMA Accepted Non-GFSI Audit Schemes

Prior to conducting your audit, please verify that your certification body is accredited and currently approved to conduct the audit checklist you are asking. Below are links for the approved certification bodies or a direct link to request an audit if only one certification body can conduct the audit.

### Non-GFSI Recognized Schemes:

#### **Connecticut GAP**

450 Columbus Blvd. Suite 701

Hartford, CT 06103

<https://portal.ct.gov/DOAG>

Phone: +1-860-713-2500

[Request Audit](#)

#### **GLOBALG.A.P. (PSS)**

3519 NE 15th Ave. #521

Portland, OR 97212, USA

[info@globalgap.org](mailto:info@globalgap.org)

[Approved CBs](#)

#### **GAPs Harmonized Standard**

1901 Pennsylvania Ave. Suite 1100

Washington, D.C. 20006

Phone: +1-202-303-3400

[Approved CBs](#)

#### **Massachusetts Department of Agricultural Resources Produce Safety Program**

Boston, MA 02114

[Mass Gov](#)

Phone: +1-617-626-1721

[Request Audit](#)

#### **NSF On-Farm Produce Audit**

[infoag@nsf.org](mailto:infoag@nsf.org)

Phone: +1-866-834-2516

[Request Audit](#)

#### **Primus Standard Audit**

Primus Standard GAP & GMP

[primusstandard@primuslabs.com](mailto:primusstandard@primuslabs.com)

Phone: +1-805-354-7127

[Approved CBs](#)

#### **United States Department of Agriculture (USDA)**

USDA Harmonized GAP (Individual or GroupGAP)

USDA GAP & GHP

Washington, D.C.

Phone: +1-202-720-456

[Request Audit](#)

## APPENDIX 3 – High-Risk GAP Commodities (Tier 1 and Tier 2 Examples)

### All High-Risk Raw Agricultural Commodities:

#### **Tier 1 Produce:**

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.)  
Enoki Mushrooms  
Green onions/salad onions/scallions  
Leafy greens (e.g., chard, lettuce, spinach, etc.) Microgreens  
Mushrooms (all other varieties)  
Peppers (e.g., bell peppers, chili peppers, etc.) Summer squash (e.g., patty pan, zucchini, etc.) Tomatoes  
Sprouts

#### **Tier 2 Produce:**

Deciduous Tree Crops (citrus, stone fruit, tree nuts)  
Root crops (potatoes, onions, carrots)  
Tropical Fruit (pineapples, papayas, mangoes, etc.)

#### **Ingredients:**

Breads  
Cheeses  
Jams  
Jellies  
Mayo  
Mustards  
Peanut butter  
Proteins (e.g., ham, salami, etc.)  
Salad Dressings