I. Purpose

To provide Quality Assurance audit requirements to all Suppliers supplying Own Brand products. Brands which include, but are not limited to: O Organics, Signature Farms, Signature Select, Signature Care, Signature Reserve, Signature Seasons, Signature Café, Lucerne, Deli Counter, Refreshe, Open Nature, Waterfront Bistro, and Primo Taglio.

II. Scope

The requirements outlined in this document are applicable to all new and existing Suppliers to Albertsons, Safeway, Inc. and Lucerne Foods, Inc.

III. Responsibility

Own Brands Food Safety and Quality Assurance (FSQA) will develop and maintain the policy. Own Brands FSQA will assure the safety, quality, and integrity of Own Brand products by actively auditing and overseeing a third-party audit program to assure Suppliers are in full compliance to this policy.

Suppliers are responsible for remaining in compliance to the requirements outlined in this policy.

IV. Definitions

<table>
<thead>
<tr>
<th>Produce Raw Agricultural Commodity (RAC)</th>
<th>Fresh Produce and Value Added Packaged Fresh Produce:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Means “raw agricultural commodity” as defined in section 201 (r) of the Federal Food, Drug, and Cosmetic Act.</td>
<td>High risk items include: Sprouts, Berries, Cilantro, Parsley, Iceberg Lettuce, Romaine Lettuce, Leaf Lettuce, Butter Lettuce, Baby Leaf Lettuce, Escarole, Endive, Spring Mix, Spinach, Cabbage, Kale, Arugula, Chard, Green Onions, Tomatoes, Cantaloupes, Watermelons, Chili Peppers and Mangos. This includes value-added packaged products (e.g. ready-to-eat, ready-to-use) containing any of the covered items as an ingredient.</td>
</tr>
</tbody>
</table>

International Suppliers

Any facility located outside of United States.

V. Procedure/Requirements

A. Ongoing Audit Requirements Overview

1. After initial certification to produce Own Brand products for Albertsons Companies, all Suppliers are required to have each facility audited annually to Albertsons Companies QA Own Brands standards by a third-party audit firm. The required standard/third-party auditing firm depends upon the type of products produced. Acceptability of the audit will be determined by the Own Brands FSQA Manager.
2. All international suppliers except those located in Canada, New Zealand, Australia and European Nations (west of the German, Austrian, Italian borders), require a Social Accountability or Code of Conduct audit. Each facility shall be audited annually by an Albertsons approved Social Accountability third-party audit firm (listed below)

Accepted Social Accountability Audit Firms:
- BSCI (Business Social Compliance Initiative)
- Bureau Veritas
- Intertek
- SGS
- UL (Underwriters Laboratories)
- SMETA (Sedex Members Ethical Trade Audit) Report

3. The Supplier shall submit completed audits, including noted deficiencies and corrective actions to Own Brands FSQA and must be made available for review within 24 hours of request. Albertsons Companies, Inc. reserves the right to request additional supplier records and facility inspections as necessary.

4. If a Supplier has not produced an Albertsons Companies, Inc. branded product for a year or more, the supplier status is considered inactive. If the supplier wishes to be considered for recertification, they must contact their Own Brands Sourcing representative to discuss audit arrangements. Upon direction from Sourcing, a recertification audit will be performed by either a third-party auditing firm or by Own Brands FSQA. If the facility is approved, it will be regarded as a new supplier and subject to the rules regarding new suppliers. The Supplier Tracking Number (STN) assigned to the facility may be the same as originally assigned.

5. Suppliers will be responsible for all audit costs.

B. Food Manufacturing Facilities (including Pet Food, Bottled Water, Shell Eggs, and Seafood)

1. All food manufacturing facilities must have an annual third-party audit confirming certification to any of the food safety schemes recognized by the Global Food Safety Initiative (GFSI).

Please refer to the [www.mygfsi.com](http://www.mygfsi.com) website for a current listing of acceptable GFSI food safety audit schemes.

2. Acceptable minimum audit scores for above schemes are:
- BRC (British Retail Consortium) – minimum grade ‘B’
- SQF 2000 (Safe Quality Foods) – minimum rating ‘G’ or score of 85%
- FSSC 22000 (Food Safety Systems Certification) – receive certificate
- IFS (International Food Standard) – minimum grade ‘B’
- GRMS (Global Red Meat Standard) – minimum Level II rating

3. All seafood shall be yellow- or green-rated by Monterey Bay Aquarium Seafood Watch, in accordance with Albertsons’ Sustainability Policy. Please refer to the link for ‘Sustainability’ policy [https://www.albertsons.com/our-company/social-responsibility/](https://www.albertsons.com/our-company/social-responsibility/)

A score less than that noted above may result in probation pending Own Brands FSQA Manager review. Suppliers are expected to drive continuous improvement by achieving higher audit marks compared to prior year audit ranking.

C. Produce:

1. All growers/fields/farms/ranches/greenhouses for Produce must have an annual third-party Good Agricultural Practices (GAP) certificate.

2. All packing houses, coolers and processing facilities for Produce must have an annual third-party audit confirming certification to any of the food safety schemes recognized by the Global Food Safety Initiative (GFSI).
3. Sprouts require a GAP certificate, a GFSI certificate, and additional requirements outlined in 21 CFR § 112 Subpart M.

4. Acceptable minimum audit scores – Whole/Raw Agricultural Commodity (RAC) Produce:
   - PrimusGFS – minimum score of 90%
   - Harmonized GAP Plus+ - receive certificate

5. Acceptable minimum audit scores – Processed/Ready to Eat Produce:
   - BRC (British Retail Consortium) – minimum grade ‘B’
   - SQF 2000 (Safe Quality Foods) – minimum rating ‘G’ or score of 85%
   - FSSC 22000 (Food Safety Systems Certification) – receive certificate
   - IFS (International Food Standard) – minimum grade ‘B’

D. Shell Eggs
In addition to a GFSI audit:
1. All battery-cage shell egg Suppliers are required to comply with UEP (United Egg Producers) Humane Treatment guidelines, or Egg Farmers of Canada Humane Treatment guidelines, as detailed in the Animal Care Program. Third-party verification must be provided.
2. All shell egg Suppliers of cage-free eggs must be audited and certified annually by Humane Farm Animal Care. Canadian Suppliers must comply with Egg Farmers of Canada Humane Treatment guidelines as detailed in the Animal Care Program. Third-party verification must be provided.

E. Meat and Poultry
1. All meat slaughter facilities (Beef, Pork, Veal, Lamb) are required to be audited annually under a NAMI (North American Meat Institute) audit scheme.
2. All turkey slaughter facilities are required to be audited annually by the National Turkey Federation (NTF)
3. All chicken slaughter facilities are required to be audited annually by the National Chicken Council (NCC)

F. General Merchandise
For all manufacturers of general merchandise (items regulated by the Consumer Products Safety Commission) it is strongly recommend that an ISO 9001 audit be performed. Minimum requirements include, but are not limited to, a verification letter confirming that a pest control program, a product testing program and a product traceability system.

G. Non-Food FDA and Health Canada-Regulated Facilities
All products not falling into one of the above categories, including any company producing a medical device, an item that comes in contact with food or skin and/or is regulated by FDA/Health Canada, must have an annual third-party Facility cGMP and Process Audit. Approved third-party audit firms are:
- UL
- Lachman Consultants
- Intertek
- SGS
- NSF
VI. REFERENCES

- Global Food Safety Initiative: www.mygfsi.com
- Good Agricultural Practices and Good Handling Practices Audit Verification Program User’s Guide published by the USDA AMS
- Guide to Minimize Microbial Contamination of Fresh Produce published by the US FDA
- National Turkey Federation https://www.eatturkey.org/
- National Chicken Council https://www.nationalchickencouncil.org/

CHANGE LOG:

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<td>12/21/18</td>
<td>V (B)</td>
<td>Update policy to reflect current process * Added Seafood requirements in Section V.B.</td>
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<td>2/21/19</td>
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<td>I. Removed Signature Kitchens (obsolete brand)</td>
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<td>C. Produce</td>
<td>C. Part 4, 5 – Added Produce GAP/GFSI Audit Schemes</td>
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<td>6/5/19</td>
<td>A, E</td>
<td>Updated Social Accountability European criteria. Added Meat/Poultry audit requirements.</td>
<td>Information update</td>
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# Food Safety & Quality Assurance Procedure

## Audit Program Requirements – Supplier Copy

### Table 1: Supplier Audit Requirements Summary Table

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<thead>
<tr>
<th>Supplier/Product Categories</th>
<th>Social Accountability</th>
<th>UEP Humane Treatment Guidelines</th>
<th>GFSI</th>
<th>GAP Audit</th>
<th>ISO 9001</th>
<th>BAP</th>
<th>GRMS</th>
<th>Pest Control &amp; Traceability</th>
<th>cGMP &amp; Process Audit</th>
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