

FROM FIELD TO FORK:

SYSCO QUALITY ASSURANCE



As the leading supplier of fresh produce in North America:

Sysco is dedicated to the discipline of food safety - and it shows. We start with the food service industry's largest team of highly qualified assurance professionals and technical services experts, and partner them with industry leading, like-minded suppliers. Together, we utilize a unique and exacting quality control regimen to ensure the highest safety standards from field to fork.

Foodborne illnesses affect millions of people every year. It takes just one case of illness linked back to your operation for you to lose credibility, profits and possibly even your business. That is why your food service distributor must possess qualities for staying vigilant, forward-thinking and positive - and Sysco delivers! Our uncompromising dedication to excellence begins with food safety.

Sysco GAP/GMP facts

GAP relates to the core practices of produce food safety in the field where the products are grown and harvested.

GMP (Good Manufacturing Practices) are a means to ensure that processing facilities maintain the same vigilance with food safety and quality assurance as we mandate in the fields.



**ENSURING FOOD SAFETY, QUALITY,
& SUPPORT** *with each delivery*

YOU CAN'T EXPECT WHAT YOU CAN'T INSPECT - SYSCO GAP/GMP PROGRAM

Since 1999, all of our suppliers of Sysco Brand fresh, ready-to-eat (RTE), produce have been required to comply with Good Agricultural Practices (GAP), a voluntary program administered by the FDA that aims to continually improve food quality, safety and traceability. In July 2007, we extended our GAP requirements to include all fresh, ready-to-eat produce distributed through our Sysco Sites, regardless of brand or label. In 2014, the Sysco GAP program was further enhanced to include Good Manufacturing Practice (GMP) audits of all packing sheds, cooling facilities and repacking houses with supply fresh produce to our Sysco Sites.

In addition to strictly monitoring our growers, we audit our suppliers' processing facilities at least annually. Using the principles of HACCP (Hazard Analysis Critical Control Points), which identifies where hazards might occur in the food production process, establishes stringent actions for preventing the hazards from occurring and monitors overall food safety compliance.



**AT SYSCO, WE KNOW HOW
IMPORTANT PRODUCE IS TO YOUR
BUSINESS. IN FACT, PRODUCE
MAKES UP HALF OF EVERY PLATE!**

Every Sysco branded produce item follows rigid specifications that are:

- Equal to or more stringent than USDA standards.
- Monitored daily by both the producers and by our QA personnel, in the fields and coolers.

The freshest produce performs the best. Harvesting Sysco brand first thing in the morning will help assure optimum texture and full shelf-life.

In addition, all suppliers of fresh produce must adhere to the following:

- Each grower must have a valid GAP (Good Agricultural Practices) audit for each farm used to supply Sysco Sites.
- Each supplier must have a valid GMP (Good Manufacturing Practices) audit for each facility used to pack/process/store produce used to supply Sysco Sites.
- Audits must be uploaded into our Sysco GAP/GMP database.
- Coding on all master containers allowing, at a glance, traceback to supplier, region and when the product was packed.

QUALITY ASSURANCE

All Growers, including local, Growers are required by Sysco to meet Good Agricultural Practices and be audited yearly.

All Growers and Packers are required by Sysco to have Hold Harmless insurance, covering \$2,000,000 liability for each occurrence.

- The Sysco Produce QA Department is the largest in the Foodservice Industry (over 30 personnel total).
- Sysco Inspectors specify exact field areas where harvest can occur. For example, avoiding the field edges where dirty and inconsistent product may be harvested.
- All field approval decisions are reported daily to Sysco Produce. These reports contain information on Sysco Brand, quality and “best available” Packer labeled products.
- Produce QA inspectors receive and monitor our produce at each Sysco Site, helping close the loop in maintaining quality produce.

