

<p>PROCEDURE TITLE</p> <p>Safeway Vendor Shipping and Receiving Temperature Requirements Policy: Canadian</p>	<p>APPROVAL Group Vice President, Quality Assurance & Consumer Protection</p> <p>Jerry Noland</p>	<p>PROCEDURE NO.</p> <p>8020.3002.003</p>
<p>AUTHORIZED FOR USE AT</p> <p>ALL SAFEWAY MANUFACTURING/WAREHOUSING FACILITIES</p>	<p>APPROVAL GROUP DIRECTOR, QUALITY ASSURANCE</p> <p>Mark Salimbene / Cheryl Enlow</p>	<p>DATE ISSUED</p> <p>January 18, 2010</p>
	<p>ISSUED BY</p> <p>Patrick Wm Coil</p>	<p>SUPERSEDES</p> <p>8020.3002.002</p>

I. PURPOSE

To provide **Receiving, Holding and Storage Temperature Requirements** for Safeway, Inc. distribution centers. This document provides maximum and minimum allowable receiving temperatures for perishable items (food and flowers). The Policy also establishes the **required receiving, holding and storage temperatures** necessary to assure quality and food safety standards are met. Warehouse teams shall ensure that all our products are received and stored at the required temperatures. Microbial growth can occur on meats, poultry, pork and seafood when exposed to temperatures outside of established tolerances. Seafood products must be received and held at temperatures in accordance with the Safeway, Inc. Seafood HACCP Program. Products must be received and stored properly to prevent the possibility of cross contamination.

The purpose of this policy is identifying receiving, holding and storage temperatures that are to be used and followed in our warehouses and distribution centers.

II. SCOPE

This policy is applicable to all Safeway, Inc. owned and contracted facilities where products are received, stored, handled, or cross docked

III. RESPONSIBILITIES

Corporate Quality Assurance (CQA):

Vendor shall:

- Develop, maintain and issue **Safeway Receiving, Holding and Storage Temperature Requirements Policy** for each product category delivered to Safeway (or its agent).
- Assist Safeway as requested to maintain the required temperature zones.
- **QA** Auditors will use this document to audit for compliance to this standard for our Safeway Inc. owned and contracted facilities where products are received, shipped, stored, handled, or cross docked.

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Warehouse:

- In conjunction with CQA, develop detailed Standard Operating Procedures (SOPs) which assure compliance with this policy.
- Monitor adherence to such SOPs on a daily basis as a priority.
- In conjunction with CQA, review all HACCP prerequisite programs to ensure that the hazards associated with temperature are being adequately controlled.
- In conjunction with CQA, implement facility processes and procedures (minimum requirements) as outlined below.

Sourcing and Consumer Demand Procurement:

- Ensure that purchased products arrive to the warehouses at the approved Receiving Temperatures that can meet our **Safeway Receiving, Holding and Storage Temperature Requirements**.

IV. General Requirements

Temperature Requirements

- Safeway Seafood **HACCP** Program mandates that all refrigerated seafood and products containing seafood be received/held at -2 to -1°C.
- Live Seafood can be received at 0 to 6° C and held for less than 48 hours at -2 to -1°C.
- Fresh bakery items shall not be received or held below 16°C or above -2°C.
- Products that do not meet all shipping and receiving requirements shall be rejected at the point of inspection, or held for further monitoring and evaluation.

Transporting Guidelines

- All items shall be transported, received, shipped and handled in a manner to minimize the possibility of cross-contamination with other products. The following are prohibited:
 1. Storage of raw food above ready-to-eat food products, packaging, and personal use items regardless of packaging type
 2. Storage of glass products above openly packaged perishables
 3. Storage of Home Care items (excluding paper products) above food products and packaging supplies
 4. Storage of wet, iced products over non-iced, dry products
- The following applies specifically to Organic during shipping and receiving:
 1. Organic produce is to be shipped and received so as to eliminate cross-contamination with non-organic products
 2. Organic wet produce is not to be stored under wet Conventional produce to eliminate cross-contamination.
 3. Do not store unpackaged conventional produce above unpackaged organic produce



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Transporting Guidelines: Continued:

- Raw meat species segregation is required in storage and transporting per the following:
 1. Raw poultry must not be stored above beef, seafood, pork or lamb
 2. Raw seafood must not be stored above beef, chicken, pork or lamb

V. Reason for Revision

Change numerous temperatures for produce: Bananas, Papayas, Cucumbers, Eggplant, Garlic, Guavas, Melons (Honeydew), Peppers, Squash; Changed temperature and location on Coconuts, Lemons, Okra, Sweet Potato; Changed the page order for Meat Temperatures page; Relabeled Refrigerated to Perishable/Deli products and renumbered footnotes.



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WARM DRY ROOM TROPICAL PRODUCE COMMODITY STORAGE ZONE

COMMODITY	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
AVOCADOS Florida	10	13	11	10	13
BANANAS holding ¹	14	16	14	14	17
GRAPEFRUIT Florida/Texas	10	16	13	10	16
GRAPEFRUIT California/Arizona	4	9	7	4	16
GINGER ROOT	4	13	10	4	18
MANGOES	10	13	12	10	13
OREGANO & BASIL	10	16	13	7	16
PAPAYAS	10	13	13	10	13
PINEAPPLES	7	13	10	7	13
PUMPKINS	10	16	14	10	27
TOMATOES holding (ripe)	13	16	14	13	18
TOMATOES ripening (green)	17	18	17	16	18
WATERMELONS	13	18	16	13	21

¹ Banana ripening temperatures Preferred 14-18°C

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WARM DRY ROOM PRODUCE COMMODITY STORAGE ZONE

COMMODITY	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
AVOCADOS California	3	7	6	2	13
COCONUTS	4	8	10	4	16
CUCUMBERS	6	7	13	6	13
EGGPLANT	6	10	13	6	13
GARLIC	7	4	13	7	13
GREEN BEANS	4	7	6	4	10
GUAVAS	4	8	6	4	10
LEMONS	3	7	16	3	16
LIMES	7	10	9	7	13
LYCHEES	4	7	6	4	7
MELONS Casabas & Persian	7	10	8	7	13
MELONS Crenshaw	7	10	8	7	13
MELONS Honeydew	6	10	6	6	13
OKRA	4	8	10	4	10
ONIONS DRY	7	10	8	7	13
PEPPERS all	6	7	13	6	13
POTATOES, storage	4	13	10	4	13
POTATOES, new	10	16	13	10	16
SQUASH hard shell	10	13	11	10	13
SQUASH soft shell	6	7	13	6	13
SWEET POTATOES & YAMS	6	8	18	6	18

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DRY COLD ROOM PRODUCE COMMODITY STORAGE ZONE

COMMODITY	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
APPLES	0	2	1	0	5
APRICOTS	0	2	1	0	4
ASPARAGUS	1	2	1	1	4
AVOCADOS ripe	1	2	2	1	4
CANTALOUPE	3	4	3	3	7
CAULIFLOWER cello	0	2	1	0	4
CAULIFLOWER naked	0	2	1	0	4
CHERRIES	0	2	1	0	4
CHINESE POD PEAS	0	2	1	0	4
CRANBERRIES	3	6	4	2	7
CUT FRUIT	1	2	1	1	4
CUT VEGETABLES	1	2	1	1	4
FIGS	1	2	1	1	4
GRAPES	1	2	1	1	4
FRESH HERBS excluding basil & oregano	2	4	3	1	10
KIWI FRUIT	0	2	1	0	4
MUSHROOMS	0	2	1	0	4
NECTARINES	0	2	1	0	4



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DRY COLD ROOM PRODUCE COMMODITY STORAGE ZONE

COMMODITY	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
ORANGES California & Arizona	4	7	6	3	10
ORANGES Florida & Texas	2	5	3	1	7
PACKAGED SALADS	1	2	1	0	4
PEACHES	0	2	1	0	4
PEARS	0	2	1	0	4
PEAS green	0	2	1	0	4
PERSIMMONS	0	2	1	0	4
PLUMS & PRUNES	0	2	1	0	4
POMEGRANATES	2	4	3	0	7
QUINCES	1	2	1	1	4
RASPBERRIES & BLACKBERRIES	0	2	1	0	4
STRAWBERRIES	0	2	1	0	4
TANGERINES California & Arizona	4	7	6	4	10
TANGERINES Florida & Texas	2	5	3	1	7



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WET COLD ROOM PRODUCE COMMODITY STORAGE ZONE

COMMODITY	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
ARTICHOKES globe	0	2	1	0	4
ARTICHOKES Jerusalem	0	2	1	0	4
BROCCOLI	0	2	1	0	4
BRUSSELS SPROUTS	0	2	1	0	4
BUNCHED GREENS, including beets, turnip, green onions, mustard, parsley, spinach, chard, mint, water cress, cilantro	0	2	1	0	4
CABBAGE head	0	2	1	0	4
CARROTS topped	0	2	1	0	5
CELERY	0	2	1	0	4
CHINESE VEGETABLES	0	2	1	0	4
CORN sweet	0	2	1	0	4
ENDIVE, ESCAROLE & CHICORY	0	2	1	0	4
KOHLRABI	0	2	1	0	4
LEEKS	0	2	1	0	4
LETTUCE all varieties	0	2	1	0	4
RHUBARB	0	2	1	0	4
TOPPED VEGETABLES including beets, celeriac, rutabagas, parsnip, radishes, turnips	0	2	1	0	4

MEAT PRODUCTS STORAGE ZONE



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PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
	BOXED BEEF	-2	4	0	-2
CHUB PACK SAUSAGE	-2	4	0	-2	4
GROUND MEATS/FRESH SAUSAGE	-2	2	0	-2	2
LAMB/VEAL	-2	4	0	-2	4
LIVE SEAFOOD	2	7	4	0	6
PORK	-3	3	0	-3	3
POULTRY INCLUDING WOGS ³	-3	2	0	-3	2
PREPACKAGED MEAT	-2	3	0	-2	3
SEAFOOD ²	-2	3	0	-2	3
VALUE ADDED/ ENHANCED MEATS	-2	4	0	-2	4

²Mandated by Seafood HACCP requirement

³Whole Cooked Turkeys utilized for Service Deli Holiday meals may be shipped frozen allowing to temper during transit. Acceptable Minimum Temperature for this item is waived. Maximum allowable receiving temperature is 2° C. Product to be stored in refrigerated portion of fresh meat warehouse. Item can not be refrozen.

PERISHABLE/DELI PRODUCT STORAGE ZONE

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PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
BUTTER stick, tub, whipped	1	4	2	None	7 Ambient Air Temp
CHEESE block, pre-sliced, and imported specialty	1	4	2	1	7
CHEESE block and shredded cheese	1	4	2	1	7
CURED MEATS salami, pepperoni, jerky	1	4	3	None	Ambient Air Temp
EGGS in shell fresh eggs	1	4	2	1	7 Ambient Air Temp
FLUID MILK (GRADE A) HTST whole, low fat, skim, chocolate	1	4	2	1	7
GREEN SALAD KITS (WITHOUT SEAFOOD) Signature salads	1	4	2	1	4
JUICE, JUICE DRINKS AND OTHER REFRIGERATED BEVERAGES fruit juices, Tampico, tea, lemonade, soy beverages, non-dairy creamers	1	4	2	1	4
LIQUID, PASTEURIZED EGG AND EGG PRODUCTS liquid egg blends and substitutes	1	4	2	1	4
MARGARINE SPREADS stick, tub, whipped	1	4	2	1	7 Ambient Air Temp



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PERISHABLE/DELI PRODUCT STORAGE ZONE

PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
PUDDINGS ready to eat pudding	1	4	2	1	4
REFRIG. BAKERY ITEMS (pie shells, tube biscuits, cookie dough)	1	4	2	1	7
REFRIGERATED DRESSINGS in Produce department	1	4	2	1	4
REFRIGERATED PASTA ready to cook pasta	1	4	2	1	4
SOUP (WITHOUT SEAFOOD) Signature soups without seafood	1	4	2	1	4
UHT PASTEURIZED PRODUCTS	1	4	2	1	7
WET SALADS bulk and prepackaged non-seafood	1	4	2	1	4
YOGURT, SOUR CREAM, CREAM CHEESE, COTTAGE CHEESE Yogurt, Sour Cream, Cream Cheese, all spoonable and pourable items	1	4	2	1	7



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PERISHABLE/DELI PRODUCT STORAGE ZONE

PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
GREEN SALAD KITS (WITH SEAFOOD) ² Signature salads with seafood ²	1	3	2	1	3
OTHER PREPARED FOOD / ENTREES	1	3	2	1	3
SOUP (WITH SEAFOOD) ² Signature soups with seafood ²	1	3	2	1	3
WET SALADS WITH SEAFOOD ² cerviche, crab salad, shrimp salad, etc.	1	3	2	1	3

REFRIGERATED PRODUCTS STORAGE ZONE

PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
MEATS ³ Deli Items, bulk and prepackaged non-seafood ⁴	-2	3	0	-2	3
SEAFOOD ² smoked salmon, shrimp, Seafood Dip etc.	-2	3	0	-2	3

² Mandated by Seafood HACCP requirement

³ Whole Cooked Turkeys utilized for Service Deli Holiday meals may be shipped frozen allowing to temper during transit. Acceptable Minimum Temperature for this item is waived. Maximum allowable receiving temperature is 2° C. Product to be stored in refrigerated portion of fresh meat warehouse. Item can not be refrozen.

⁴ Cured meat products may be processed, packaged, transported, and stored at ambient temperatures.

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FROZEN PRODUCTS STORAGE ZONE

PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
ALL FROZEN OTHER THAN ICE ⁴ CREAM AND MEATS Such as potatoes entrees, pizza, vegetables, juices, etc.	-29	-18°	-26	-29	-18°
FROZEN FOR SLACK OUT artisan ⁴ breads, bagels, frozen cookies and desserts	-29	-18°	-26	-29	-18°
MEAT, POULTRY ^{3/4} , AND SEAFOOD	-29	-18°	-26	-29	-18°

³Whole Cooked Turkeys utilized for Service Deli Holiday meals may be shipped frozen allowing to temper during transit. Acceptable Minimum Temperature for this item is waived. Maximum allowable receiving temperature is 2° C. Product to be stored in refrigerated portion of fresh meat warehouse. Item can not be refrozen.

⁴In recognition that trailer temperatures of frozen product may fluctuate slightly during shipment, vendors may choose to utilize Sensitech Temptales recording devices to document temperature maintenance. Frozen loads (excluding ice cream) received above the maximum of -18 degrees C up to and including -15°C may be approved for acceptance on a case-by-case basis by the Corporate Food Safety and Sanitation Manager. In order to be approved, a compliant Temptale record showing minimal temperature fluctuation during shipment must be provided. Vendors may also be required to provide documentation that product had been equilibrated and stored at -18 degrees C prior to loading. The location of the Temptale device must be clearly indicated by a placard, display, or other method so as to facilitate location at the receiving point.

FROZEN PRODUCTS STORAGE ZONE



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PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
	ICE CREAM bulk packaged, novelties, soy desserts ⁴	-29	-23	-26	-29
ICE CREAM CAKES/PIES frozen ice cream cake and pies ⁴	-29	-23	-26	-29	-23

⁴In recognition that trailer temperatures of frozen product may fluctuate slightly during shipment, vendors may choose to utilize Sensitech Temptales recording devices to document temperature maintenance. Frozen loads (excluding ice cream) received above the maximum of -18 degrees C up to and including -15°C may be approved for acceptance on a case-by-case basis by the Corporate Food Safety and Sanitation Manager. In order to be approved, a compliant Temptale record showing minimal temperature fluctuation during shipment must be provided. Vendors may also be required to provide documentation that product had been equilibrated and stored at -18 degrees C prior to loading.

The location of the Temptale device must be clearly indicated by a placard, display, or other method so as to facilitate location at the receiving point

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FLORAL NON-TROPICAL PRODUCTS STORAGE ZONE

PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
ROSES	1	3	1	1	6
MIXED BOUQUETS	1	3	2	1	6
CUT FLOWERS	2	4	2	1	6
POTTED PLANTS – NON TROPICAL ⁵	2	4	3	2	10

⁵ Non Tropical Plants Include: All Bulb Items, Azalea, Mums, Cineraria, Cyclamen, Lilies, Hydrangeas, Kalanchoe, Shamrock, Mini Rose, Gerber Daisy

FLORALTROPICAL PRODUCTS STORAGE ZONE

PRODUCTS	PREFERRED TEMP RANGE °C		OPTIMAL TARGET TEMPS °C	RECEIVING MINIMUM TEMP °C	RECEIVING MAXIMUM TEMP °C
POTTED PLANTS – TROPICAL ⁶	10	16	13	10	24

⁶ Tropical Plants Include: African Violets, Begonia, Zygocactus, Exacum, Gloxinia, Hibiscus, and Poinsettia