

PRODUCE SUPPLIER FOOD SAFETY VERIFICATION PROGRAM	APPROVAL VP of Food Safety & Quality Assurance Jerry Noland	DOCUMENT NUMBER 2000_6001
	APPROVAL Director, QA, Retail & Own Brands Marlowe Dias	DATE ISSUED February 4, 2015
AUTHORIZED FOR USE AT/BY PRODUCE SUPPLIERS	ISSUED BY Director of Commodities Bret Smith	SUPERSEDES September 12, 2012

I. PURPOSE

Albertsons/Safeway requires all produce vendors to follow safe growing and handling practices* in the production, packing and handling of raw produce items that are offered for sale to Albertsons/Safeway (*Good Agricultural Practices [GAPS] and Current Good Manufacturing Practices [cGMPs]).

Albertsons/Safeway pays particular attention to produce items that are considered high risk. These are items which have been implicated in food-borne illness outbreaks or which have otherwise been identified as a high risk for potential contamination. Albertsons/Safeway intends to purchase these high-risk produce items only from growers, packers and shippers who verify that their operations comply with the GAP's and cGMP's, by participating in a science-based produce safety audits performed by independent third-party audit firms.

II. REQUIREMENTS

Growers/Packers/Shippers are encouraged to review the Guide to Minimize Microbial Contamination of Fresh Produce good agricultural practices guidance document published by the US FDA, as well as other commodity-specific guidance documents published by The California Leafy Green Handler Marketing Board and various trade associations, for guidance in developing and implementing a field food safety program. (See reference section)

A. Covered Products

1. Products that are covered under this program include: Sprouts, Berries, Leafy Greens*, Green Onions, Tomatoes, Cantaloupes, Watermelons, Chili Peppers and Mangos. This includes both commodities (bulk) and value-added packaged products (ready-to-eat, ready-to-use) containing any of the covered items as an ingredient.

*Leafy greens include Iceberg Lettuce, Romaine Lettuce, Green Leaf Lettuce, Red Leaf Lettuce, Butter Lettuce, Baby Leaf Lettuces, Escarole, Endive, Spring Mix, Spinach, Cabbage, Kale, Arugula, Chard, Cilantro and Parsley.

B. General Requirements

1. A written Good Agricultural Practices (GAP) program covering growing, harvesting, handling and cooling of fruits and vegetables is required. This shall include, but is not limited to, a current list of all growers, maps of ranches and locations where products are grown, review of sources of irrigation water, water quality monitoring, use of soil amendments, monitoring of the microbial quality of soil amendments, environmental factors, list of harvesting crews, field sanitation, employee training, sanitation records, good handling practices and traceback/trace-forward (recall) program.

C. GAP Program Requirements:

1. Pre-harvest foliar and non-foliar water applications and water quality
2. Post-harvest direct produce contact or product contact surfaces
3. Soil Amendments
 - a. No use of raw manure
 - b. Records of composting (time, temperature and number of turnings, curing time, application interval, microbiological verification)

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4. Environmental Assessments
 - a. Adjacent land use
 - Animal activity
 - Buffer distances
 - Recent field history
 5. Crop protection compound application program
 6. Pre-harvest assessments
 - a. Animal intrusion
 - b. Unusual events (e.g. flooding)
 - c. Potential contamination materials/vectors in adjacent fields (compost pile, etc.,)
 - d. Worker hygiene and sanitary facilities
 7. Post-harvest handling and transportation requirements
 8. Cooling
 - a. Quality of water or ice used for cooling
 - b. Sanitation
 - c. Pest Control
 - d. Employee Practices
 - e. Good Handling/Good Manufacturing Practices
 9. Recall program
 - a. Traceback/trace forward methodology
 - b. Mock recall program
 10. Internal Audits
 - a. Documented internal audits of ALL ranches/commodities for each growing cycle in each growing region (which includes, but is not limited to, growing, harvesting and cooling operations)
- D. Third Party Audit Requirements**
1. A third-party audit covering all commodities grown and all harvest crews used must be conducted to verify field food safety programs including:
 - a. A review of records and documentation of GAPs for 20% of the internal ranch audits (growing) and 20% of the harvesting crew audits for each grower/shipper per growing region AND
 - b. A physical audit to verify the growing and harvesting practices and programs, and associated documents, by reviewing 5% of the actual ranches and harvesting crews (a minimum of two ranch audits for growing and two harvesting crew audits are to be performed per commodity)
 2. All coolers must undergo a third-party audit on an annual basis
 3. The following is an alphabetical listing of third-party agencies/schemes that could be used:
 - California Dept of Food and Agriculture
 - Canada GAP
 - EUREP GAP
 - Global G.A.P.
 - Guelph Food Technology Center
 - Lighthouse Food Safety & Quality
 - New Jersey Dept of Agriculture
 - NSF Davis Fresh Technologies
 - Primus GFS
 - Scientific Certification Systems Inc.
 - SGS Canada Inc.
 - SQF (1000 Level 2 for commodities; 2000 Level 2 for processed products such as salads)
 - Steritech Group (sprouts)
 - USDA Agriculture Marketing Service (including LGMA in CA & AZ)

GFSI-recognized schemes are preferred

Non-GFSI schemes are subject to removal from the approved list

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4. International Compliance Information Exchange (iCiX)
 - a. Vendors must post and update the results of the third-party audits on the icix web site for review by Albertsons/Safeway
 - b. Additional information on icix may be found at <http://w3.icix.com/>

III. REFERENCES

1. Guide to Minimize Microbial Contamination of Fresh Produce published by the US FDA
2. Good Agricultural Practices and Good Handling Practices Audit Verification Program User's Guide published by the USDA AMS
3. Leafy Greens Marketing Agreement (LGMA) Food Safety Practices www.caleafygreens.ca.gov/food-safety-practices/downloads

CHANGE LOG:

DATE	SECTION	CHANGE	REASON	CHANGED BY
9/12/12	II. A. 1.	Added Mangos and Chili Peppers	Updates	C. Enlow
	II. C. 9.	Added specifics to Recall Program		
	II. C. 10.	Added Internal Audits		
	II. D. 3.	Added/amended approved auditing schemes/entities		
02/04/15	ALL	Change logo, update personnel titles, change Safeway to Albertsons/Safeway	Albertsons/Safeway merger	B. Fournier, L. Ngo